

Hau Tree Private Dining Pupu Menu

MAKAI SEA

local fish rillette

local fish with creme fraiche and herbs

\$84 per dozen

ahi tataki

seared ahi, pineapple relish, wonton

\$96 per dozen

hamachi tartare

yuzu ponzu, avocado

\$132 per dozen

house cured salmon

cucumber, dill creme, rye

\$132 per dozen

prawn salad

crispy prawn cracker, lemon

\$132 per dozen

fish sandwich sliders

sesame crusted fish, furikake mayo, crispy wonton, house kimchee

\$150 per dozen

kusshi oysters

black pepper, champagne mignonette

\$150 per dozen

crab salad

lemon aioli, crispy prawn cracker

\$150 per dozen

eggs on eggs on eggs

brioche, caviar, egg jam

\$228 per dozen

AINA LAND

burrata toast

prosciutto, black garlic, truffle honey

\$84 per dozen

pork belly skewer

japanese tare sauce

\$84 per dozen

chicken liver mousse

rye, housemade pickles, tropical compote

\$78 per dozen

beef tartare

tomato, worcestershire, garlic aioli

\$132 per dozen

wagyu beef skewer

grilled with salsa verde

\$132 per dozen

ham sandwich sliders

pineapple relish, nori mustard, brioche bun

\$150 per dozen

burger sliders

mainland cheese, island sauce, brioche

\$150 per dozen

MAHI'AI FARM

gougère

parmesan, black truffle

\$66 per dozen

chickpea beignet

herbed yogurt, parsley, sumac

\$66 per dozen

veggie burrata toast

broccolini, black garlic, truffle honey

\$84 per dozen