

Hau Tree Private Dining Pupu Menu

MAKAI SEA

chip & rainbow caviar

salt & vinegar potato chips, chive oil creme fraiche, trout roe, tobiko

\$19 per set / \$39 per set +ossetra caviar / 4-6 servings

king salmon poke cornets

spicy mayo, avocado mousse, trout roe, sesame seeds

\$66 per dozen

local fish rilette

local fish with creme fraiche and herbs

\$84 per dozen

peas and burrata

pea pistou, smoke trout roe, mint, brioche

\$84 per dozen

kusshi oysters

yuzu kosho

\$84 per dozen / \$124 per dozen +ossetra caviar

ahi poisson cru

hirabara gem lettuce, watermelon radish, coconut, cilantro

\$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

crab salad

lemon aioli, crispy prawn cracker

\$132 per dozen

fish sandwich sliders

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

\$150 per dozen

eggs on eggs on eggs

brioche, caviar, egg jam

\$228 per dozen

AINA LAND

pork belly skewer

japanese tare sauce

\$84 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

\$132 per dozen

burger sliders

mainland cheese, island sauce, brioche

\$150 per dozen

MAHI'AI FARM

spreads and crudite

garlic hummus, dill lebni, almond romesco, local vegetables, za'atar spiced flatbread

\$27 per set / 4-6 servings

gougère

parmesan, black truffle

\$66 per dozen

chickpea beignet

herbed yogurt, parsley, sumac

\$66 per dozen

vegetarian peas and burrata

pea pistou, mint, brioche

\$72 per dozen