

GROUP MENU

Lani

\$38 per person

tavern parmesan truffle fries

garlic parsley, truffle butter, parmesan snow

citrus garlic edamame

chili- sesame glaze, lemon soy, parmesan

international cheese display

taleggio, aged cheddar, fresh goat cheese, point Reyes

blue cheese accompanied with fig jam,
candied walnuts, raisin on the vine, grapes, stone
ground mustard and armenian flat bread

crispy chicken wings

liliko'i and chili pepper glaze, shaved local
vegetables, pickled yuzu cucumbers

Kai

\$85 per person

Charcuterie

shaved prosciutto, salami, speck accompanied by
whole green mustard pickles & artisan bread

royal garlic steak

grilled hawaii rancher's ribeye, onion marmalade,
garlic chips, served pupu style

"huihui" cobb salad

kahuku corn, grilled chicken, pipikaula, avocado,
charred maui onion buttermilk dressing

"raw" bar *

asian poisson cru, cured hamachi crudo, modern
spicy ahi poke

indonesian ahi nachos

stir fried island ahi with lemongrass, ginger, garlic,
curry and kukui nuts with crunchy cassava chips

nathan's lobster roll

miso honey aioli, cucumber namasu, celery hearts,
buttery split top bun, lattice cut chips

chocolate seduction

deconstructed chocolate cake, coconut, caramelized
macadamia nuts

Mauka

\$58 per person

chips & dips

lemon avocado hummus, charred maui onion ranch,
lomi tomato salsa, assorted house cut chips

"huihui" cobb salad

kahuku corn, grilled chicken, pipikaula, avocado,
charred maui onion buttermilk dressing

crispy thai calamari & oysters

red curry coconut powder, pickled chilis, thai basil
kaffir lime aioli

ali'i burger sliders *

pepperjack cheese, avocado, onion rings,
mushroom, tavern fries

fuji apple pie

candied lemon streusel, basil syrup

Enhancement Menu

ali'i burger slider (2 pieces)

\$10 per person

pepperjack cheese, avocado, onion rings, mushroom

chef colin's market fish & chips

\$12 per person

beer battered mahi-mahi, original beet ketchup
ho farms yuzu pickles, malt vinegar chips

frings

\$6 per person

with yuzu mustard aioli, smoked tomato

sambal, charred Maui onion ranch

tavern fries, beer battered onion rings

chicken caesar panino

\$10 per person

lemon pistachio pesto, hamakua tomato, romaine
hearts, toasted ciabatta bun, lattice cut chips

cheesecake · chocolate truffle pops

\$72 per dozen

Menu by Executive Chef Colin Hazama & Sous Chef Nathan Tasato