



## COCKTAIL DINNER SERIES

# Tour of Polynesia

JULY 27TH & JULY 28TH



*First*

**TAHITIAN POISSON CRU** (*Panikeke Lapotopoto*) *Coconut Kona Kampachi Ceviche, Samonan Round Pancakes*

**BLUE HAWAIIAN** *Rum, Pineapple, Blue Curaçao, Coconut Cream*

*Second*

**PAPEETE TAHITIAN PRAWNS** *Blackened Prawns with Cabbage, Mango, Cucumber & Pepper Salad*

**MAI TAI** *Rum, Orange Curaçao, Orgeat, Lime*

*Third*

**CURRY MARINATED GRILLED MAHI-MAHI** *Roasted Pepper, Pineapple Salsa & Lemon Butter*

**PASSION'S PARADISE** *Aged Rum, Passion Fruit, Orange, Pineapple*

*Fourth*

**HULI-HULI CHICKEN** (*Alaisa Fa'apopo*) *Pineapple & Soy Marinated Grilled Chicken, Coconut Rice*

**HIBISCUS PIÑA COLADA** *Rum, Coconut Rum, Pineapple, Lime, Pomegranate, Coconut Milk*

*Fifth*

**HAWAIIAN KALUA PORK TACOS** *Mango Salsa, Gochujang Vinaigrette*

**LAVA FLOW** *Rum, Coconut Rum, Banana, Strawberry, Pineapple, Coconut Cream*

*Sixth*

**FAIKAKAI MALIMALI** *Banana Dumplings, Sweet Coconut Syrup*

**BANANA HAMMOCK** *Aged Rum, Banana, Foro, Peychaud's*