

# Hawaiian Style

Without a doubt, the cuisine of Hawaii is trending. This cuisine is a mixing pot of ethnic flavors with an abundance of fresh fish, vegetables and fruits. All of them come together as a Pacific-Asian explosion of the senses to your palate! As a chef it all comes down to sourcing the freshest ingredients. I find myself very familiar with the ingredients and markets to buy these items. This is one of the most important steps in creating a great meal.

## PLATED MENU

*Pricing depends on the number of Guests,  
plus 4.712% Hawaii State Tax.*

### GREEN PAPAYA SALAD

Butter Lettuce, Thai Spiced Green Papaya, Tomato  
Cucumber, Sweet Chili Lime Nuoc Cham

### AHI & AVOCADO

Diced Ahi Tuna Poke, Lime Avocado, Soy Lime Truffle  
Ponzu, Shaved Kamuela Cucumber, Crispy Togarashi  
Wonton, Micro Cilantro

### SURF & TURF

Coconut Braised Beef Short Rib, Hawaiian Fresh  
Catch, Garlic Green Beans, Basil Oil, Steamed  
Jasmine Rice

### KONA COFFEE PANNA COTTA

Kona Coffee Panna Cotta, Chocolate Lava  
Soil, Passion Fruit Sauce



\$250 per person for 2-4 guests

\$165 per person for 9-10 guests

\$200 per person for 5-6 guests

\$150 per person for 11+ guests

\$180 per person for 7-8 guests

\$100 per person for 100+ guests