

DINING

DINNER

- **APPETISERS, SALAD AND SOUP**

Spicy `Ahi Tuna "Poke" in Sesame-Miso Cones
Kula Sweet Corn Agnolotti with Caramelised Onion and Truffle Essence
Thai Coconut Soup with Keahole Lobster, Keffier, Chili and Galangal
"Tempura" Kauai Prawns with Ginger Vinaigrette, Daikon Ponzu, and Marinated Cucumbers

- **MAIN COURSES**

Whole Big Island Moi Steamed "Hong Kong" style with Chili, Ginger and Baby Choy Sum
Pan-Roasted Opakapaka with Lobster Crusted Potatoes and Lobster Sauce "Americaine"
Grilled Mahimahi with Pineapple - Ginger BBQ, Sweet Maui Onions, Shitake Mushrooms and Grilled Pineapple
Chinois Lamb Chops Grilled with Hunan Eggplant and Chili-Mint Vinaigrette
Grilled Cote De Boeuf with Braised Celery, Armagnac, Peppercorns and "Pommes Aligot"
Roasted Cantonese Duck with Pineapple - Papaya Salsa, Star Anise, Ginger, and "Stir-Fry" Glass Noodles

- **DESSERT**

Warm Chocolate Truffle Purse with Big Island Vanilla Bean Ice Cream
"Kaiserschmarren" Crème Fraîche Soufflé Pancake with Sautéed Apple Bananas
Wild Lilikoi Crème Brûlée with White Chocolate - Macadamia Nut Biscotti
Baked Maui Mango Upside-Down Cake with Passion Fruit Sorbet

Sample menu only; items are subject to change.