

# Hau Tree Private Dining Pupu Menu

## MAKAI SEA

local fish rillette

local fish with creme fraiche and herbs

\$84 per dozen

peas and burrata

pea pistou, smoke trout roe, mint, brioche

\$84 per dozen

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

fish sandwich sliders

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

\$150 per dozen

kusshi oysters

yuzu kosho

\$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

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

\$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

vegetarian peas and burrata

pea pistou, mint, brioche

\$72 per dozen