

# 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\*  
Hupia 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.**

*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.