

CHEF EXPERIENCES

Includes 90 minutes of service, extensions available for additional cost

SURF & TURF 2000

(Serves 8-12 • Requires 2-day Notice)

Cooked and Served Tableside by Chef

PROTEINS

Double-Bone Tomahawk (3.5lbs.)*
Striploin*
Nigerian Shrimp

SEAFOOD TOWER

Tuna*
Salmon*
Colossal Shrimp
Scallops
Oysters*

SIDES & SAUCES

Japanese Eggplant, Bok Choy, Kimchi,
Mushrooms, Asparagus, Spiced Fries,
Sweet Potato Fries, Edamame,
Shishito Peppers, Yuzu Hollandaise,
Asian BBQ Sauce, Chimichurri

LUAU EXPERIENCE 1800

(Serves 8-12 • Requires 3-day Notice)

Carved Tableside by Chef

Roasted Suckling Pig

POKE*

Spicy Salmon, Soy Scallion Tuna, Octopus Seaweed
Traditional Hawai'ian Mac Salad
Chicken Log Rice
Assorted Tropical Fruits
Banana Leaf-Steamed Mahi Mahi*
Haupia Dessert with Toasted Macadamia

TACO EXPERIENCE 2000

(Serves 8-12 • Requires 2-day Notice)

PROTEINS *

Carne Asada (Steak)
Pollo (Chicken)
Camaron (Shrimp)

SIDES & SAUCES

Black Beans, Spanish Rice, Elote, Guacamole,
Pico de Gallo, Salsa, Salsa Verde,
Cheese Quesadilla, Crema, Limes,
Corn and Flour Tortillas

PEKING DUCK CARVING STATION 2000

(Serves 8-12)

Carved Tableside by Chef

Roasted Peking Ducks
Moo Shu Pancakes
Steamed Bao Buns
Duck Rolls

Scallion, Cucumber, Hoisin Dip

Add 'The Only®' White Sturgeon Caviar* +200

SUSHI CRUISE LINE* 1700

Prepared Tableside by Chef

(Serves 8-12 • Requires 2-day Notice)

SEASONAL ASSORTMENT OF NIGIRI & SASHIMI

Tuna
Salmon
Yellowtail
Chu Toro
O Toro
Fresh Wasabi

SEASONAL ASSORTMENT OF ROLLS

Chef, Salmon, Tuna, Spicy Yellowtail

FRESH SEAFOOD

Live 3lb. Lobster Sashimi
2oz. 'The Only®' White Sturgeon Caviar
King Crab
Snow Crab Claws
Cocktail Shrimp
Oysters on the Half Shell

Served with Traditional Sauces & Condiments

CAVIAR EXPERIENCE

300g 'The Only®' White Sturgeon Caviar* 1200

300g 'The Only®' Oscetra Caviar* 1500

*Served with Traditional Accompaniments and Fresh Oysters**

**For Inquiries or to order,
contact your VIP host
or
click the LEARN MORE button
on the main page.**

Menu Items Subject to Change with Seasonality

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.