



THE
ROYAL HAWAIIAN
RESORT
WAIKIKI

'AHA 'ĀINA LŪ'AU

MENU

FIRST PLATE

Poi & Lomi Salmon (Seafood)

Kimchi Seafood Salad (Seafood)

*Kauai Shrimp, Hokkaido Scallop, Sweet Onion,
Cucumber*

Local Mix Greens (GF/Vegan)

*Mari's Farm Seasonal Lettuce,
Maui Watermelon Radish*

Island Fruits (GF/Vegan)

Dole Pineapple, Local Papaya, Wild Berries

Yukon Gold Potato Salad (Egg)

Maui Onion, Parsley, Mustard

SECOND PLATE

House made Seasonal Pickles (GF/Vegan)

Misoyaki Salmon (Seafood)

Miso Marinade, Flame Seared

Huli Huli Chicken

Kiawe Grilled, Soy Ginger Brined

Kalua Pork (GF)

Ti-Leaf Roasted Pork, Hawaiian Smoked Salt

Kahuku Corn (GF/Dairy)

Locally Farmed Sweet Corn with Garlic Butter

Jasmine Rice (GF/Vegan)

Steamed with Aromatics

SWEETS

Local-Style Haupia Pudding (Dairy)

*Dark Chocolate Layered Dobash,
Cinnamon Crumbles, Toasted Coconut*