



“Aha’aina Gluten Free Menu

Hamakua Tomato and Mushroom Poke

Island Coleslaw

JA Farms Caesar Salad with Portuguese Bread Croutons

Ho Farms Tomato and Cucumber Salad

JA Farm Greens with Edamame, Ho Farms Tomatoes and Watermelon Radish served with Yuzu or Papaya Seed Dressing

Garlic Fried Rice

Wok Fried Choi Sum with Crispy Shallots

Royal Hawaiian Bread Pudding

Pink Haupia Cake

Halo-Halo Flan

Waialua Estate Chocolate Coffee

Sliced Exotic Fruits: Pineapple, Watermelon, Cantaloupe, Honeydew, Kula Strawberries, Mojito Style Mangos