

# pō'aluā (tuesday) at the kai market dinner table



## chef carving station

steamed whole local onaga (long tail red snapper) chinese style with chinese parsley and lemongrass flavored soy sauce, singed with a hot peanut oil

alae salt crusted slow roasted prime rib with horseradish sour cream and natural au jus

## hot offerings

chinese salt and pepper head-on kahuku prawns

"hawaiian style seafood paella" with shrimp, manila clams, mussels and calamari with a tomato infused rice, hawaiian pipikaula, kalamata olives and lomi tomato relish

tri-colored peppercorn brined kurobuta pork loin with lehua honey and kumquat glaze

whole slow roast chicken with preserved lemon and hawaiian chili honey glaze

kukui brand kim chee portuguese sausage "local" style fried rice

hawaiian style ni'ihau seafood chowder with clams, island fish, shrimp, and hawaiian taro

crispy cake sun noodle with baby bok choy and shrimp

roasted garlic yukon gold mashed potatoes

filipino style pinacbet, ho farms long eggplant, hamakua mushrooms and big island tomatoes

## cold offerings

ahi poke hawaiian style

kim chee marinated tako (octopus) poke

fresh island sashimi served with japanese daikon and wasabi

kula strawberries and waimanalo spinach salad topped with candied walnuts

thai inspired noodle salad with macadamia nuts and fresh nalo herbs

twin bridges waialua asparagus with roasted garlic vinaigrette

local island watercress and bean sprout salad

crispy maple farm bacon and molokai potato salad

shrimp and mussel salad

## sweet offerings

mango and papaya crumble

portuguese sweet bread pudding

chocolate mousse over brittle

crème brûlée

chocolate haupia

tapioca pearls with sweet lilikoi anglaise



*to ensure that all our selections are a reflection of the freshest, seasonal ingredients, all items are subject to change based on local availability*