



## REFRESHING

### VAIFALA

pineapple coconut smoothie

### ACAI BOWL BAR

organic acai, bananas, strawberries, blueberries, raspberries, kiwi, mango, pineapple, coconut, organic granola, cocoa nibs, macadamia nuts, goji berries



# SUNDAY LUAU BRUNCH



## LAUNCHING AUG 4

AVAILABLE ON SUNDAYS, 12:00-3:00PM  
\$39/ADULT | \$12.50 FOR CHILDREN 6-12  
FREE FOR CHILDREN 5 AND UNDER

## CHILLED

### KANI SALAD

crab and cucumber salad with sesame soy dressing

### CURRIED SWEET POTATO SALAD

creamy curry dressing, celery, red peppers, lime, ginger, cilantro

### SPINACH EDAMAME SALAD

sweet chili dressing

### WATERMELON SALAD

feta cheese, sweet pickled onions, olives, citrus dressing

### PRAWN CEVICHE

lychee salsa

## HOT

### PINEAPPLE RIBS

house made pineapple bbq sauce

### HULI HULI CHICKEN

banana leaf garlic shrimp

### PANCIT NOODLES

mixed vegetables, garlic ginger soy

### BEYOND MEAT WAIKIKI MEATBALLS

sweet soy ginger glaze

### MAHI-MAHI LOCO MOCO

fried mahi-mahi, sweet rice, wasabi mayo, crisp lettuce

### WHOLE PIG

KAHLUA PORK EGGS BENEDICT

## DESSERT

### GUAVA CAKE

### CARAMELIZED PINEAPPLE

### BANANA SPRING ROLLS

### SLICED FRUIT

almond coconut dip

## COCKTAIL FEATURE

### PUNCH DRUNK (2 oz.)

malibu rum, bacardi oakheart rum, goslings rum, peach schnapps, pomegranate syrup, pineapple juice, orange juice

