

RECIPES IN VOLUME 1
d Special or Secret Recipes
F Maui's Current Culinary Stars v Historic Culinary Maui

v ALEX'S HOLE IN THE WALL.....
 CHICKEN DI SERA
 d KAHLUA BANANA FUDGE CHEESECAKE
 ALEX SCAMPI.....
 GORGONZOLA VINAIGRETTE

v THE BAY CLUB RESTAURANT
 BAKED PAPAYA KAPALUA.....
 d "BILLY BI" MUSSEL SOUP.....
 SAUTEED HAWAIIAN LOBSTER WITH ROASTED GARLIC,
 KULA TOMATOES AND SLIVERED ALMONDS
 ROAST LONG ISLAND DUCKLING WITH FRANGELICO AND ROASTED PECANS
 CAJUN SEARED AHI WITH HAWAIIAN TROPICAL SALSA
 MARINATED CALIFORNIA GOAT CHEESE IN FRESH HERB CREPES WITH
 RED PEPPER PESTO
 SEAFOOD PEPPER POT CHOWDER.....

v BISTRO MOLOKINI
 ROAST EGGPLANT SOUP.....
 CAESAR SALAD DRESSING.....
 FETTUCINE CARBONARA
 RAVIOLI FRUITTI DI MARE
 BRANZINO LIVORNESE.....

F CAFE KULA
 HAWAIIAN AHI TUNA GRILLED RARE WITH TOMATO-BASIL VINAIGRETTE.....
 CAFE KULA SPICY BEAN SALAD SERVED IN A TROPICAL FARM PAPAYA.....
 CAFE KULA SWEET POTATO BREAD
 CAFÉ KULA PICKLED TROPICAL FARM PAPAYAS
 CAFE KULA HAIKU APPLE-BANANA NUT WAFFLES WITH VERMONT SYRUP
 CAFE KULA GRILLED BREAST OF CHICKEN WITH MANGO CHILI SALSA

v CHEZ PAUL'S.....
 d TARTE TATIN
 CANARD A' L' ORANGE
 SORREL SAUCE.....
 GRATIN DAUPHINOIS.....
 RASPBERRY VINAIGRETTE

v CHICO'S CANTINA.....
 CAJUN SHRIMP.....
 CHICO'S BROILED CHICKEN ON ANGEL HAIR PASTA.....
 CARNITAS.....

∇	CHUCK'S STEAK HOUSE
	d KALBI MARINADE
	PAPAYA SEED DRESSING
	ALFREDO SAUCE.....
	BTL SOUP
	TERI SAUCE
	SESAME CHICKEN SALAD
∇	ERIK'S SEAFOOD GROTTO
	ERIK'S FAMOUS MACADAMIA NUT SALAD DRESSING.....
	CAJUN SPICE
	ERIK'S FAMOUS BOUILLABAISSSE
	GREEN PEPPERCORN MUSHROOM SAUCE
F	GERARD'S.....
	BRAISED TOP SIRLOIN WITH KULA POTATOES.....
	PINEAPPLE FLAMBÉ.....
	STUFFED MAUI ONIONS
	d GERARD'S FAMOUS WAFFLES.....
	CALAMARI WITH LIME AND GINGER
	PAN BAGNA.....
∇	THE GRILL.....
	COCONUT PARFAIT WITH TROPICAL FRUIT LUMPIA.....
	WHITE CHOCOLATE CHEESECAKE WITH MACADAMIA NUT CRUST
	SEARED KAHUKU PRAWNS
	ISLAND SEAFOOD CHOWDER.....
	RACK OF LAMB WITH PANIOLO BARBECUE SAUCE
	STEAMED ONAGA WITH SESAME OIL AND CILANTRO
∇	HAKONE RESTAURANT.....
	HAKONE RESTAURANT SUSHI.....
F	HULA MOONS RESTAURANT
	AHI CABALLEROS
	OHJOY'S STEAMED SEAFOOD BASKET.....
	BERRY SOUP
	GINGERBREAD PARFAIT
	APPLE SABAYON
∇	LA BAHIA
	CHILE RELLEÑOS
	ALBONDIGAS.....
	SPANISH RICE.....
	MILD VERDE SAUCE.....
	RANCHO SAUCE
	CEVICHE.....
	CHILI VERDE
	GUACAMOLE.....

- F LAHAINA COOLER'S.....
 - d EVIL JUNGLE PIZZA
 - SEAFOOD PIZZA
 - SHRIMP PESTO LINGUINI
 - PAPAYA SEED DRESSING
 - d CHOCOLATE TACO
- F LONGHI'S
- PRAWNS AMARETTO
- SHRIMP LONGHI
- LONGHI'S SALAD AND SALAD DRESSING
- CHICKEN MARSALA.....
- d MACADAMIA NUT PIE
- STEAK LONGHI
- AHI TORINO
- d PIZZA BREAD.....
- d JALAPENO CHEESE BREAD.....
- LONGHI'S COCONUT CREAM PIE
- v NANATOMI SEAFOOD & STEAKHOUSE
- AGEDASHI TOFU.....
- SUSHI- CUCUMBER AND TUNA ROLL
- KARAAGE CHICKEN
- SUKIYAKI
- SHRIMP AND VEGETABLE TEMPURA.....
- v NIKKO
- SHRIMP TEMPURA
- MUSTARD SEED DRESSING.....
- v OLD LAHAINA CAFÉ.....
- d LOMI LOMI SALMON.....
- HAWAIIAN PRAWNS
- CHICKEN PUA MANA
- UKU WITH PAPAYA GINGER SAUCE
- PRAWNS WITH SHIITAKE SNOW PEAS.....
- COCO PRAWNS WITH MANGO CHUTNEY MUSTARD.....
- F PACIFIC GRILL.....
- d SIZZLING WHOLE ONAGA
- PACIFIC SPINY LOBSTER GAZPACHO
- LIME CILANTRO DRESSING.....
- d POACHED NASHI PEARS IN CHARDONNAY AND MERLOT WINE,
GINGER ICE CREAM, PEAR SORBET,
ORANGE LACE PEAR SHAPE COOKIE
- WOK FRIED DUCK WITH THREE MUSHROOMS, CILANTRO AND
SZECHUAN PANCAKES
- F THE PINEAPPLE GRILL AT KAPALUA.....
- WASABI PEA AND PISTACHIO CRUSTED AHI, COCONUT SCENTED
BLACK FORBIDDEN RICE AND HAMAKUA MUSHROOMS

- SAKE SOY GRILLED MAHI MAHI, TRIFFLE WAIPOLI WATERCRESS AND EDEMAME, CARROT-GINGER EMULSION, GRIDDLED GOLD POTATO
- MAUI GOLD PINEAPPLE UPSIDE DOWN CAKE
- ASIAN BRAISED SHORT RIBS
- AHI POKE TACOS
- MAUI GOLD PINEAPPLE FRIED RICE
- ∇ PRINCE COURT RESTAURANT
- PRINCE COURT CLAMBAKE
- CONFIT OF DUCK GARNISHED WITH KULA MULBERRIES, PASSION MUSTARD, MAUI ONION RELISH
- DUCK CONSOMMÉ
- CHOCOLATE DIPPED ULAPALAKULA BERRIES
- KONA SALMON WRAPPED IN RICE PAPER SERVED WITH PAPAYA LYCHEE SALSA AND TOMATO INFUSED OIL
- SEARED AHI WITH CUCUMBER AND MINT SALSA
- MESCLUN GREENS SALAD WITH MANGO VINAIGRETTE
- LOBSTER NAPOLEON WITH ROASTED RED PEPPER AND WASABI BUTTER SAUCE
- LAYERED CHOCOLATE AND PEAR MOUSSE CAKE CHOCOLATE MOUSSE
- CHOCOLATE MACADAMIA NUT BRITTLE FLAN
- BANANA MOUSSE
- ∇ RAFFLES
- FIVE SPICE CRAB CAKES
- SCALLION GINGER MAYONNAISE
- ∇ SANDCASTLE AT WAILEA
- SAUTEED OPAKAPAKA WITH PAPAYA LIME BUTTER SAUCE
- d CREAM BRULEE
- CURRIED CARROT SOUP
- F THE SEA HOUSE
- PAPAYA WITH SHRIMP AND CRAB SALAD
- SHELLFISH DELIGHT
- d SCAMPI OLUWALU
- SEAFOOD BROCHETTE HAWAIIAN
- d RACK OF LAMB
- ∇ SWAN COURT
- LOBSTER BISQUE
- ESCARGOT IN PHYLLO PASTRY
- MAUI ONION STEAK
- FRESH ISLAND FISH EICHENHOLZ

∇ THE VILLA RESTAURANT
MARINATED TUNA WITH HARICOTS VERT AND YELLOW TOMATO SALSA.....
d FROZEN PINEAPPLE RUBY WITH TROPICAL SHERBETS AND MERINGUE.....
CRISPY CHICKEN WITH JAPANESE SALAD.....
JAPANESE SALAD
GRILLED EGGPLANT AND ZUCCHINI LASAGNA.....
PARMESAN GOLDEN MUSSELS AND SCALLOPS IN TOMATO CILANTRO
GINGER SAUCE
CREAMY CLAM CHOWDER.....
30 ITEM SALAD.....
CHICKEN SATE MARINATE
SHREDDED ASIAN DUCK SALAD
SPICY PLUM DRESSING
SPICY SHRIMP WITH ORIENTAL NOODLES.....

RECIPES IN VOLUME 2
d Special or Secret Recipes
F Maui's Current Culinary Stars v Historic Culinary Maui

v	AVALON
	SHRIMP AND GREEN PAPAYA SALAD.....
	SEARED SASHIMI
	MAHI MAHI THAI STYLE
	PRAWNS WITH GARLIC BLACK BEAN SAUCE
	LEMONGRASS CHICKEN
	EGGPLANT ROULADE
	d WOK FRIED OPAKAPAKA WITH SPICY BLACK BEAN SAUCE.....
v	BENIHANA
	BENIHANA OF TOKYO GINGER SAUCE.....
	BENIHANA SALAD DRESSING
	BENIHANA MAGIC MUSTARD SAUCE.....
	BENIHANA STYLE COOKING STEAK****CHICKEN****SHRIMP.....
v	CAFE KIOWAI RESTAURANT
	d BEEF STIR-FRY WITH VIETNAMESE SAUCE
	FRUIT TART AND PASTRY CREAM
F	CASANOVA'S.....
	d OMELET WITH BRIE CHEESE AND SUN-DRIED TOMATOES
	d PENNE A LA PUTTANESCA
	ALMOND-MUSHROOM PATE
	CARPACCIO DI PESCE FRESCO
	INSALATA DI CICORIA CON LE PERE
	FARFALLE CON L' ANATRA.....
	PESCE SPADA A LA SICILIANA.....
	TIRAMISU.....
	CREAM OF TOMATO BASIL SOUP
v	THE CHART HOUSE.....
	TROPICAL FRUIT SALSA.....
	HAWAIIAN GINGER BUTTER.....
	CHART HOUSE POKE MARINADE
	GARLIC HERB GRILL BUTTER
	CHART HOUSE LAU LAU
	CHART HOUSE BLEU CHEESE DRESSING
	CHART HOUSE MUD PIE
v	CLAUDE GATY and SHARON BROWN.....
	OSSO BUCCO A LA CLAUDIO
	PASSION PRAWN APPETIZER.....
	SALAD MESCLUN.....
	CRAB CAKES WITH LEMONGRASS BUTTER
	STEAMED ONAGA WITH PACIFIC SALSA
	COCONUT CREAM BRULE
	RACK OF LAMB WITH SHALLOTS AND FRESH ROSEMARY

- ∇ DAVID PAUL'S LAHAINA GRILL.....
- CHOCOLATE PATÉ WITH CRÈME ANGLAISE
- FRIED MAKI SUSHI WITH SESAME PLUM SAUCE AND GINGER CHIPS.....
- d TEQUILA SHRIMP WITH FIRECRACKER RICE.....
- CIOPPINO
- DAVID PAUL'S GOAT CHEESE SALAD WITH HERB VINAIGRETTE
- SOUTHWESTERN VINAIGRETTE.....
- KONA COFFEE ROASTED RACK OF LAMB
- CRAB CAKES WITH SESAME DIJON SAUCE AND AVOCADO RELISH
- ∇ DISCOVERY ROOM.....
- WAIU O MANU KULEKI
- HUAMO'A FROM LAND AND SEA
- d MRS. ASHLOCK'S MACADAMIA NUT TARTS
- KULA CUSTARD WITH LYCHEE AND POHA BERRY
- GRILLED AHI SALAD IN TARO PUFF
- ∇ FERRARI'S.....
- CHICKEN SALTIMBOCCA
- VINAIGRETTE
- SEARED AHI
- TOMATOES WITH HERBS
- GALLIANO MARINADE
- F HALIIMAILE GENERAL STORE.....
- FRESH MAHI MAHI WITH LEMON CAPER BUTTER SAUCE
- BLACKENED SASHIMI AND BOW TIE PASTA SALAD
- TERESA GANNON'S PINA COLADA CHEESECAKE
- HAWAIIAN SPINY LOBSTER WITH CILANTRO PESTO CREAM.....
- ∇ HOTEL HANA-MAUI DINING ROOM.....
- CHICKEN YAKITORI WITH SHREDDED DAIKON AND TERIYAKI SAUCE
- SASHIMI.....
- POHO'LE FERN SALAD WITH ORIENTAL SESAME DRESSING
- GINGER CARAMEL CUSTARD
- MAHI MAHI "PULEHU"
- KEAWE GRILLED VEAL CHOP WITH SHIITAKE MUSHROOMS,
 SWEET PEPPERS, MAUI ONION RELISH
- FRIED EHU WITH LOCAL STYLE SAUCE
- d SPA PIZZA.....
- ITALIAN SALAD.....
- SPA VINAIGRETTE.....
- FRESH HERB AND GARLIC DRESSING
- LEEK AND POTATO SOUP WITH CHIVES
- ARTICHOKES WITH AIOLI
- COLD HERBED PASTA SALAD.....
- ∇ J.J'S BEACH GRILL
- ROAST LAMB ALA J. J.'s.....
- ONAGA BEURRE BLANC

- PORK DIJONNAISE
- d J. J. 's ARTICHOKE
- STEVE'S SHOYU CHICKEN
- v KAPALUA GRILL & BAR
- KAPALUA GRILL AND BAR GRILLED CITRUS CHICKEN WITH
TROPICAL ISLAND SALSA
- GRILLED A'U (Broadbill) WITH ROASTED GARLIC, BASIL AND
SCALLION PANCAKE.....
- CREPE BATTER
- F KIMO'S
- d KIMO'S HULA PIE.....
- TERIYAKI AHI.....
- KIMO'S FRESH SWORDFISH.....
- KIMO'S ORANGE MACADAMIA NUT GLAZE FOR FISH (ONAGA\OPAKAPAKA).....
- v LA PEROUSE RESTAURANT
- CALLALOO SOUP.....
- TRADITIONAL CAESAR SALAD.....
- La Perouses' KONA COFFEE CREAM BETWEEN LAYERS OF
WHITE CHOCOLATE WITH COCONUT FLAKES.....
- LILIKOI MOUSSE ON GUAVA COULIS
- F LAHAINA FISH COMPANY.....
- GRILLED SHRIMP AND SCALLOP KABOB WITH
MEDITERRANEAN ROASTED RED PEPPER BUTTER SAUCE.....
- SHRIMP SALVADORE
- KIKA'S CURRY SAUCE.....
- LAHAINA FISH CO. STEAMED MANILA CLAMS
- CAESAR SALAD
- SEAFOOD STUFFED FRESH HAWAIIAN MAHI MAHI
- v THE LODGE AT KOELE.....
- BREAKFAST BREAD PUDDING.....
- GINGER COCONUT CRÈME BRULEE
- GRILLED ONO, FIG AND PAPAYA RELISH ON BABY FIELD GREENS.....
- AVOCADO KETCHUP
- TAPIOCA COCONUT CUSTARD WITH LANA'I PINEAPPLE CHUTNEY TAPIOCA.....
- PRAWN AND COCONUT BISQUE
- SESAME CRUSTED ONO WITH SOMEN NOODLES AND
GREEN PAPAYA SALAD CURING BRINE.....

∇	LUIGI'S PASTA PIZZERIA
	GARLIC FRIED RAVIOLI.....
	SEAFOOD STUFFED MUSHROOMS.....
	MARINARA SAUCE.....
	CHICKEN PARMESAN.....
	SCALLOPS MILANO
	LUIGI SHRIMP SCAMPI.....
	BOLOGNESE SAUCE
	CALAMARI LUIGI
	SHRIMP MARINARA.....
	GRILLED ITALIAN SAUSAGE.....
	NEW YORK STEAK LUIGI
	PASTA SALAD
F	MOOSE MCGILLYCUDDY'S.....
	BANANA MUFFIN MIX
	FRIED RICE
	MOOSE'S SALSA.....
	TERIYAKI SAUCE
	PORTUGUESE BEAN SOUP
	COUNTRY SCRAMBLED.....
	GREEN TOMATO SALSA
∇	ORIENT EXPRESS
	SPRING ROLLS
	COCONUT CHICKEN SOUP.....
	d SATÉ SAUCE.....
	d SWEET & SOUR SAUCE
F	PENNE PASTA CAFE.....
	PENNE PASTA CAFÉ POMODORO (Spaghetti Sauce).....
	PENNE PASTA CAFÉ MEAT BALLS
	PENNE PAST CAFÉ CHOCOLATE POT
	PENNE PASTA Café RED ONION DIJON VINAIGRETTE
F	THE PLANTATION HOUSE RESTAURANT
	d DUCK UNDER THE INFLUENCE
	PORTUGUESE BEAN SOUP
	POTATO PANCAKES.....
	CRAB CAKES.....
	MEDITERRANEAN SALAD
	FRESH ISLAND SALSA
∇	SEASONS RESTAURANT
	SEASONS RESTAURANT OPAKAPAKA IN CORN MEAL CRUST, CILANTRO BUTTER SAUCE.....
	SEASONS RESTAURANT PHEASANT TERRINE
	SEASONS RESTAURANT PAN FRIED OPAKAPAKA WITH BRAISED FENNEL AND APPLE CURRY SAUCE.....
	SEASONS RESTAURANT ICED TEA SIMPLE SYRUP

MAUI ONION TARTLETT
PAPAYA SALSA
RACK OF LAMB
v TASCA.....
LA TASCA CEVICHE.....
HAWAIIAN BAKED BRIE.....
d TASCA PRAWNS MEDITERRANEAN.....
TASCA AHI SALSA WITH PINEAPPLE AND BEURRE BLANC
POLLO ESPAÑOL.....
CRAB ROMESCO
F THAI CHEF.....
GREEN PAPAYA SALAD
TOM YUM SHRIMP SOUP
THAI RED CURRY CHICKEN
PAD THAI NOODLES.....
SHRIMP GARLIC VEGETABLES
THAI CHILI BEEF

RECIPES IN VOLUME 3
d Special or Secret Recipes
F Maui's Current Culinary Stars v Historic Culinary Maui

- v THE BANYON TREE
- ITALIAN OLIVE BREAD
- MANGO MOUSSE TIMBALE WITH STRAWBERRY GUAVA SALSA
- TIRAMISU.....
- EGGPLANT TIMBLE WITH GOAT CHEESE
- PACIFIC SEAFOOD GAZPACHO
- MOLOKAI LIME TART
- v CARELLI'S ON THE BEACH
- FOCACCIA BREAD.....
- CARELLI'S VONGOLE SAUCE AND PASTA.....
- FRESH SEARED HAWAIIAN AHI SORRENTINE WITH CAPER AIOLI
- RADAITONE OF MAINE LOBSTER IN A SAFFRON SAUCE.....
- CARELLI'S FRUTTI DEL MARE CIOPPINO
- ITALIAN LOVE CAKE TIRAMISU
- F CHINA BOAT
- SWEET AND SOUR MAHI MAHI FISH ROLL.....
- MINCED CHICKEN.....
- HOT BRAISED SHRIMP.....
- LEMON CHICKEN MARINADE
- SZECHWAN SPICED PORK.....
- SPINACH AND BEAN CURD SOUP
- v CHOPSTIX
- NUTTY CHICKEN.....
- MUSHROOM BEEF IN OYSTER SAUCE
- BEEF AND VEGETABLE.....
- EIGHT TREASURES LO MIEN
- SZECHWAN EGGPLANT AND TOFU.....
- SZECHWAN PEPPER FILET
- v COOKS AT THE BEACH.....
- SMOKED GOOSE ON AUTUMN GREENS AND FRESH CRANBERRY RELISH.....
- PESTO FETTUCINE AND DRUNKEN SHRIMP.....
- SOUTH PACIFIC SEAFOOD AND TOMATO CHOWDER
- STEAMED CLAMS IN HERB BUTTER BROTH.....
- LINGUINI NICOISE WITH SEARED AHI.....
- HOT LAYERED CRAB MEAT DIP.....
- SCAMPI MARINARA "COOKS AT THE BEACH"
- MARINATED CHICKEN BREAST ON ORIENTAL VEGETABLES.....

- EL CRAB CATCHER
 - CRAB STUFFED MUSHROOMS
 - CRAB CATCHER SANDWICH
 - CRAB CAKES.....
 - CHOCOLATE MOUSSE
 - CRAB BISQUE
 - THE GARDEN RESTAURANT
 - BARBEQUE SHRIMP
 - SEARED AHI WITH ANGEL HAIR PASTA MEDITERRANEAN.....
 - CHARBROILED LAMB KABOB WITH RED ONIONS AND TABOULEH SALAD.....
 - CHOCOLATE MOUSSE PETIT FOURS
 - SPIKED SHRIMP WITH PESTO FETTUCINE
 - ATLANTIC LOBSTER GRILLED WITH MUSTARD BUTTER
 - SEAFOOD FETTUCINE WITH JALAPENO JACK CREAM
 - GRAND DINING ROOM
 - TUNA CARPACCIO.....
 - CRAB CAKES WITH MANGO REMOULADE
 - BAKED SALMON.....
 - SPINACH SALAD WITH SESAME AND GOAT CHEESE
 - GRILLED MAHI MAHI WITH LENTILS
 - LEMON AIOLI.....
 - DUCK CONFIT
 - HUMUHUMUNUKUNUKUAPUA'A
 - ROASTED RED PEPPER BISQUE WITH SCALLOP CROUTONS
 - CRISPY ASIAN SQUID
 - FRIED RICE
 - SHRIMP FRITTERS HUMUHUMU
 - SPICY REMOULADE
 - LILIKOI (PASSION FRUIT) CHIFFON PIE
 - TROPICAL FRUIT ROMANOFF
 - ISLAND FISH HOUSE
 - FISH WITH CHAMPAGNE SAUCE
 - AVOCADO PAPAYA SEED DRESSING
 - SCAMPI (SHRIMP).....
 - SESAME CHICKEN.....
 - SCALLOP SHERRY
 - MACADAMIA NUT-GLAZED CARROTS.....
 - KIHEI PRIME RIB
 - d KIHEI PRIME RIB'S FAMOUS CAESAR SALAD DRESSING
 - d KIHEI PRIME RIB'S Famous Award-Winning
 - SEAFOOD CHOWDER

- F KULA LODGE
 - CHOCOLATE MOUSSE ÉCLAIR
 - BAKED KULA LODGE ARTICHOKE
 - CARPETBAGGERS RIB EYE STEAK.....
 - d PORTUGUESE BEAN SOUP
 - PRAWNS MOLOKINI.....
 - SAUTE´ EGGPLANT- MARSALA.....
 - ANGEL HAIR PASTA WITH FRESH GARDEN SPICES, RED BELL PEPPER AND FRESH MUSHROOMS
- v LANAI TERRACE RESTAURANT
 - CANNOLI TESSINA.....
 - STIR-FRY SCALLOPS WITH SNOW PEAS AND BLACK BEANS
 - STIR-FRY CHICKEN AND SHRIMP NUGGETS WITH CRISPY VEGETABLES
 - CREAMY PESTO SAUCE
- F LEILANI'S ON THE BEACH
 - STIR FRY CHICKEN CASHEW.....
 - Leilani's BABY BACK RIBS
 - LEILANI'S MALAYSIAN SHRIMP
- v LOKELANI RESTAURANT
 - GRILLED MAHI MAHI.....
 - SWEET RED ONION.....
 - THREE ONION & THREE CHEESE SOUP.....
 - FRESH FISH COMBINATION PLATE
 - BLACKENED AHI
 - PAN FRIED OPAKAPAKA.....
 - LEMON BUTTER.....
 - ASIAN SHRIMP WITH SWEET THAI CURRY SAUCE
 - GLASS NOODLES
 - RED THAI SAUCE.....
 - HAWAIIAN LOBSTER SALAD.....
 - TEMPURA SOFT SHELL CRAB WITH CHARRED EGGPLANT SALAD.....
 - PAN SEARED OPAKAPAKA OVER SPICY WILTED GREENS
 - GRILLED SEA SCALLOPS OVER BABY SPINACH WITH HONEY HERB VINAIGRETTE
 - SHUTOME WITH GRILLED JAPANESE EGGPLANT AND TAHINI BUTTER SAUCE
 - AHI CARPACCIO WITH BASIL INFUSED VINAIGRETTE AND ROASTED RED PEPPER VINAIGRETTE
 - RACK OF LAMB WITH GRILLED SHITAKE MUSHROOM SALAD WITH CABERNET DEMI.....
 - BLACKENED AHI WITH PINEAPPLE PAPAYA SALSA
 - GRILLED SWORDFISH OVER RUSTIC BEAN RELISH WITH CILANTRO LIME SAUCE.....
 - WILD FIELD GREENS WITH JULIENNE DUCK AND BLACKBERRY HERB VINAIGRETTE.....

- HAWAIIAN CURED SALMON WITH CUCUMBER BASIL RELISH.....
- SA TEH CHICKEN WITH PEANUT SAUCE, PICKLED CUCUMBER AND
BLACK BEAN RELISH
- F THE MAALAEA WATERFRONT.....
- d COLD SEAFOOD COCKTAIL SAUCE.....
- d ALASKAN KING CRAB STUFFING
- d MAUI ONION SALAD DRESSING
- ROAST MAUI FRESH DUCKLING WITH CURRIED PASSION FRUIT AND
ORANGE BASIL CREAM SAUCE.....
- d MAALAEA WATERFRONT'S KONA SALMON GRAVLOX.....
- ONION RELISH
- d CIOPPINO.....
- v MAUI ROSE RESTAURANT
- VEAL ROULADE
- MUSHROOM DUXELLE
- GINGER AND CHIVE BUTTER SAUCE.....
- CAJUN SPICED AHI WITH WASABI AND GINGER BEURRE BLANC
- MARINATION FOR CHICKEN.....
- WARM VEGETABLE SALAD WITH TRUFFLE VINAIGRETTE.....
- BEEF TENDERLOIN WITH POMMERY MUSTARD SAUCE
- v OCEAN TERRACE
- COBB SALAD.....
- EGGS BENEDICT
- FISH WITH ORANGE SAUCE.....
- F PACIFIC'O
- NEW YORK STEAK, CRAB MEAT CAKE WITH TERIYAKI SAUCE
- CREME BRULEE.....
- SHRIMP WON-TON
- ISLAND FISH BANANA MAUI STYLE
- v PALM COURT
- CHILLED CAJUN AHI WITH KULA LIME AND SCALLION AIOLI.....
- PRAWNS AND BLACK BEAN SAUCE WITH NORI LINGUINI
- v THE POOL TERRACE RESTAURANT
- VEGETABLE PIZZA
- SAFFRON SEAFOOD SOUP
- COCONUT PRAWNS WITH ORANGE-HORSERADISH SAUCE.....
- F ROY'S KAHANA BAR & GRILL
- LEMONGRASS SWORDFISH WITH THAI BUTTER SAUCE
- CHOCOLATE MACADAMIA NUT TART
- BLACKENED AHI IN MUSTARD SOY BUTTER SAUCE
- CRISPY DUCK TRIANGLES.....
- ISLAND CHICKEN WITH GINGER-LIME SAUCE.....
- CRISPY NOODLE PANCAKES.....
- GRILLED SZECHWAN-STYLE BABY BACK RIBS.....
- GRILLED MONGOLIAN LAMB WITH THAI CURRY SAUCE.....
- v RUSTY HARPOON.....

	ONAGA ALEXANDER
	OPAKAPAKA DORA.....
	SCAMPI BUTTER.....
	ONION RING BATTER
	KALBI RIBS MARINADE
	MRS. MERCER'S CHOCOLATE MOUSSE PIE
v	SOUND OF THE FALLS RESTAURANT
	BROILED SOUTH PACIFIC BLUE PRAWNS AND AIR-DRIED BEEF
	BAKED ONAGA WITH FENNEL, DILL POTATOES AND SEASONAL BABY VEGETABLES
	ROAST DUCKLING STEAK A' LA ORANGE
	FRENCH SNAILS WITH HERBS AND MACADAMIA NUTS
	CHOCOLATE CHESTNUT FEUILLETÉ, PISTACHIO SAUCE
	AHI CAPRICCIO WITH WASABI SABAYON.....
	STRAWBERRY TERRINE WITH WHITE WINE
	SMOKED TENDERLOIN OF BEEF WITH OKOLEHAU SAUCE AND SWEET POTATO TARTLETS.....
	ROASTED CENTER CUT BEEF TENDERLOIN SERVED WITH BOUQUETIERE OF VEGETABLES
F	THE TERRACE.....
	PEKING DUCK WITH AN ORIENTAL RICE AND FRESH PLUM SAUCE
	SPINACH LEAVES WITH ROCK SHRIMP AND GREEN BEANS
	SEARED PAPIO WITH GARLIC SAUCE
	FLOURLESS CHOCOLATE MACADAMIA NUT TORTE
	DUNGENESS GRAB BISQUE.....
	WOK SEARED AHI.....

