



PACIFIC RIM & HAWAII REGIONAL CUISINE
KEAWAKAPU BEACH, MAUI

Let us redefine your notion of buffet dining with an enticing array of phenomenal dishes created by Executive Chef James Furnish. Sous Chefs Keith Green & Bryan Solomon and their culinary team will prepare your food to order at three live-action cooking stations for an emphasis on quality and freshness.

Now sit back & relax among friends and family and enjoy the incredible view of the Pacific Ocean and Keawakapu Beach, as our skilled service staff attend to your every need.

EKOLU

\$110 Per Person

Add a Welcome Mai Tai or Sparkling Wine Toast \$5

Fresh Island Fruit & Imported Cheese Platter

Fresh Exotic Fruits & a Variety of Fine Cheeses Hand Selected by Chef James

Sushi Boat

California Roll, Vegetable Roll, Spicy Tuna Roll

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Romaine Heart Salad

Waipouli Hydroponic Romaine, Capers, Red Onion, Garlic Crostini
Garlic Peppercorn Dressing, Shaved Parmesan

Filet of Beef Tenderloin

Port Wine Reduction, Wasabi Uni Butter

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Spinach Salad

Locally Farmed Baby Spinach, Goat Cheese & Macadamia Nut Stuffed Portobello Mushroom
Citrus Ginger Vinaigrette

Sautéed Tiger Prawns & Seared Diver Scallops

Sweet Corn Risotto

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Kula Greens Salad

Upcountry Garden Greens, Avocado, Kamuela Tomato, Toasted Almonds
Passion Fruit Miso Vinaigrette

Seafood Crusted Fresh Island Fish

Molokai Sweet Potatoes

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Chef's Selection of Assorted Desserts

Kona Blend Coffee