



GROUP MENUS

Lani Menu | 38

tavern parmesan truffle fries

garlic parsley, truffle butter, parmesan snow

citrus garlic edamame

chili-sesame glaze, lemon soy, parmesan

international cheese display

talleggio, aged cheddar, fresh goat cheese, point reyes blue cheese accompanied with fig jam, candied walnuts, raisin on the vine, grapes, stone ground mustard & armenian flat bread

crispy chicken wings

lilikoi & chili pepper glaze, shaved local vegetables, pickled yuzu cucumber

Mauka Menu | 58

chips & dips

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

“hui hui” 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, mushrooms, tavern fries

signature royal pink haupia cake

pink haupia cream layered between coconut-soaked white sponge cake, covered with toasted pink coconut flakes & fresh berries

Kai Menu | 85

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

“hui hui” 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 & 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

^due to department of health regulations, we are unable to cook ground meat under 140 degrees or medium well
group menus are available for a party of 10 or more and are subject to 19% gratuity and 4.712% hawaii general excise tax. menu is subject to change. please refer to group terms & conditions. please communicate any food allergies you may have with our associates.



Enhancements

ali'i burger sliders <2pc> | \$10 per person

pepperjack cheese, avocado, onion rings, mushrooms

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

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