



RESTAURANT MENU ITEMS

GLUTEN FREE: GF • DAIRY FREE: DF • VEGAN: V • VEGETARIAN: VEG

BURGER SHACK AT RITZ CARLTON, KAPALUA

- ❖ The Lazy Little Piggy (smoked pork)
- ❖ Hurricane Fries (VEG)

CANE & CANOE AT MONTAGE KAPALUA BAY

- ❖ Ahi carpaccio, beet textures, Surfing Goat Dairy cheese, watercress, citrus vinaigrette (GF)
- ❖ Kua'i shrimp gazpacho, Dungeness crab, avocado, lemongrass, Thai basil, shiso (GF, DF)

DUO STEAK & SEAFOOD

- ❖ Duck confit-scallion pancake, micro-herbs, pomegranate seeds, spiced soy glaze (DF)
- ❖ Prawn & pomelo salad, fried peanut, coriander, jicama (GF, DF)

FORK & SALAD

- ❖ Ancient grain bowl, quinoa, purple cabbage, cucumber, tomato, olives, herb, feta cheese, curry golden raisins, dill tzatziki, lemon-herb dressing, sriracha hummus (GF, VEG, *DF & V on request)
- ❖ Lamb chili, Maui vegetables, cheddar cheese and sourdough focaccia

HALI'IMAILE GENERAL STORE

- ❖ Kumu Farms cucumber gazpacho, white balsamic, shrimp ceviche (DF, *V w/out shrimp)
- ❖ Hamachi and scallop carpaccio, red grape, avocado, basil flowers, verjus sauce, extra virgin olive oil, fleur de sel (GF, DF)

HUMBLE MARKET KITCHIN

- ❖ Local catch, couscous-style risotto, charred carrot lobster sauce (*VEG on request)
- ❖ Kona kampachi kilawin, coconut vinaigrette (GF)

HUMUHUMUNUKUNUKUAPUA'A AT GRAND WAILEA

- ❖ Kampachi poke, rice water, bubu arare, nori (DF)
- ❖ Scallop, preserved lemon, dulce (GF)



MOKU ROOTS

- ❖ Taro burger bite, macadamia nut chipotle aioli, breadfruit naan (V)
- ❖ Yuca (cassava) falafel, vegan dill tzatziki sauce (GF, V)

PACIFIC'O

- ❖ TBD
- ❖ TBD

PŪLEHU, AN ITALIAN GRILL AT THE WESTIN KĀ'ANAPALI OCEAN RESORT VILLAS

- ❖ House-made cavatelli pasta, uni crema, brown butter bread crumbs, micro shiso
- ❖ Parmigiano panna cotta, aged balsamic, marinated tomatoes, arugula (GF, VEG)

SANSEI SEAFOOD RESTAURANT & SUSHI BAR

- ❖ Asian-style braised pork belly, creamy risotto, smoked tomato beurre blanc

SHEARWATER TAVERN

- ❖ Roasted pork belly, fresh corn grits, bourbon sauce

SUGAR BEACH EVENTS

- ❖ Seared pork belly, sweet potato hash, garlic crema (GF)
- ❖ Cantaloupe caprese salad, fresh mozzarella, pesto, cranberries (GF, VEG)

TOMMY BAHAMA RESTAURANT & BAR

- ❖ Jidori chicken and andouille sausage gumbo with sticky rice
- ❖ Pink Hawaiian seabass ceviche, coconut mango broth, aji Amarillo chili, avocado, Ho Farms cherry tomatoes (GF, DF)

WOLFGANG PUCK'S SPAGO AT FOUR SEASONS RESORT MAUI

- ❖ Chickpea falafel (GF, V)
- ❖ Carrot "hummus," harissa labneh (GF)



DESSERTS

PONO PIES

- ❖ Assorted Pono Pies flavors made with Maui breadfruit and local, natural ingredients (GF, DF, VEG)

MAUI COOKIE LAB

- ❖ Chocolate Chunk Sea Salt Cookie Sundae: hand-crafted cookie with vanilla-bean ice cream, sweet cream cheese whipped cream, chocolate and caramel sauce
 - ❖ Ginger Spice Cookie Sundae: hand-crafted cookie with vanilla-bean ice cream, sweet-cream cheese whipped cream, caramel sauce
- (*cookies available w/out sundae)

SWEET ON MAUI

- ❖ Gourmet dessert bar, sweet bites, and handmade chocolates featuring locally-sourced ingredients

SWEET PARADISE CHOCOLATIER- CHOCOLATE ON MAUI COLLECTION

- ❖ Hana Truffle: Hawai'i chocolate, pineapple, coconut, roasted macadamia nuts (GF, V)
- ❖ Passion Fruit Truffle: chocolate, passion fruit, cream
- ❖ Maui Hot Shots: Hawai'i chocolate, Hawai'i chili, spice, chocolate almond milk (GF, V)

MAUI OMA COFFEE ROASTING COMPANY

- ❖ 100% Maui coffee, light/dark roast
- ❖ 100% Maui decaffeinated coffee