


PLANTATION INSPIRED CUISINE

As the sugar industry grew, so did its need for manpower, bringing people from around the world. This created a foundation for the “melting pot of the Pacific.” Each ethnicity brought its own food, farms and markets followed.

STARTERS

Ahi “On the Rock” You Sear It 24
Shichimi Spiced with
Orange Ginger Miso Sauce

 **American Kobe Beef Poke** 26
Seared with Hawaiian Steak Rub,
Cucumber, Tomato and Maui Onion

“Lumpia” Filipino Spring Rolls 17
Chef’s Treasured Family Recipe with
Green Papaya Achara and Spicy Dipping
Sauce; Shrimp and Pork, or Chicken and
Mushroom

Vegetable Tempura 16
Medley of Kabocha Pumpkin,
Molokai Sweet Potato, Maui Onion,
Carrot and Asparagus


Crispy Calamari 16
Ko-Chu-Jang Spiced Sauce with Masago

Oishi Sushi 17
Literally translates as ‘Good Sushi’ rolled
with Spicy Tuna, Tempura Battered and
served Crisp

Steamed Manila Clams 18
Fresh Manila Clams simmered with
Chorizo, Sweet Kula Corn and Watercress

Portuguese Bean Soup 13
Island Favorite with Portuguese Sausage,
Beans and Vegetables

Miso Soup of the Day 12
A Blend of Red and White Miso with
Today’s Selection of Seasonal Garnish

 **Stir Fried Peppered Shrimp** 21
With Baby Bok Choy, Bell Peppers, Maui
Onions and Chinese Black Bean Sauce

When Polynesian seafarers arrived in Hawaii, few edible plants existed. Introducing between 25 to 35 edible plants; taro (and poi, made from taro) was the main staple. The Hawaiian diet grew in diversity, and included 130 types of seafood and 230 types of sweet potatoes.

SALADS

-  **“Chop Chop” Sesame Chicken** 13
Crisp Lettuce, Won Bok Cabbage,
Shredded Chicken Breast, Carrots,
Cilantro, Won Ton Chips and
Sesame Dressing
- Mauka Harvest** 12
Pohole Fern Shoots, Heart of Palm,
Kula Baby Lettuce, Macadamia Nuts
and Passion Fruit Vinaigrette
-  **Taste of Tofu** 13
Organic Chilled Tofu with Kahuku
Sea Asparagus, Big Island Tomato,
Tamari Sauce and Toasted Sesame Seeds

Whalers contributed salted fish which they traded for produce, this became lomi-lomi salmon.

The Chinese immigrants brought stir fry, sweet and sour, and dim sum. They replaced poi with rice, adding their own spices; and imported fish from Asia to stock local streams.

MAKAI CATCH

Our selection changes daily according to season, weather and luck of the fishermen. Your server will inform you of today’s catch and explain your choices of preparation.

Wok Seared Market Price
with Spicy Black Bean Sauce

Grilled
with Miso Butter and Asian Cole Slaw


Macadamia Nut Crust
with Tomato Ginger Butter

“Haole Style”
with Lemon-Herb Butter

 **Steamed Ti-Leaf Wrap**
With Ginger Scallion Pesto

The Portuguese brought pork, tomatoes and chili peppers. They built forno, their traditional beehive oven, to make Portuguese sweet bread and malasada.

The Koreans brought kimchi and built barbecue pits to cook marinated meats.

 **Fairmont Lifestyle Cuisine**
Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. We are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements.

PLANTATION TRADITIONS

Coconut-Curry Lamb Chops 39
Marinated and Grilled with
Mango-Mint Salsa

Lobster Tempura 41
Spicy-Sesame, Pineapple Sweet
Chili Garlic and Grapefruit Soy Sauce

Zarzuela 42
Kettle of Lobster, Shrimp, Scallops,
Mussels, Clams and Chorizo simmered
in a Rich Saffron Broth

“Paniolo” Rib-Eye Steak 49
Maui Cattle Company Natural Beef
with Hawaiian Steak Rub, Pohole
Fern Shoots and Tomato

Korean Style Spicy Chicken 33
Marinated Chicken served Crisp with
Sweet Maui Lavender Honey

 **Organic Tofu and Kula Vegetable Stir Fry** 28
Upcountry and Seasonal Vegetables with
Spicy Stir Fry Sauce

Ono Pulehu Chicken 34
Grilled Ginger, Soy and Cane Sugar
Marinated Breast of Chicken served with
Caramelized Maui Onions


Lavender Honey Macadamia Nut Shrimp 35
Seasoned Shrimp served Crisp with
Kula Ali'i Lavender Honey Sauce and
Candied Macadamia Nuts

NOODLES & RICE

House Cake Noodles 34
Fresh Vegetables with Ginger-Oyster
Sauce, Shrimp or Chicken

Pancit Noodles 28
Savory Rice and Egg Noodles
with Shrimp, Pork and Vegetables,
a Local Favorite

Kō Fried Rice 21
Wok Stir Fried with Chinese Sausage,
Shrimp and Vegetables

 **Spicy Buckwheat Soba Noodle Stir Fry** 27
Wok Stir Fried Hamakua Oyster Mushrooms,
Edamame, Sugar Peas and Baby Bok Choy

 **Vegetarian Fried Rice** 18
Brown Rice Stir Fry with Hamakua
Mushrooms, Baby Bok Choy, Maui Onion,
Peas and Carrots

*The Japanese relied on frying, steaming, and
simmering as in tempura and noodle soups.*

*Filipinos brought exotic produce, and combined
sweet, sour, salty and flavorful tastes.*