



Grand Wailea[™]
THE WALDORF ASTORIA COLLECTION[™]

Private Cabana Dining

Lavish in a tropical oasis with panoramic views of the Pacific Ocean.

*Enjoy a romantic tropical get away for two or
have an unforgettable dining experience with family and friends.*

*Choose from our Platinum, Gold, Silver or Koa cabana menu options
to make your Maui experience one to remember forever.*

Menu options are inclusive of a bottle of our chef's selected champagne or wine per couple
excluding our Koa cabana which includes still or sparkling water*

**guests must be 21 years of age or older*

Reservations & Menu selections must be confirmed 24 hours prior to dining

Each guest to choose one item from each course

Maximum of 10 guests

Additional beverage to be charged on consumption

Prices are subject to 4.16% Hawaii state tax, 20% service charge and \$50.00 set-up fees

**menus and prices are subject to change with or without notice*

Cancellation Policy:

Under 24 hours 50% charge

100% charge for special amenities

\$50.00 per person charge if cabana is set



- amuse bouche -

chef's choice

- opening course -

Macadamia Nut Crusted Surfing Goat Cheese

port wine quince puree, apple & chive salad, white truffle oil

Kahua Ranch Grilled Flat Iron Steak

potato puree, bacon and makawao mushroom stew, sauce bourguignonne

Slow Cooked Lamb

spinach pine nut & parmesan wonton, calamansi tomato fondue

Hawaiian Seafood Trio

ahi sashimi- shiso emulsion, wasabi soy froth

sweet lobster cake- mango & jalapeno chutney

grilled & chilled prawn butter cup- jicama, cilantro, bell pepper, truffled soy tomato dipping sauce

- soup & salads -

Maui Onion Soup

sourdough toast, gruyere cheese, crispy maui onions

Made on Maui Mixed Greens

pineapple carpaccio, wonton sticks, shallots, sweet & sour dust, pineapple vinaigrette

Waipole Romaine Leaves

grilled crouton topped with boursin, cherry tomatoes, soy balsamic dressing

- makai offerings -

Fresh Local Catch of the Day

jasmine rice, maui onion yuzu sauce

Local Mahi-mahi "Lau Lau"

ti leaf wrapped steamed mahi-mahi topped with kalua style pork belly, fiesta poi & potato puree, lemon ginger beurre blanc

Hawaiian Black Sea Bass "Hapu'upu'u"

new potato & mixed vegetable ragout, tomato dashi broth

Hawaiian Ahi Trio

sushi rice, wasabi ponzu

whipped potatoes, tamarind sauce

somen noodle cake, lup cheong chinese 5 spice sauce

- intermezzo -

chef's choice



- mauka offerings -

Kiawe Roasted Airline Chicken Breast

roasted new potatoes, whole grain mustard vinaigrette with a miso essence

Fire Roasted Beef Tenderloin

wasabi mashed potatoes, asian pear compote, shoyu demi glace

Spice Crusted NY Strip Steak

truffled mushroom risotto, port wine reduction

Macadamia Nut Crusted Rack of Lamb

potato puree, hibiscus reduction

- demi course -

chef's choice

- cheese course -

offering of artisanal cheese

- grand finale -

made with love by our pastry chef

Koa

amuse bouche
opening course
soup or salad
makai or mauka offerings
grand finale

\$175 per person

includes still or sparkling water

Gold

amuse bouche
opening course
soup or salad
makai offering
intermezzo
mauka offering
cheese course
grand finale
mignardises

\$525 per person

includes chef's selected champagne or wine

Silver

amuse bouche
opening course
soup or salad
makai offering
intermezzo
mauka offering
grand finale

\$325 per person

includes chef's selected champagne or wine

Platinum (designed for you with your chef)

amuse bouche
opening course
potage
salad
seafood course
intermezzo
from the land
demi course
cheese course
grand finale
mignardises

\$775 per person

includes chef's selected champagne or wine