

Local Luncheon Buffet

*Waimanalo Baby Greens with Mixed Local Veg, Hau'ula
Tomatoes, Toasted Macadamia, and
Selection of House Dill Ranch and Shallot-Lime Dressings*

*Mint Shrimp and Pickled Green Papaya Salad Rolls with
Lemongrass-Cilantro Peanut Sauce*

*Kalua Pig and Goat Cheese Won Tons
with Red Pepper Papaya Puree*

*Sweet Lemongrass Soy Braised Boneless Short Ribs
With Pineapple-Ginger Gastrique*

5-Spice Honey Soy Marinated Chicken Satay Skewers

*Hong Kong Style Chow Mein with
House Made Char Siu And Mixed Vegetables*

Braised Oxtail and Kim Chee Fried Rice