
PANILOLO NIGHT

At Kahawai Cookhouse

SALAD STATION

Kahiko Mala'ai farm mixed greens and arugula
Assorted toppings
Mac salad with Okinawan potato
Coleslaw
Guacamole and chips
Asian noodle salad

POKE BAR

Ahi poke
Salmon poke
Kanpachi
Tofu and seaweed

Enhancements

Pickled radishes, edamame, avocado, wakame, pickled ginger, namasu, macadamia, peanuts, sesame seed, serrano shoyu, regular shoyu, toasted sesame oil, rayu

OCEAN GEMS STATION

Abalone, oysters, poached shrimp
Chili garlic oil, shoyu, cocktail sauce
Assorted Kona citrus
Kona salt

CORN ON THE COB STATION

Roasted and boiled
Kewpie mayo
Queso fresco
Lime
Chili powder

FROM THE GRILL

Kalbi ribs
Tomahawk
Porter house
Kona prawns
Kona lobster

IN TORTILLAS

(Flour and corn)

Beef picadillo
Pork and salsa verde
Chicken stew
Rice
Salsa bar
Tortilla chips

DESSERTS

Plate one:

Grilled pineapple with coconut lime sorbet
Mango pudding with strawberry and mint
Chocolate cake with chocolate icing

Plate two:

Chef's choice of seasonal desserts