

Dining Under the Stars

An Exclusive Romantic Dinner for Two

Pu'uwai

Heart

Starter

Trio of Ahi Sashimi

Volcano spiced, sesame seed crusted,
traditional ocean greens, pickled ginger,
fresh grated wasabi root, soy sauce

Salad

Waipoli Harvest Salad Greens

Up country Maui baby greens, Hamakua cucumbers,
Kamuela tomatoes, carrot strings, passion fruit vinaigrette

Entrée

Fresh Hawaiian Catch

Pan roasted, fresh herbs & hawaiian sea salt
sautéed with bay shrimp, baby artichokes, capers,
big island mushrooms, pinot blanc butter sauce
caramelized maui onion mashed potatoes

Finale

Hāna Apple Banana Crisp

Hāna apple bananas layered with
pastry cream, cinnamon sugar crumble,
served with lappert's of hawaii
tahitian vanilla bean ice cream

175 Per Person

Inclusive of tax and gratuity

Please call 808.661.0031 for reservations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your risk for foodborne illness

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Hōkūlani

Heavenly Star

Starter

Miniature Alaskan Snow Crab Cake

Grilled maui onion guacamole, roasted tomato herb coulis, crisp wonton

Salad

Petite Waipoli Garden Greens

Up country Maui baby greens, Hamakua cucumbers, Kamuela tomatoes, carrot strings, passion fruit vinaigrette

Soup

Keahole Lobster Bisque

Fresh, cold water new england lobster, chive oil, crème fraiche

Entrée

Duet of Petite Filet Mignon and Fresh Island Prawns

Pan seared tenderloin of beef demi-glace with brandy herb butter, sautéed shrimp scampi style, garlic, white wine roasted herb potatoes, grilled asparagus

Finale

Tahitian Vanilla Bean Crème Brulee

Garnished with seasonal fresh fruit and berries

190 Per Person

Inclusive of tax & gratuity

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Ku'uipo

My Love

Starter

Smoked Salmon and Edamame Hummus

Lavosh and sourdough croutons

Amuse-Bouche

Diver Scallop

Pan seared, creamy hamakua mushroom risotto, asian pesto

Salad

Baby Spinach and Arugula Salad

Asian pears, brie cheese, apple smoked bacon crisp, shaved sweet kula onions, cherry tomatoes, passion fruit-mustard vinaigrette

Entrée

Cold Water Maine Lobster

Oven roasted, stuffed with alaskan snow crab, ginger-citrus butter sauce, herb roasted fingerling potatoes, grilled asparagus

Finale

Kula Strawberry Mousse Cake

Fresh harvested up-country strawberry mousse, light honeydew melon sauce, tahitian vanilla bean custard sauce

210 Per Person

Inclusive of tax & gratuity

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