

# THE FEAST AT MŌKAPU LŪ'AU

## MENU

### FIRST COURSE

**'AHI POKE**      
OGO + KULA ONION + SEA ASPARAGUS + 'ALAE SEA SALT

**PA'I 'AI**      
TRADITIONAL POI FROM WAIKAPŪ

**LOMI LOMI**     
SMOKED SALMON + KULA ONION + POHOLE FERN + HA'IKŪ TOMATO

**WAIPOLI GREENS SALAD**      
OTANI RAINBOW CARROTS + KULA RADISH  
PAPAYA SEED DRESSING

**GRILLED MAUI GOLD PINEAPPLE**      
LI HING MUI DRESSING

### SECOND COURSE

**PŪLEHU CHICKEN**     
'ALAE SALT + HAWAIIAN CHIMICHURRI

**PUA'A KĀLUA**     
SMOKED HAWAIIAN SALT

**KALBI BEEF SHORT RIBS**     
TOASTED SESAME SEEDS

**LOCAL CAUGHT FISH**     
HERB MARINADE + SHISO-LEMON VINAIGRETTE

**MOLOKA'I SWEET POTATO MASH**      
SEA SALT + COCONUT

**JASMINE RICE**      
COCONUT + LEMONGRASS + GINGER

### THIRD COURSE

**CHOCOLATE HAUPIA CAKE**  

**POG TART** 

**PINEAPPLE UPSIDE DOWN CAKE**  

 - GLUTEN FREE

 - VEGAN

 - NUT FREE

 - DAIRY FREE

 - SHELLFISH FREE

ANdAZ.

MAUI AT WAILEA  
RESORT

# THE FEAST AT MŌKAPU LŪ'AU

## DRINK MENU

### COCKTAILS

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#### COCONUT WIRED

light rum + pineapple juice + coconut + lemon

#### OLD FASHIONED

bourbon + sugar + angostura bitter

#### MŌKAPU PUNCH

choice of spirit + POG + soda + lime

#### HULA GIRL

gin + lavender lemonade

#### TRADER VIC MAI TAI

aged Martinique + Jamaican rums + orange curacao  
+ almond orgeat + lime

#### MODERN MAI TAI

aged Martinique + Jamaican rums + orange curacao  
+ almond orgeat + lime + pineapple

### BEER

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**BUD LIGHT**

**CORONA**

**NON-ALCOHOLIC IPA**

**MAUI BREWING COMPANY**

**BIG SWELL IPA**

**MANA WHEAT**

**BIKINI BLONDE**

### WINE

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**PROSECCO**

**SAUVIGNON BLANC**

**CHARDONNAY**

**CABERNET SAUVIGNON**

**PINOT NOIR**

### NON-ALCOHOLIC

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**COKE, DIET COKE, SPRITE, GINGERALE, ROOT BEER, CLUB  
SODA, TONIC WATER, POG JUICE, CRANBERRY JUICE,  
PINEAPPLE JUICE, SHIRLEY TEMPLE**