

# Kona Village

## The "Hula Mana" Luau Sample Menu

### Cold Selection

Hawaii Grown Mixed Greens  
With Assorted Dressings  
Portuguese Sweet Bread Rolls  
Sliced Fresh Waimoa Tomatoes  
With Red Onions  
Drizzled with Basil and  
Balsamic Vinaigrette  
Steamed Taro with Coconut Syrup  
Baked Sweet Potato  
Hawaiian Style Macaroni and  
Potato Salad  
Assorted Tropical Fruits  
Pipikaula  
Seasoned Hawaiian Beef Jerky  
Poi  
A Traditional Staple for a Feast  
Taro that is Steamed and Pounded  
With a stone to a paste and adding  
water slowly to a consistency that  
you can dip fingers to eat.

### Seafood Selection

Red and White Sashimi  
With Soy and Wasabi  
Chilled Lemongrass Shrimp  
Opahi  
Dungeness Crab Leg  
Lomi Lomi Salmon  
Hawaiian Seasoned Ahi Poke  
Tako Poke  
Hawaiian Seasoned Mix  
Dry Fish  
Seasoned Brine Fish and Dried

### Imu

Traditional Hawaiian Preparation  
Kalua Pua`a  
Seasoned Pork  
Very juicy, succulent smoky flavor.  
Kalua Pulghu  
Seasoned Turkey

### Hot Selections

Local Favorites of Ethnic Culture and  
Traditional Cuisines that have broadened to  
a Pacific Rim Flair.

Lau Lau  
Seasoned Pork  
Wrapped in Taro Leaves  
And tied in Ti Leaves  
Hawaiian Style Battered Fresh Fish  
Chicken Long Rice  
Sautéed Chicken, Shiitake Mushrooms  
Julienne Vegetables and Chicken Broth  
Teriyaki Beef  
Tender Steaks marinated in  
Soy Sauce, Ginger, Garlic and Sugar  
Squid Luau  
Cooked Taro Leaves with  
Steamed Octopus and Coconut Milk  
Steamed White Rice  
Stir Fry Vegetables

### Dessert Selections

Pineapple Upside Down Cake  
Lilikoi Delight Cake  
Haupia Squares  
Chocolate Cake  
Mac Nut Cookies