

Ali'i Luau Menu:

Entrées:

- Imu Pun's Pork (Gluten free)
- Pipikaula in Orange Rosemary Vinaigrette
- Huli Chicken
- Moa with Opu (Chicken & Squash, Gluten free)
- Pan Seared Local Fresh Fish w/ Olena Calamansi Glaze (Gluten free)
- Whole Steamed Kona Kanpachi in Ti Leaves
- Teriyaki Brisket
- Kalua Pork
- Fried Saimin

Vegan Entrées:

- Pole Broccolini (Gluten free)
- Hekka
- Uala Hasselback (Gluten-free)
- Kobocho Pumpkin

Fresh Poke Bar:

- Ahi Shoyu Poke
- Spicy Local Fish Poke
- Tofu Poke (Vegan)
- Ulu Uala Poke

Ali'i Fruit Platter:

- Seasonal Local Fruits

Side Dishes:

- Vegetarian Fried Rice (Vegan)
- Pickled Cucumber w/ Kahuku Limu (Vegan)
- Sweet Potato Salad (Vegan, Gluten free)
- Poi (Vegan)
- Steamed White Rice (Vegan)
- Taro Rolls with Butter

Salad Bar:

- Lilikoi Aioli (Popular House Dressing)
- Italian Dressing
- Ranch Dressing
- Sunflower Seeds (Vegan)
- Mushroom Slices (Vegan)
- Garbanzo Beans (Vegan)
- Black Olives (Vegan)
- Cherry Tomatoes (Vegan)
- Red Onion Slices (Vegan)

- Corn Kernels (Vegan)
- Shredded Cheese (Vegan)
- Diced Ham
- Cucumber Slices (Vegan)
- Bacon Bits
- Croutons

Desserts:

- Soft Serve Mango Ice Cream (Vegetarian)
- Soft Serve Ube Ice Cream (Vegetarian)
- Various Seasonal Pastries

Beverages:

- Pepsi
- Diet Pepsi
- Fruit Punch
- Mountain Dew
- Root Beer
- Sierra Mist
- Raspberry Iced Tea
- Coffee (Regular & Decaffeinated)
- Herbal Tea (Chamomile, Cinnamon Apple)