

# *Aloha and Welcome*



*Feast at*

---

**LELE**

*Lahaina was once called Lele.*

*This area was reserved for Hawaiian royalty and their families. Their home was called Moku'ula, and it was located directly across from what is now called Front Street. During those times, it was referred to as Ke Alanui Mo'i, or the King's Road.*

*As you enjoy our magnificent beachside setting, we take you on a musical journey through the Pacific Island nations of Hawai'i, Aotearoa, Tahiti and Samoa.*

*Executive Chef Adrian Aina  
Selection of Polynesian Staples  
Dried Ahi Poke & Molokai 'Uala Chips  
Served w/ a Ulu, Kalo, Inamona Dip.*

### *Hawai'i*

*We begin right here in our beautiful island home of Hawai'i with our oli (chant), mele (song), and hula (dance) from the islands of Hawai'i, O'ahu, Kauai, and Maui. We honor the 'aina (land), our Ali'i (royalty), and the natural beauty surrounding us.*

*Chef's Special—Gardenia Jasmine Rice  
Garnished w/Hibiscus Soy Puree*

*\*Lomi Lomi Salmon & Poi  
Sous Vide Cured Salmon & Maui Poi  
w/Tomato, Onion & 'Alaea Sea Salt*

### *Kālua Pua'a*

*Prepared in a Traditional Cooking Style, Slow  
Roasted in an Imu (Underground Oven).  
Served w/ Butter Sautéed Cabbage*

*We recommend a glass of Pinot Noir  
or Bikini Blonde Lager*



## *Aotearoa - New Zealand*

*Kia Ora, welcome to Aotearoa - Land of the Long White Cloud, it is home to the Maori people. The Maori culture is rich in song, dance, carving, weaving, and is intertwined with strong oratory skills. Our dancers perform the Haka, a war dance which was used to intimidate their enemies. Then our women perform utilizing poi balls which tells the story of their dance and song.*

### *Chef's Special—Pikopiko Salad*

*Hana Grown Pohole Fern Shoot & Kabocha w/House Smoked Fish & Roasted Tomato Slice*

### *Harore Kumara*

*Medley of Stewed Mushrooms & Onion  
Over Baked Orange Sweet Potato*

### *Miti Hangi*

*5 Hour Horopito Scented Braised Short Ribs  
in a Kiwi Fruit Jus, w/Carrot Puree*

*We recommend a glass of Red Blend or Steinlager*

## Tahiti

*Our voyage continues to lush, exotic, Tahiti, the largest of the Society Islands, and eastern gateway to the South Pacific. It is believed that early Polynesians migrated from the northern Islands of Tahiti to Hawai'i. We offer Tahiti's creation chant, the islands' official dance, and traditional 'ori (chant).*

*Chef's Special—Tahitian Vanilla Baked Shrimp  
w/Ogo Dust*

*\*E'iota—Poisson Cru  
Fresh Island Diced Fish & Vegetables  
in Coconut Milk & Lime Juice*

*Ginger Moa  
Ginger Chicken Breast in a Mango Soy Sauce  
w/Tahitian Lime Aioli & Mango Relish*

*We recommend a glass of Chardonnay  
or Lokahi Pilsner*



## Samoa

*Our journey ends in Samoa, island groups in the very center of the South Pacific. We celebrate Flag Day, an annual two-day festival showcasing many different styles of cultural dance. We bid you talofa (aloha) with Nī Fa 'oti, the exciting fire knife dance of Samoa!*

### *Chef's Special—Figota Stew*

*Vegetable & Shellfish Stew over Fresh Fish  
w/Coconut Banana Caviar Cream*

### *Palusamí*

*Braised Coconut Cream Corned Beef  
w/Baked Ulu Wrapped in Young Taro Leaf*

### *Pani Popo*

*Baked Soft Kalo Roll in Creamy Coconut Milk*

*We recommend a glass of  
Sauvignon Blanc or Vailima Lager*

## Dessert Medley

*Guava Chiffon Cake; Lilikoi Lemon Tartlet;  
Chocolate Dipped Mango; Whipped Haupia Cream*

*We recommend a glass of Moscato or Port Wine*

*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions*

*– Hawaii Health Department*

*Mauí county law requires guests to be at least 21 years old, with a valid government issued photo ID present, to touch or taste alcoholic beverages.*

*We use biodegradable eco-straws made from corn.*

## TROPICAL DRINKS

*All cocktails can be made virgin upon request (without alcohol)*

*Maí Tai: Light & dark rum, w/ orange & pineapple juice*

*Piña Colada: Light rum, coconut, cream & pineapple juice*

*Chí Chí: A piña colada made w/ vodka, instead of rum*

*Banana Madness: Rum, pineapple juice, coconut, cream, banana & Irish Cream liqueur*

*Lava Flow: A piña colada w/ banana & a strawberry swirl*

*Island Tea: Pineapple juice, orange liqueur & icetea*

*Blue Hawaií: Light rum, sweet & sour, pineapple juice & blue curacao*

*Planter's Punch: Light & dark rum, orange & pineapple juice, sweet & sour, grenadine*

*O'O Farm Fresh Cocktail: Drink special changes daily*

---

### BEERS

*Coors Light*

*Corona*

*Bikini Blonde Lager (Mauí)*

*Big Swell IPA (Mauí)*

*Lokahi Pilsner (Mauí)*

*Steinlager (New Zealand)*

*Vailima Lager (Samoa)*

*Buckler (non-alcohol)*

### WINES BY THE GLASS

*Chardonnay: Oak & vanilla bouquet*

*Riesling: nectarine & apricot flavors*

*Rose: Refreshing acidity & berry*

*Sauvignon Blanc: Crisp, dry, fruity*

*Pinot Grigio: White fruit & apple aromas*

*Red Blend: Blackberry & spice*

*Cabernet: Toasty oak flavors*

*Merlot: Raspberry & currant flavors*

*Pinot Noir: Light cherry & a little spice.*

*Sparkling Wine: Dry but rich in fruits*

*Moscato: Peach & apricot*

*Port Wine: Sweet berry & jam*



## LIQUORS

*Ocean Organic Vodka (Maui)*  
*Ron Diaz Rum (Light & Dark)*  
*Korbel Brandy*  
*Bombay Sapphire Gin*  
*Dewars Scotch*  
*Cazadores Tequila*  
*Jack Daniels Whiskey*  
*Bulleit Bourbon*  
*Carolans Irish Cream*

---

## NON-ALCOHOLIC BEVERAGES

### Soda (Cane Sugar Soda)

*COLA*  
*LEMON LIME*  
*ROOT BEER*  
*DIET COLA*

### Juices

*POG (Passion Orange Guava)*  
*LEMONADE*  
*CRANBERRY*  
*PINEAPPLE*  
*ORANGE*

---

*Maui Grown Coffee & Tropical Iced & Hot Teas  
available upon request.*