

Aloha and Welcome



Feast at

LELE

Lahaina was once called Lele.

This area was reserved for Hawaiian royalty and their families. Their home was called Moku'ula, and it was located directly across from what is now called Front Street. During those times, it was referred to as Ke Alanui Mo'i, or the King's Road.

As you enjoy our magnificent beachside setting, we take you on a musical journey through the Pacific Island nations of Hawai'i, Aotearoa, Tahiti and Samoa.

*Executive Chef Adrian Aina
Selection of Polynesian Traditional Starches
Kalo & Molokai 'Uala Chips
Served w/ a Kalo & Kiawe Dip.*

Hawai'i

We begin right here in our beautiful island home of Hawai'i with our oli (chant), mele (song), and hula (dance) from the islands of Hawai'i, O'ahu, Kauai, and Maui. We honor the 'aina (land), our Ali'i (royalty), and the natural beauty surrounding us.

*Chef's Special—Gardenia Jasmine Rice
Garnished w/Hibiscus Soy Puree*

**Lomi Lomi Salmon & Poi
Sous Vide Cured Salmon & Maui Poi
w/Baked Salmon Skin & 'Alaea Sea Salt*

Kālua Pua'a

*Prepared in a Traditional Cooking Style, Slow
Roasted in an Imu (Underground Oven). Served
w/ Butter Sautéed Cabbage*

*We recommend a glass of Pinot Noir
or Bikini Blonde Lager*

Aotearoa - New Zealand

Kia Ora, welcome to Aotearoa - Land of the Long White Cloud, it is home to the Maori people. The Maori culture is rich in song, dance, carving, weaving, and is intertwined with strong oratory skills. Our dancers perform the Haka, a war dance which was used to intimidate their enemies. Then our women perform utilizing poi balls which tells the story of their dance and song.

Chef's Special—Pikopiko Salad

*Pohole Fern Shoot from Hana & Kabocha
w/House Smoked Fish & Roasted Tomato Slice*

Harore Kumara

*Medley of Stewed Mushrooms
Over Baked Orange Sweet Potato*

Miti Hangi

*5 Hour Island Scented Braised Short Ribs
in a Kiwi Fruit Jus*

We recommend a glass of Red Blend or Steinlager

Tahiti

Our voyage continues to lush, exotic, Tahiti, the largest of the Society Islands, and eastern gateway to the South Pacific. It is believed that early Polynesians migrated from the northern Islands of Tahiti to Hawai'i. We offer Tahiti's creation chant, the islands' official dance, and traditional 'ori (chant).

*Chef's Special—Tahitian Vanilla Baked Shrimp
w/Ogo Dust*

**E'iota—Poisson Cru
Fresh Island Diced Fish & Vegetable
in Coconut Milk & Lime Juice*

*Ginger Moa
Marinated Chicken Breast in a Mango Soy Sauce
w/Tahitian Lime Aioli & Mango Relish*

*We recommend a glass of Chardonnay
or Lokahi Pilsner*

Samoa

Our journey ends in Samoa, island groups in the very center of the South Pacific. We celebrate Flag Day, an annual two-day festival showcasing many different styles of cultural dance. We bid you talofa (aloha) with Ni Fa 'oti, the exciting fire knife dance of Samoa!

Chef's Special—Figota Stew

*Vegetable Figota Stew & Seafood Medley
w/Coconut Banana Caviar Cream*

Palusami

*Braised Coconut Cream Corned Beef
w/Baked Ulu Wrapped in Young Taro Leaf*

Pani Popo

Baked Soft Taro Roll in Creamy Coconut Milk

*We recommend a glass of Sauvignon Blanc
or Big Swell IPA*

Dessert

*Chocolate Cookie Crusted Mocha Cheesecake Topped
w/Chocolate Ganache, Coconut, & Macadamia Nut
Served w/Whipped Liliko'i Haupia Cream*

We recommend a glass of Port Wine

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions*

– Hawaii Health Department

Mauí county law requires guests to be at least 21 years old, with a valid government issued photo ID present, to touch or taste alcoholic beverages.

We use biodegradable eco-straws made from corn.

TROPICAL DRINKS

All cocktails can be made virgin upon request (without alcohol)

Mai Tai: Light & dark rum, w/ orange & pineapple juice

Piña Colada: Light rum, coconut, cream & pineapple juice

Chí Chí: A piña colada made w/ vodka, instead of rum

Banana Madness: Rum, pineapple juice, coconut, cream, banana & Irish Cream liqueur

Lava Flow: A piña colada w/ banana & a strawberry swirl

Island Tea: Pineapple juice, orange liqueur & icetea

Blue Hawaií: Light rum, sweet & sour, pineapple juice & blue curaçao

Planter's Punch: Light & dark rum, orange & pineapple juice, sweet & sour, grenadine

O'O Farm Fresh Cocktail: Drink special changes daily

BEERS

Amstel Light

Coors Light

Corona

Bikini Blonde Lager (Mauí)

Big Swell IPA (Mauí)

Lokahi Pilsner (Mauí)

Steinlager (New Zealand)

Buckler (non-alcohol)

WINES BY THE GLASS

Chardonnay: Oak & vanilla bouquet

Riesling: nectarine & apricot flavors

Rose: Refreshing acidity & berry

Sauvignon Blanc: Crisp, dry, fruity

Pinot Grigio: White fruit & apple aromas

Red Blend: Blackberry & spice

Cabernet: Toasty oak flavors

Merlot: Raspberry & currant flavors

Pinot Noir: Light cherry & a little spice.

Sparkling Wine: Dry but rich in fruits

Moscato: Peach & apricot

Port Wine: Sweet berry & jam

LIQUORS

Ocean Organic Vodka (Maui)
Ron Diaz Rum (Light & Dark)
Korbel Brandy
Bombay Sapphire Gin
Dewars Scotch
Cazadores Tequila
Jack Daniels Whiskey
Bulleit Bourbon
Carolans Irish Cream

NON-ALCOHOLIC BEVERAGES

Soda (Cane Sugar Soda)

COLA
LEMON LIME
ROOT BEER
DIET COLA

Juices

POG (Passion Orange Guava)
LEMONADE
CRANBERRY
PINEAPPLE
ORANGE

*Maui Grown Coffee & Tropical Iced & Hot Teas
available upon request.*