



VALENTINE'S & COURSE DINNER MENU

\$40 PER PERSON TAX & GRATUITY NOT INCLUDED

Choice of Appetizer:

COCONUT SHRIMP

Coconut, panko, spicy cilantro Thai chili sauce

POLYNESIAN PORK RIBS

Cola BBQ sauce, green onion, toasted sesame

THAI COCONUT SOUP

Carrot, cauliflower, garnished with scallion sesame seed
& fried rice noodle garnish

POKE TUNA SMALL PLATE

Crispy wonton, ginger, fresno chilis, scallion, cilantro, mint & basil

Choice of Entree:

SPICY PEANUT STEAK

Fried plantain, spicy peanut sauce, sauteed veggies

ISLAND FRIED RICE

Soy braised pork belly, pineapple, Sriracha crema,
nori flake, green onion, bell pepper, sunny egg
- available vegetarian with roasted veggies

BLACKENED MAHI MAHI

Over coconut sweet potato puree, crispy kale
& pineapple brown butter

SWEET AND SOUR SHRIMP & CHICKEN

Baby shrimp, chicken, pineapple, house sweet &
sour sauce, green onion, bell pepper, onion, rice
- available vegetarian with crispy smoked tofu

Dessert

CHOCOLATE BANANA PURSES

Fried wonton purses stuffed with chocolate
& banana, creamy coconut sauce & plantain dust