

CAVEAU

PASSED APPETIZERS

minimum 15 ppl • choose four: \$35 • choose five: \$45 • choose six: \$55

Crab Roll

surimi crab, sushi rice, sesame soy paper, thai basil, calamansi-garlic butter

Mini Truffle Grilled Cheese

truffle cheddar, mango jam, black pepper butter

Tahitian Chicken Shumai

green onion, carrot, sesame brown mustard, bacon chili crisp

Poisson Cru

tuna poke, coconut leche de tigre, kabayaki sauce, macadamia nuts

Pineapple Shrimp Ceviche

maui onion, pickled pineapple, chili vinaigrette, bubu arare

Mushroom Spring Rolls

maitake mushrooms, brussels sprouts, truffle cheddar, hk sauce

Wagyu Steak Toast

ny strip, truffle ponzu, shiitake remoulade, pickled mushrooms, toast (\$5/pp upcharge)

Chili Chicken Skewers

chicken masala, manchurian chili glaze, fiji raita, sesame

Red Roast Pork Skewers

maui onion pickles, chili mayo, cilantro

Mini Lobster Fried Rice

hoisin bbq, sesame, crispy onions, pea greens

Indian Banana Fritters

pineapple caramel, candied macadamia nuts, cardamom whip (passed après)

STATIONS

15 person minimum

RAW BAR \$35/pp

chilled east coast oysters, mexican blue shrimp cocktail, pineapple mignonette, manchurian cocktail sauce, lemon, horse radish, chili crisp

CHEESE & FRUIT BOARD \$20/pp

assorted cheese, tropical fruit, crackers, bread & nuts

TAHITIAN FRENCH BREAD PIZZA STATION

choose two: \$25 • choose three: \$30 • choose four: \$35

Eggplant Taleggio

chinese eggplant, chili-garlic oil, taleggio & mozzarella, basil

Pineapple Chicken

masala chicken, pineapple, maui onion, sweet chili glaze, mozzarella

Chinese Pork

red roast pork belly, hoisin bbq, fontina cheese, cilantro, jalapeno

Miso Lobster

lobster chunks, fontina, miso-garlic butter, kabayaki sauce, yuzu pea greens

BAO BAR (build your own)

choose two: \$25 • choose three: \$30 • choose four: \$35

Char Siu Pork

red roast pork belly, maui onion pickles, chili mayo, cilantro, steamed buns

Chili Chicken

manchurian chili glaze, fiji raita, sesame & jalapeno, steamed buns

Crispy 5 spice Tofu

hoisin bbq, chili mayo, pickled mushrooms, crushed macadamia nuts, steamed buns

Blackened Shrimp

shitake remoulade, kabayaki sauce, pickled pineapple, cilantro, steamed buns

FIJIAN BEEF BOWL

\$45/pp

Coconut-Curry Braised Beef Short Rib

sushi rice + jalapenos, crispy onions, cilantro, limes, fiji raita, maui pickled onion, kabayaki sauce, lava sauce, natural coconut bowls

* Contains raw or undercooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces your risk of getting sick. If you have an allergy or dietary condition tell us before ordering.