



*The luau or banquet at 'Āinahau for the U.S. Annexation Commissioners in 1898, hosted by Princess Kai'ulani. Her Kāhili Bearers stand behind her.*



Maui's own beloved Queen Kaahumanu holding her Kāhili proudly. Painting by Herb Kane

### What is a Kāhili?

A kāhili is a symbol of the ali'i chiefs and families of the Hawaiian Islands. It was taken by the Kamehamehas as a Hawaiian royal standard and used by the Royal Families to indicate their lineage. Only the ali'i had the right to possess kāhili; It was considered a staff of state. A paa-kahili (kāhili bearer) followed the ali'i everywhere he/she went. The standard could be used as a fly-brush and waved over the sleeping noble.

The owners of The King Kamehameha Golf Club & Kāhili Golf Course decided to name this location 'Kāhili' to show honor to the Great King Kamehameha. They felt that there is no other name great enough to place next to his namesake golf course.

### Small Plates

<b>CRISPY DUNGENESS CRAB CAKES</b>	16.00
<i>Coated with Japanese Bread Crumbs, topped with Tomato Vinaigrette and Beurre Blanc Sauce.</i>	
<b>KAUAI SHRIMP SCAMPI</b>	16.00
<i>Sauteed with Fresh Herbs, Capers, Diced Tomato and Angel Hair Pasta</i>	
<b>MAUI BEEF STEAK</b>	16.00
<i>Grilled with Diced Tomato, Onions and Chef's Specialty Sauce</i>	
<b>SOUP</b>	10.00
<i>Ask about the Chef's Creation made with Local Ingredients</i>	

### Salads

<b>KAMUELA TOMATO AND CHEESE SALAD</b>	14.00
<i>Slices of Tomatoes, Fresh Mozzarella Cheese, Extra Virgin Olive Oil and Red Balsamic Reduction Sauce</i>	
<b>MAUI MIXED GREEN SALAD</b>	12.00
<i>Variety of Young Greens, Tomato, Cucumber, Shaved Onions and Carrots served with Champagne Vinaigrette</i>	
<b>ROMAINE LETTUCE SALAD</b>	13.00
<i>with Avocado, Cherry Tomatoes and Citrus Vinaigrette</i>	



Princess Ruth Ke'elikolani  
with kahlili bearers  
Samuel Parker and John  
Adams. circa 1877

## Entrees

Served with a side of vegetables and starch

**I'A EKOLU: TRIO OF LOCAL FISH** 32.00

*Pan seared, sauteed and broiled with three different sauces*

**MOA: CHICKEN BREAST** 29.00

*Roasted Free Range Chicken Breast in Roasted Bell Pepper Sauce*

**PUA'A: PORK CHOPS** 28.00

*Grilled in Chef's delicious homemade Ginger Sauce*

**PIPI: RIB EYE ALL NATURAL STEAK** 36.00

*Grilled 12oz Certified Angus Beef Steak with Crumbled Blue Cheese, Butter and Chives, Pinot Noir Sauce*

**PIPI: BISTRO STEAK** 32.00

*Roasted Petit Filet Mignon with Cabernet Sauce*

**KIA: VENISON TENDERLOIN** 36.00

*Pan Roasted Venison with Shitake Mushroom and Maple Bourbon Demi*

**PUA HIPA: RACK OF LAMB** 36.00

*Grilled with Mango Chutney, English Mustard & Maui Onion Bread Crumb Crust, Madeira Wine Sauce*

**LAHOPPI: EGG PLANT NAPOLEAN\*\*\*** 25.00

*Grilled Eggplant, Tomatoes and Provolone Cheese served with Angel Hair Pasta in Marinara Sauce with Homemade Garlic Bread  
\*\*\*Sides not included in this dish\*\*\**

### VEGETABLE SIDES

Sauteed Spinach

Grilled Mushroom & Onions

Seasonal Vegetables

### STARCH SIDES

Creamy Polenta

Mashed Potatoes

Rice Pilaf





## Desserts

<b>KAHILI MUD PIE</b>	<b>12.00</b>
<i>Kona Coffe Ice Cream in a Oreo Cookie Crust with Fresh Whipped Cream</i>	
<b>BANANA LUMPIA</b>	<b>12.00</b>
<i>Crispy Fried Banana in Lumpia Wrap with choice of Roselani Ice Cream Scoop or substitue ice cream with a Buzzbar Ice Cream for \$2 more</i>	
<b>TRIPLE CHOCOLATE MOUSE CAKE</b>	<b>12.00</b>
<i>Layers of Dark, Milk and White Chocolate Mousse</i>	
<b>MAUI ICE CREAM</b>	<b>6.00</b>
<i>Two scoops of Maui's own Roselani Ice Cream. Your choice of Vanilla, Chocolate, Kona Coffee or Macadamia Nut Ice Cream</i>	
<b>ICE CREAM WITH A BUZZ</b>	<b>8.00</b>
<i>Two scoops of Alcohol Infused Ice Cream for Adults 21+. Your choice of Bourbon St. Chocolate with Whiskey or Vanilla Daze with Cognac.</i>	



Queen Liliuokalani's funeral procession in 1917.  
KāhiliBearers show honor to our last reigning Queen.