

LŪ'AU

at Mauna Kea Beach Hotel



TUESDAYS & FRIDAYS

5:30 PM - 8:00 PM

Premium Front Row Seating:

\$200 Adults

\$140 Children (5-12)

*Preferred Entry and Premier Front Row Seating,
Complimentary Mai Tai or Keiki Drink,
Exclusive of Tax and Gratuity*

General Seating:

\$180 Adults

\$120 Children (5-12)

*Complimentary Mai Tai or Keiki Drink,
Exclusive of Tax and Gratuity*

Show Only:

\$130 Adults

\$94 Children (5-12)

*Includes Dessert, Coffee and Tea.
Exclusive of Tax and Gratuity*

20% Kama'aina Discount

Food Only, Up to Six Persons
(Must show valid Hawaii ID)

5:30 PM - Doors Open

6:00 PM - Imu Ceremony

6:10 PM - Kani Ka Pu

Music to Follow

6:20 PM - Buffet Dinner

6:45 PM - Royal Court

7:15 PM - Show to Follow

8:00 PM - Photo Session with Performers

Call

(808) 882-5707

for Reservations

MENU ITEMS

Shrimp Cocktail on Ice* GF

with Spicy Cocktail Sauce and Lemon

Hawaiian Style Sweet Potato Salad GF, V

Mixed Baby Hawaiian Lettuces with Papaya Seed Dressing GF, V

Sliced Fresh Tropical Fruits GF, V

Lomi Lomi Salmon GF, Contains: Onions

Ahi Poke Contains: Onions

Fern Shoot Salad V

Pipikaula GF, Contains: Beef

Poi GF, V

Grilled Catch with Ginger Lime Butter* Contains: Cream/Dairy, Onions

Chicken Long Rice GF

Suckling Pig Stuffed with Kalua Pig GF, Contains: Pork

Kalua Turkey GF

Teriyaki Steak GF, Contains: Beef

Stir Fried Vegetables GF, Contains: Mushrooms

Steamed Rice GF

Mashed Potato GF, V Contains: Cream/Dairy

Fresh Taro Rolls, Island Sweet Bread V, Contains: Cream/Dairy

Chef's Inspired Desserts

We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know.

**Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.*

V - Vegetarian, GF - Gluten Free



MAUNA KEA
BEACH HOTEL