

The Feast at Lele Menu

Executive Chef James McDonald

Presents a Celebration of Polynesian Cuisine

Traditional Polynesian Staples

Banana & Sweet Potato Chips served w/a
Tropical Ginger & Ogo Seaweed Salsa.

First Course from Hawaii

Imu Roasted Kalua Pua'a - Pork seasoned
w/Hawaiian Salt, cooked in an underground
oven, shredded & served on Steamed Cabbage.

Pohole Ferns Shoots & Heart of Palm Salad
tossed in a light Vinaigrette Dressing.

Seared I'a - Fresh Fish w/Mango Sauce &
Fruit Salsa.
Poi.

Second Course from Aotearoa-New Zealand

Rakiraki Salad - Duck Tenderloin, Kula
Greens, Bean Sprouts & Carrot w/Poha Berry
Dressing

Miti Hangi - Hangi cooked Steak in Kiwi
Fruit, Soy and Ginger.

Harore Kumara - Roasted Mushrooms, Sweet
Potato & Onion, sautéed in Soy & Garlic.

Third Course from Tahiti

Fafa - Chicken wrapped in Taro Leaf, steamed
in Coconut Milk, Lemongrass & Ginger.

E-iaota (Poisson Cru) - Raw Fish marinated in
Lime Juice & Coconut Milk w/Tomatoes,
Carrots, Onions, Cucumber & Cilantro.

Baked Scallops - Scallops w/Sweet Potato &
Spinach in Lobster Cream topped w/Bread
Crumbs.

Fourth Course from Samoa

Grilled Gufe'e - Grilled Squid in Upcountry
Island Herbs Sauce.

Palusami - Breadfruit & Squash cooked in
Young Taro Leaf & Coconut Cream.

Shrimp, Avocado & Fresh Fruit tossed in a
Lilikoi Dressing.

Fifth Course Desserts

Carmel Mac Nut Tart topped w/Haupia
(Coconut Pudding).

Hawaiian Chocolate Truffles.

Fresh Exotic Tropical Fruits.

Feast at Lele Bar Menu

COCKTAILS

MAI TAI - Light & Dark Rum, w/Orange &
Pineapple Juice.

PINA COLADA - Light Rum, Coconut Cream &
Pineapple Juice.

BANANA MADNESS - Rum, Pineapple Juice,
Coconut Cream, Banana & Irish Cream Liqueur.

LAVA FLOW - A Pina Coloda w/a Banana &
Strawberry swirl.

ISLAND ICE TEA - Tropical Iced Tea w/Juices &
Orange Liqueur.

BLUE HAWAII - Light Rum, Pineapple Juice &
Blue Curacao.

PLANTERS PUNCH - Light Rum, Orange Juice,
Sweet & Sour, & Soda w/a Dark Rum float.

LIQUORS

Smirnoff Vodka

Bacardi Rum

Christian Brothers Brandy

Gordons Gin

Grants Scotch

José Cuervo Tequila

Jim Beam Whiskey

BEERS

Kona Longboard (Hawaii)
Steinlager

Bikini Blonde Lager (Maui)

Big Swell IPA (Maui)

Corona

Amstel Light

Coors Light

Becks (non-alcoholic)

Vonu (Fijian)

WINES

Sparkling Wine (Segura Viudas)

White Zinfandel (La Terre)

Moscato (Luccio)

Riesling (Covey Run)

Sauvignon Blanc (Tohu—New Zealand)

Pinot Grigio (Zenato)

Chardonnay (Black Horse)

Pinot Noir (Leese Fitch)

Merlot (Lesse Fitch)

Cabernet (Black Horse)

Port Wine (Ramos Pinto)

A SELECTION OF TROPICAL JUICES, SODAS,
COFFEE, ICED AND HOT TEAS ALSO
INCLUDED

*We reserve the right to make substitutions without notice,
as some produce is seasonal. Fish selections change daily,
depending on what is caught fresh that day.