

NEW YEARS DAY Luau Menu 2026

Taro and Hawaiian Sweet Dinner Rolls

Guava Whipped Butter

Classic Caesar Salad V

House Made Brioche Croutons | Romaine Hearts | Parmesan Cheese

Waipoli Green Salad V D GF

Mandarin Oranges | Carrots | Radish | Cherry Tomatoes | Lilikoi Tarragon Dressing

Cucumber Namasu V D GF

Sliced Cucumber | Wakame | Maui Onion | Sesame Seed

Potato Mac Salad V D

Potato | Elbow Pasta | Onion | Egg | Mayonnaise

Poi V D GF & Lomi Lomi Salmon D GF

Pipikaula Tomato Onion Salad D

Hawaiian Style smoked beef | cherry tomato | Maui onion

Entrée Buffet

Slow Roasted Prime Rib GF

Au Jus | Horseradish Cream

Herb & Garlic Roasted Sweet Potato Medley GF D

Huli-Huli Style Chicken GF D

Ginger Garlic Soy

Charred Grilled Vegetable Medley GF V D

Broccoli | Carrots | Cauliflower | Squash

Pan Seared Mahi Mahi GF

Mango Pineapple Salsa | Beurre Blanc

Local Style Fried Rice GF D

Spam | Fish Cake | Carrot | Celery | Onion | Sesame

Imu Roasted Kalua Pork & Cabbage GF D

Desserts

Coconut Cake V

Pineapple Upside Down Mochi Cake V GF

Guava Cake V

Ube Tarts V

Tropical Mango Tarts V

GF=GLUTEN FRIENDLY

V= VEGETARIAN

D= DAIRY FREE