

Tastes of Waikiki



Mai Tai Bar

<http://www.royal-hawaiian.com/dining/maitaibar/> 808.923.7311

Tasting Plate:

Lobstah (Pidgin for "lobster") roll with miso honey aioli, cucumber namasu and celery hearts on a buttery split top bun

Crispy chicken wings with Lili koi and chili pepper glaze, shaved local vegetables and pickled yuzu cucumbers

Pairing: *Mini Mai Tai: A rum based Polynesian Style cocktail.*



Vintage 1901

<http://www.moana-surfrider.com/dining/vintage1901> 808.921.4600

Tasting Plate:

Wagyu Beef Tartare "Nachos"

Yellowfin "ahi" tuna Poke Cup, Beachhouse Steak Bite

Pairing: *Choice of Red or White Wine*



Splash Bar & Bento

<http://www.princess-kaiulani.com/dining/splash> 808. 921.4600

Tasting Plate:

Garlic Sauteed North Shore Shrimp Truck Scampi

Kalua Pork Slider

Pairing: *Choice of Red or White Wine*



RumFire

<http://www.rumfirewaikiki.com/> 808.922.4422

Tasting Plate:

Mahi Taco Chimichurri with a miso brown butter, basil Kahuku corn salsa

Kahuku Shrimp Bao in a Spicy black bean aioli, pickle onion , Chinese "fine herb"

Pairing: *Scorched Strawberry with Cruzan strawberry rum, fresh mint, strawberry puree, pineapple juice and Hawaiian chili pepper water, with a sugar-cayenne spiced rim.*

***Restaurants and menus subject to change without notice.*

Able to accommodate vegetarians and most allergies with a minimum 24 hrs. notice.