



humuhumunukunukuapua'a
pacific rim restaurant • maui

LARGE PARTY DINING

HUMUHUMUNUKUNUKUAPUA'A: Romantic and exotic, this ocean side restaurant offers the most spectacular sunset views. Named after Hawaii's state fish, and affectionately called *Humu Humu* our Polynesian thatch roof restaurant floats on a saltwater lagoon filled with tropical fish. Savor delicious Island fish and meat entrees with Polynesian or Hawaiian influences by Chef Isaac Bancaco.

MENU OPTIONS: For parties of 13 guests or more we offer you the option of a 3 or 4 course prix fixe menus for your dining pleasure. Please advise of any special dietary needs. Vegetarian and Keiki (children) menu options are available.

HOURS OF OPERATION: Lounge: 5:00 pm – 9:00 pm
Dinner: 5:30 pm – 9:00 pm
Restaurant Reservations: 9:00am - 5:30pm at 808.875.1234 x4900

SEATING CAPACITY: Cocktail Lounge: 34
Restaurant: 194
The Humu restaurant layout has various dining areas. Accommodations are based on the number of guests in your party.

TAX & CHARGES: Prices are inclusive of our Hawaii State Tax of 4.167% and a 20% Service Charge. *The service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the event. Tax and service charges are applicable to any and all modification of services which includes any additional hosted items purchased during the event. For parties of 13 or more only one check will be presented unless otherwise stated.*

GUARANTEE: It is requested that your Restaurant Reservation Agent be notified with an estimated figure five (5) days prior to the event(s). The guaranteed final attendance is required by 11:00 a.m., three (3) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (3) business days prior to the event.

Food and Beverage selections cannot be changed within five (5) business days prior to the event. The Chef has a right to make minor ingredient / menu adjustments when necessary to maintain the integrity of the quality of the menu. Menu items and prices are subject to change without notice.

ATTIRE: Casual Resort Attire, Footwear required

HAWAII STATE LAW: Per Hawaii State Law, all restaurants are non-smoking and the legal age for the consumption of alcohol is 21 years of age.



APPETIZERS

Choice of appetizers, select 2 appetizers which your guests will select their choice upon dining

Ahi Traps

Sashimi Grade Yellow Fin Tuna Stuffed in Lemon Grass and Tempura Fried

Ceviche of Chef's Daily Catch

Today's Freshest Fish tossed in Coconut Milk, Kalamansi Lime, Mango, Avocado and Hearts of Palm

Bamboo Shrimp Sticks

Jumbo Black Tiger Prawns Dusted with Kaffir Lime and served with Thai-Chili Cocktail Sauce

Lemongrass Baby Back Pork Ribs

Done Pulehu Style until the "Fall Off Da Bone"

Pan Seared Diver Scallops

Crisp Coconut Rice Croquettes, Mandarin Orange Salad, Basil Blossoms and Grape Reduction

SALAD

Choice of salad, select 1 salad which all your guests will enjoy upon dining

Kula Lau'ai

Kula Butter Lettuce Salad, Cabot White Cheddar Cheese, Asian Pears and Candied Macadamia Nuts with a Whole Grain Mustard Vinaigrette

Kula Beet and Baby Green Salad

Candied Walnuts, Surfing Goat Cheese and Pu'unene Sugar Cane Vinaigrette

ENTRÉES

Choice of entrées, select 3 entrées which your guests will select their choice upon dining

Fish

Macadamia Nut Crusted Mahi Mahi

Tahitian Vanilla Scented Moloka'i Sweet Potatoes and Pineapple-Tamarind Sauce

Cast Iron Blackened Tasmanian Salmon

Kiawe Bacon "Local Style" Potato Salad, Spicy-Soy Mustard, Lomi Lomi Salmon

Miso – Sake Alaskan Butterfish

Maui Onion-Yuzu-Shoyu, Braised Japanese Vegetables, Buttery Bok Choy

Seared Keana'e 'Ahi

Jasmine Tea-Lemongrass Curry, Toasted Coconut Rice and Rock Shrimp Poke

Beef

Filet Mignon

8 oz Oregon's Painted Hills Ranch Beef Tenderloin Choice Cooked to Perfection, Red Wine Reduction or Caramelized Maui Onion Jus, Roasted Garlic Mashed Potatoes.

5-Hour Braised Wagyu-Kobe Beef Short Ribs

In its Natural Juices, Big Island Hearts of Palm Gratin Potatoes, Crisp Kim Chee Nashi Pears

Poultry

China Town Style Poussin

Roasted 5-Spiced Petite Chicken with Shoyu Fried Rice and Sambal Eggplant

**Upgrade any of your entrées with an 8 oz. Lobster tail for an additional \$22 per person.*

DESSERTS

Choice of dessert, select 1 dessert which all your guests will enjoy upon dining

Hawaiian Cheesecake

Sweet Potato, Graham Cracker Crust, Coconut Cream

Chocolate Volcano Mousse

Liquid Strawberry “Lava”, Chocolate “Lava Rocks”

Selection of Ice Cream or Sorbet

Choice of Chocolate and Coconut Ice Cream or Mango and Passion Sorbet

3 - COURSE MENU \$84 PER PERSON

Choice of two (2) Appetizers

Guests to select choice upon dining

Choice of three (3) Entrées

Guests to select choice upon dining

**Upgrade any of your entrées with an 8 oz. Lobster tail for an additional \$22 per person.*

Choice of one (1) Dessert

All guests to enjoy upon dining

Freshly Brewed Regular and Decaffeinated Coffee or Assorted Hot Teas

4 - COURSE MENU \$99 PER PERSON

Choice of two (2) Appetizers

Guests to select choice upon dining

Choice of one (1) Salad

All guests to enjoy upon dining

Choice of three (3) Entrées

Guests to select choice upon dining

**Upgrade any of your entrées with an 8 oz. Lobster tail for an additional \$22 per person.*

Choice of one (1) Dessert

All guests to enjoy upon dining

Freshly Brewed Regular and Decaffeinated Coffee or Assorted Hot Teas

Mahalo and we look forward to hosting your event.

The Grand Wailea Food & Beverage Team