

Lunch

DAILY * 12PM - 3PM

Starters

ROSEMARY PARKER ROLLS 14
hawaiian sea salt • honey-allspice butter

SMOKED HAWAIIAN FISH DIP 17
lemon • dill • lavash crackers
GLUTEN FREE OPTION AVAILABLE

BLACK GARLIC HUMMUS GF V 20
seasonal vegetable crudité • lime zest

🍷 FRIED CHICKEN GF N 22
gochujang bbq sauce • macadamia nut crumble
pickled radish • buttermilk herb dressing
NUT FREE OPTION AVAILABLE

ISLAND OKONOMIYAKI 21
bacon • prawns • kewpie mayo • fried garlic • shredded slaw • furikake

MEDITERRANEAN MEATBALLS 21
local pork & beef • lemon yogurt • mint • harissa • cucumber salad

CITRUS CURED KONA KAMPACHI CRUDO * GF 27
tomato water • avocado purée • thai basil oil • fresno chili

🍷 CRISPY CURRIED CAULIFLOWER GF N 18
shishito pepper • sweet & sour reduction • golden raisins
lemon yogurt • macadamia nut dukkah
VEGAN OPTION AVAILABLE

ROASTED BONE MARROW * 24
sourdough • roasted garlic parsley • marinated tomatoes
GLUTEN FREE OPTION AVAILABLE

ADD A BONE MARROW LUGE
BUFFALO TRACE BOURBON +10 • BANHEZ MEZCAL +12 • CASA NOBLE BLANCO +18

LOBSTER TOAST 30
shaved fennel salad • whipped avocado
GLUTEN FREE OPTION AVAILABLE

CRISPY FISH COLLARS GF 34
farm greens • truffle ponzu • yuzu kosho aioli

HAND ROLLED RICOTTA GNOCCHI 34
mushrooms • kale • lemon • white wine foam
ADD LOBSTER MEAT +15 • FENNEL SAUSAGE +9

Soup, Salads & Sandwiches

LOCAL PUMPKIN SOUP GF 14
coconut cream • mint • pepitas crunch
VEGAN OPTION AVAILABLE

FARM GREENS 16
pickled shallots • roasted garlic crumble • parmesan
shaved market vegetables • farmers dressing
GLUTEN FREE & VEGAN OPTIONS AVAILABLE

PAN SEARED FISH SALAD 30
market greens • shaved cucumbers • avocado
pickled radish • croutons • green goddess dressing

ROASTED BEET SALAD N 22
whipped goat cheese • olive tapenade crumble
candied macadamia nut vinaigrette
GLUTEN FREE & VEGAN OPTIONS AVAILABLE

PANILO SMASH BURGER * 26
local beef • caramelized maui onions • bacon
american cheese • burger sauce • fries
GLUTEN FREE OPTION AVAILABLE
SUBSTITUTE LOADED FRIES +6

PAN SEARED FISH SANDWICH 30
yuzu kosho aioli • slaw • ginger scallion sauce • fries
ADD AVOCADO +6

BRAISED SHORT RIB SANDWICH 30
greens • paprika aioli • chimichurri
crispy onions • fries

JOIN US FOR MAUI'S
BEST NEW HAPPY HOUR
DAILY * 2PM - 5PM
food, drink & cocktail specials

HOST YOUR NEXT
PRIVATE EVENT WITH US
we offer private dining services including
full restaurant buy-out opportunities
contact our director of events for more information
NOuellette@destinationhospitality.com

🍷 AURUM GOLD STANDARDS
GF GLUTEN FREE • N CONTAINS NUTS • V VEGAN

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Please inquire with your server for further details and notify us of any allergies.

Entrées

LOCAL FRESH CATCH * GF 52
cauliflower purée • seasonal vegetables
yuzu kosho • dashi emulsion

SIMPLE ROOTS FARMED CHICKEN GF 45
roasted potatoes • caramelized onions
lemon butter • seasonal vegetables

HERITAGE PORK CHOP GF 63
charred brassica • mushrooms
truffle-bacon-mustard-jam • jus

ROASTED CABBAGE GF V 36
miso black garlic • seasonal vegetables
rice • ginger-scallion sauce

HERB CRUSTED RACK OF LAMB 75
roasted garlic • sweet & sour cherry gastrique
sweet potato • market vegetables
ADD 4OZ LOBSTER TAIL +MP

*** AURUM GRILL SELECTIONS ***
smoked potato mash • mushroom
local vegetables • proper jus
GLUTEN FREE OPTION AVAILABLE
32oz PRIME BONE-IN RIBEYE * MP
CERTIFIED ANGUS BEEF FLAT IRON STEAK * 48
ADD 4OZ LOBSTER TAIL +MP

After Lunch

APPLE BANANA CAKE 14
vanilla bean ice cream • banana cake crumble
hawaiian chili caramel

DARK CHOCOLATE GANACHE BAR GF 16
valrhona chocolate • whipped espresso caramel
strawberry • sea salt

🍷 DARK CHOCOLATE CHIP COOKIES 12
warm cookies • chocolate milk

ICE CREAM GF & SORBET GF V 10
ask your server!

CHEF PARTNER TAYLOR PONTE * GENERAL MANAGER PARTNER NATASHA PONTE

A 3% surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort markets.