

TUESDAYS & FRIDAYS

4:45 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) Inlcudes Dessert, Coffee and Tea. Exclusive of Tax and Gratuity

20% Kama'aina Discount Food Only, Up to Six Persons (Must show valid Hawaii ID)

4:45 PM - Welcome Photo Session

5:30 PM - Doors Open

5:50 PM - Imu Ceremony Kani Ka Pu

Music to Follow **6:10 PM -** Buffet Dinner

6:30 PM - Royal Court

7:15 PM - Show to Follow

7:45 PM - Photo Session with Performers

Call (808) 882-5707

for Reservations





MENU



SHRIMP COCKTAIL ON ICE* with Spicy Cocktail Sauce and Lemon

HAWAIIAN STYLE SWEET POTATO SALAD 🕸 🧭

SLICED FRESH TROPICAL FRUITS & 🖉

LOMI LOMI SALMON (1) Contains: Onions

Contains. Onions

AHI POKE Contains: Onions

FERN SHOOT SALAD 🧭

PIPIKAULA Contains: Beef

POI 🔊 🎯

GRILLED CATCH WITH GINGER LIME BUTTER*

Contains: Cream/Dairy, Onions

CHICKEN LONG RICE 🛞

SUCKLING PIG STUFFED WITH KALUA PIG I

KALUA TURKEY 🛞

TERIYAKI STEAK (1) Contains: Beef

STIR FRIED VEGETABLES Contains: Mushrooms

STEAMED RICE

MASHED POTATO 🕸 🧭

Contains: Cream/Dairy

FRESH TARO ROLLS, ISLAND SWEET BREAD 🞯

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.

VEGETARIAN 🔊 GLUTEN FREE