



ROYAL SUNSET MENU

STARTERS

SAVORY JACKFRUIT FRITTERS ^(V, DF, NF)
crispy garlic flakes and chili garlic sauce

SPICY AHI POKE* ^(GF, DF)
big island ahi with sriracha aioli

UPCOUNTRY ONION & GOAT CHEESE TART ^(NF, V)
caramelized sweet kula onions and local goat cheese

SIDES

KULA GARDEN SALAD ^(GF, DF, NF, V, vv)
upcountry greens, tomatoes and red onions with feta,
candied macadamia nuts, homemade ranch,
balsamic or champagne vinaigrette

ASIAN BRAISED BOK CHOY ^(GF, DF, NF, V, vv)
lemon-infused olive oil and sea salt

MOLOKAI'I PURPLE SWEET POTATOES ^(GF, NF, V)
coconut milk, ginger and microgreens

MAIN

ISLAND FRIED RICE ^(GF, DF, NF)
seasonal vegetables, truffle and local pineapple

NUI FRESH CATCH SPECIAL ^(GF, NF)
sesame crusted chef selected seafood

HULI HULI CHICKEN ^(GF, DF, NF)
with maui gold pineapple salsa

HALEAKALĀ BEEF SHORT RIBS ^(GF, DF, NF)
ginger sake sauce and green onions

DESSERT

ALI'I LILIKOI MOUSSE ^(GF, NF, V)

CHOCOLATE DIPPED KULA STRAWBERRY ^(GF, NF, V)

FLOURLESS CHOCOLATE TORTE ^(GF, NF, V)

(V) = Vegetarian

(GF) = Gluten Free

(vv) = Vegan

(DF) = Dairy Free

Menu items subject to change without notice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses.