

MAKANA TERRACE

Mailani Dinner Show

Wednesday Evening

Terrace Seating

Adult - \$145

Keiki - \$69.50

SOUP

Kona Lobster Coco Bisque
Ulu crisp

STARTER

Poke
*Ahi, shoyu, limu, scallion,
kimchi tako, lomi lomi salmon
Taro chip*

PUPUS

Makana Sushi
*Makai crafted sushi roll, nigari,
pickled ginger & wasabi*

*Assortment of local appetizers,
condiments & sauces*

Hawaiian Fish Cake
Papaya seed pink peppercorn aioli

SALADS

Grilled Corn Salad
*Roasted pimentos, sweet onion, avocado,
cilantro-lime vinaigrette*

Papaya and Mango Salad
Shrimp, toasted peanuts, fish sauce, lime juice and palm sugar.

Garden Island Greens ^{GF}
*Artisan romaine, organic green, tomatoes,
watermelon radishes, Japanese cucumbers,
passion fruit vinaigrette, carrot miso*

A woman wearing a white and yellow floral lei is smiling and holding a drink in a paper cup with a straw. She is wearing a white top and a yellow and pink floral skirt. The background is a soft, out-of-focus grey.

ENTREES

Teriyaki Prime Rib
Fried garlic & ginger

Hanalei Fishermen Stew ^{GF}
Spicy Shellfish broth

Kiawe Smoked Huli Huli Chicken
Steamed bok choy, sesame oil

Guava BBQ Baby Back Rib ^{GF}
Hawaiian chili rub, Kalua Pork

Macadamia Crusted Catch
Pineapple relish, Yuzu Kosho Butter

SIDES

Potato "Au Gratin" ^{GF}
Yam, Okinawa & Yukon

Glazed Summer Vegetables ^{GF}
Snap peas, Asparagus, sweet peppers,

Coconut Fried Rice ^{GF}

Poi ^{GF}
Mashed Taro Root

DESSERTS

Kulolo ^{GF}

Pineapple coconut rice pudding

Guava and passion fruit cheesecake

Warm molten cake & macadamia praline

Kauai Coffee verrine ^{GF}

Sweet potato Éclair

Local fruit salad in hibiscus flower syrup