



THE WESTIN
HAPUNA BEACH
RESORT

Christmas Dinner at 'Ikena Landing

Wednesday, December 25, 2024
5:30 PM - 8:30 PM
'Ikena Landing
Located on Level 5

\$145** Adults
\$45** Keiki

Prices shown do not include tax or gratuity

'Ohana Style Classics

CHARCUTERIE AND CHEESE BOARDS

Mortadella, Prosciutto, Salami, Coppa, Manchego, Brie, Shropshire Blue, Assorted Pickles, Olives, House Made Jam, Grain Mustard, Honey, Artisanal Bread, Lavosh, Grissini

Moana

Ocean

RAW BAR

Kona Shrimp Cocktail, Oysters on the Half Shell, Dungeness Crab Legs, Hawaiian Chili Cocktail Sauce, Citrus Brown Butter, Lemon, Fresh Horseradish

POKE BAR

Tako Kimchi Poke, Spicy Ahi Poke, Sesame Shoyu Marlin Poke

SUSHI

Assorted Sushi Rolls and Nigiri's, Pickled Ginger, Soy, Wasabi

CREAMY KABOCHA SOUP

Roasted Pepitas, Crostini's

Keiki Corner

MAC & CHEESE

CHICKEN TENDERS

TATER TOTS

APPLE SAUCE

CRUDITE & RANCH

Māla'ai

Garden

ISLAND SALAD TABLE

Waimea Mixed Greens, Carrots, Red Onion, Cucumber, Radish, Big Island Hearts of Palm, Garbanzo Beans, House Pipikaula, Waipi'o Fern Shoots, Island Sunflower Sprouts, Kamuela Tomatoes, Hilo Mac Nuts, Local Feta Cheese, Maui Onion Dressing, Cracked Pepper-Tarragon Ranch, Red Wine Honey Vinaigrette

CAPRECE SALAD GF

Buffalo Mozzarella, Kamuela Tomatoes, Garden Basil, Aged Grape Pearl Balsamic, Saba

SPINACH QUINOA

CRANBERRY SALAD GF

Tricolor Quinoa, Feta Cheese, Almonds, Cucumbers, Cranberries, Sweet Sesame Vinaigrette

Holiday Mākeke

Market Offerings

BUTTERY GARLIC

MASHED POTATOES GF

Garden Chives

ROASTED LOCAL BABY CARROTS GF, V

Maple Balsamic Vinaigrette, Pecans

HAMAKUA MUSHROOM

TRUFFLE RISSOTTO

Aged Parmesan

LOBSTER MAC AND CHEESE

STEAMED JASMINE RICE

WILD BOAR CORNBREAD STUFFING

Chef's Pakaukau

Chef's Table

ALAE SALT ENCRUSTED

PRIME RIB GF

Horseradish Cream, Red Wine Au Jus, Whole Grain Mustard

ROSEMARY ROASTED

WHOLE TURKEY GF

Traditional Gravy

MISOYAKI BUTTERFISH GF

Braised Bok Choy

RED WINE BRAISED BEEF

OSSO BUCCO

Desserts

CHESTNUT MONT BLANC

CHOCOLATE MOUSSE TORTE

EGGNOG PANNA COTTA

BUCHE DE NOEL

COCONUT LAYER CAKE

MACADAMIA NUT PRALINE TARTS

SWEET BREAD PUDDING

Vanilla Custard Sauce

GINGERBREAD

ASSORTED HOLIDAY COOKIES



THE WESTIN
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Suekkei Dinner at 'Ikena Landing

Monday, December 30, 2024
5:30 PM - 8:00 PM

Starters

SOPA MISO
Misoshiru Soup, Seaweed, Tofu

ROBUSUTA SALAD
Tricolor Quinoa, Cucumbers,
Cilantro, Grape Tomatoes, Avocado,
Garden Honey Sesame Dressing

KAMPACHI SASHIMI TIRADITO
Lima-Style Sashimi, Marinated with
Tiger's Milk and Yellow Chili Paste,
Mango Chutney

TUNA TOSTADA
Corn Tostada, Ahi Tuna Sashimi
Style Marinated in Yuzu,
Wasabi Aioli, Onions, Jalapenos

ANTICUCHOS
Marinated Beef Ribeye or Beef
Hearts Kebabs, Potatoes, Corn,
Peruvian Black Mint Sauce

TAKOYAKI
Crunchy Croquettes filled with
Octopus, Kewpie Mayonnaise
and Katsobushi

PORK BAO (CHIFA BAO)
Steamed Bao, Pork Belly
Chicharron, Cilantro,
Spicy Salsa Criolla,
Cilantro Miso Aioli

SCALLOPS ALA PARMESANA
Pan Sear Scallops, Aged Parmesan
Foam, Crispy Garlic

Sushi Rolls

WAGYU ROLL
A5 Wagyu,
Flambéed A5 Wagyu Topping

TUNA PARRILLERA ROLL
Breaded Shrimp, Avocado, Chives,
Wrapped in Flamed Tuna

VEGGY URAMAKI
Avocado, Mango,
Philadelphia Cheese

Entrées

YOSHOKU WAGU
A5 Wagyu, Risotto Huancaína,
Braised Bok Choy

POLLO ALA BRASA
Half Rotisserie Chicken,
Crispy Fries, Citrus Aioli,
Salsa Verde, Side Salad

FISH KARA-AGE
PERUVIAN STYLE JALEA
Crispy Whole Branzino Bites,
Salsa Criolla, Aji Aioli

PAELLA SUEKKEI
Rice, Squid, Shrimp, Mussels,
Scallops, Aji Amarillo Chili Pepper,
Tomato Paste, Green Peas,
Grated Parmesan Cheese

Sides

SHIMEJI
Japanese Mushrooms, Butter,
Spring Garlic

RISOTTO HUANCAINA
Peruvian Style Creamy Aji
Risotto, Parmesan

CRISPY FURIKAKE FRIES
Togarashi Aioli

TOSSED SIDE SALAD
Cherry Tomato, Cucumber,
Avocado, Suekkei Dressing

Desserts

CARAMEL FLAN
Sake Poached Pears

CHOCOLATE TORTE
Raspberry Sorbet

CHEESECAKE TART
Blackberries