THE WESTIN
HAPUNA BEACH
RESORT

Christmas Dinner at ʻIkena Landing

Thursday, December 25, 2025
5:30 PM - 8:30 PM
ʻIkena Landing
Located on Level 5

$155++ Adults
$70++ Keiki
Prices shown do not include tax or gratuity

ʻOhana Welcome Boards

CHARCUTERIE & CHEESE
Prosciutto, Spiced Soppressata, Salami, Mortadella, Imported Cheeses, Cranberry Compote, Fig Jam, Pickled Winter Vegetables, Olives, Candied Pecans, Whole Grain Mustard, Hapuna Honeycomb

BREADS & CRACKERS
Brioche Rolls, Sourdough, Cranberry Walnut Bread, Lavosh, Grissini

Moana
Ocean

RAW BAR
Poached Shrimp, Snow Crab Legs, Claws, Oysters on the Half Shell, Champagne Mignonette, Spiced Tomato Horseradish Sauce, Drawn Butter, Lemon Wedges

POKE BAR
Tako, Ahi, Marlin, Korean, Shoyu, Spicy, Okinawan Sweet Potato Chips

SUSHI SELECTION
Assorted Sushi Rolls & Sashimi, Pickled Ginger, Soy, Wasabi

CLAM CORN CHOWDER

Keiki Corner

MINI TURKEY SLIDERS

MAC & CHEESE

VEGETABLE CRUDITÉ WITH RANCH

SWEET POTATO FRIES

CHOCOLATE CHIP COOKIES & MILK

Māla'ai
Garden Harvest

ISLAND SALAD BAR
Waimea Greens, Kamuela Tomatoes, Big Island Hearts of Palm, Roasted Beets, Hilo Mac Nuts, Local Feta, Pickled Cranberries, Hapuna Honey Vinaigrette, Herb Buttermilk Ranch, Balsamic Moderna

PEAR & GORGONZOLA SALAD
Poached Pears, Candied Walnuts, Baby Arugula, Honey Vinaigrette

ROASTED BRUSSELS SPROUTS & KALE SALAD
Cranberries, Toasted Almonds, Citrus Vinaigrette

Holiday Makeke
Market Offerings

TRUFFLED YUKON GOLD MASHED POTATOES

HONEY ROASTED RAINBOW CARROTS
Orange Zest

WILD BOAR & CORNBREAD STUFFING

LOBSTER MAC AND CHEESE

STEAMED JASMINE RICE PILAF
Dried Fruits

ASSORTED DIM SUM
Spicy Mustard, Sweet Chili Sauce

STEAM RICE

Chef's Pākaukau
Action Station

HAWAIIAN SALT CRUSTED PRIME RIB
Red Wine Au Jus, Horseradish Cream

ROSEMARY HERB TURKEY
Giblet Gravy, Cranberry Relish

MACADAMIA CRUSTED FRESH CATCH
Passionfruit Beurre Blanc

DUROK PORK CHOPS
Porcini & Wild Mushroom Cream Sauce

Desserts

CARAMEL CHOCOLATE MAC NUT TARTS

CHESTNUT ROULADE

COCONUT LAYER CAKE

CHOCOLATE & TANGERINE MOUSSE CAKE

BUTTERMILK PANNA COTTA
Blackberries

LILIKOI MERINGUE TARTS

MATCHA CHEESECAKE

ASSORTED HOLIDAY COOKIES

STOLLEN & HOLIDAY QUICK BREADS

BRIOCHE BREAD PUDDING
Vanilla Custard Sauce

CHRISTMAS DINNER

DECEMBER 25, 2025

$125 | Exclusive of Tax and Gratuity

Add wine pairings for $75

ANTIPASTI

Choice Of

BULGUR SALAD

Cracked Wheat Salad with Celery, Cucumber, Orange, and Mint, Toasted Marcona Almonds, Pomegranate Molasses

LEBNEH DAISY

Crispy Baguette, Poha Berry Chutney, Toasted Almonds, Sesame, Garlic Gremolata, Saffron EVOO

Manzanos 'Blanco Fermentado en Barrica', Rioja, Spain

IL SECONDO

Choice Of

LAMB YOUVETSI

Braised Lamb Shank, Smoked Tomato Demi-Glace, Forest Mushroom & Black Truffle Orzotto, Pecorino Romano

KAMPACHI EN PAPILLOTE

Meridia Garden Vegetables, Roasted Garlic Confit, Chardonnay Fish Fumet, Meridia Garden-Infused EVOO

Bodegas Raúl Pérez 'Ultreia St. Jacques', Bierzo, Spain

DOLCE

ULU BRIOCHE PUDDING

Blueberry Compote, Salted Caramel Pretzel Ice Cream

Penfolds Club Tawny, Australia

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Bacaro

CICCHETTI

COZZE ALLA GRILLA 27
Grilled Mussels and Pancetta Skewers,
Saffron Crema & Meridia Garden Gremolata

MUSHROOM BRUSCHETTA 25
Toasted Garlic Sourdough Bread, Black Truffle
Bechamel, Gruyere Cheese & Micro Arugula

PROSCIUTTO E MELONE 22
Prosciutto Di Parma, Melon Champagne
Sorbet Soup, Almond Parmesan Brittle,
& Golden Blackberry
Caramel Nest

SECOND PIATTI

POLPO ORZOTTO 52
Slow-Braised Octopus, Roasted
Garlic Tomato Confit, Bell Pepper & Sausage
Sofrito, Topped with Pecorino Romano

SPAGHETTI & MEATBALLS 47
Slow-Baked Veal Meatballs,Tomato & Pepperoni
Ragout Sauce, Arugula & Parmegiano Regiano

ZUPPA DI PESCE 67
Dayboat Fish Catch of the Day, Clams, Mussels,
Shrimp, Calamari, Fresh Tomato Broth,
& Fusilli Pasta

DESSERT

HAWAIIAN POI PANNA COTTA 20
Poha Berry Compote & Macrona Almond Brittle

ESPRESSO MARTINI TIRAMISU 20

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