



Indoor Semi-Private
Group Dining

Outdoor Private Dining
in Ko Garden



LOCATION

Fairmont Kea Lani
4100 Wailea Alanui
Wailea, Maui, HI 96753
Complimentary Valet Parking

GENERAL MANAGER

Christopher Hong
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www.KoRestaurant.com



ACCOLADES

‘Aipono Restaurant Award Winner
2017 BEST HAWAII REGIONAL CUISINE
2016 BEST HAWAII REGIONAL CUISINE
2014 LIFETIME ACHIEVEMENT AWARD
Executive Chef Tylun Pang



MENUS

Select from 4 menus ranging in price from \$80 - \$180 per person. Children under the age of 12 may order a la carte from our resort Keiki Menu.

Functions in Ko Garden require a food and beverage minimum of \$2500.

All group dining prices are subject to 4.166% Hawaii State Tax + 20% gratuity.

Our culinary team is happy to accommodate any food restrictions or allergies with advance notice.

Custom printed menus are complimentary and can include logos, specific verbiage and listing of pre-selected wines.

COCKTAIL RECEPTION

A cocktail reception prior to dinner makes for a welcoming atmosphere as guests arrive and socialize. Located adjacent to Ko Garden is an outdoor reception space that can be set with cocktail tables or lounge furniture for passed pupus and cocktails.

TERMS

- An approved method of payment, as well as a signature must be on file to confirm function's date and time.
- Final guarantees must be made 48hrs in advance of function time.
- Cancellations within 21 days of function date will incur a 50% charge.
- Cancellations within 48hrs of function date will incur a 75% charge.



(gf) Gluten Free (v) Vegetarian

The risk of food borne illness increases when consuming raw or undercooked menu items.

HONUA'ULA MENU

\$80

PUPUS

Select Three Appetizers - Shared Family Style

Oishi Sushi

Spicy Tuna, Tempura Battered

American Kobe Beef Poke

Seared with Hawaiian Steak Rub, Cucumber, Tomato, Maui Onion

Crispy Calamari

Ko-Choo-Jang Spiced Sauce with Masago

Lumpia Filipino Spring Rolls

Chicken & Mushroom, Green Papaya Achara, Spicy Dipping Sauce

Stir Fried Peppered Shrimp

Baby Bok Choy, Bell Pepper, Maui Onion, Chinese Black Bean Sauce

ENTREES

Choice of One

Ono Pulehu Chicken

Ginger, Soy and Cane Sugar Marinated Breast of Chicken Caramelized Maui Onion

Spicy Buckwheat Soba Noodles Stir Fry (v)

Wok Stir Fried, Hamakua Ali'i Mushroom, Edamame, Sugar Pea, Baby Bok Choy

Macadamia Nut Crust Makai Catch

Tomato Ginger Butter, Mashed Molokai Sweet Potato

DESSERT

Chocolate Decadence (gf)

Rich Flourless Chocolate Cake, Waialua 70% Dark Chocolate, Fresh Berries



PAEAHU MENU

\$90

PUPUS

Select Three Appetizers - Shared Family Style

Oishi Sushi

Spicy Tuna, Tempura Battered

American Kobe Beef Poke

Seared with Hawaiian Steak Rub, Cucumber, Tomato, Maui Onion

Crispy Calamari

Ko-Choo-Jang Spiced Sauce with Masago

Lumpia Filipino Spring Rolls

Chicken & Mushroom, Green Papaya Achara, Spicy Dipping Sauce

Stir Fried Peppered Shrimp

Baby Bok Choy, Bell Pepper, Maui Onion, Chinese Black Bean Sauce

SOUP or SALAD

Choice of Either

Classic Miso Soup

Blend of Red and White Miso, Tofu, Wakame, Green Onion

Mauka Harvest Salad (v)

Pohole Fern Shoots, Heart of Palm, Baby Kula Lettuce

Macadamia Nuts & Passion Fruit Vinaigrette

ENTRÉE

Choice of One

Ono Pulehu Chicken

Ginger, Soy and Cane Sugar Marinated Breast of Chicken, Caramelized Maui Onion

Beef Short Ribs

Asian Braised, Scallion, Ginger, Jasmine Rice Congee, Vegetables

Macadamia Nut Crust Makai Catch

Tomato Ginger Butter, Mashed Molokai Sweet Potato

DESSERT

Mini Trio

Chocolate Decadence (gf)

Rich Flourless Chocolate Cake, Fresh Raspberries

Brown Butter Banana Cake

Salted Caramelized Sauce, Maui Vanilla Ice Cream

Plantation Pineapple Cake

Caramelized Pineapple Buttermilk Cake

WAILEA MENU

\$100

PUPUS

Select Three Appetizers - Shared Family Style

Oishi Sushi

Spicy Tuna, Tempura Battered

American Kobe Beef Poke

Seared with Hawaiian Steak Rub, Cucumber, Tomato, Maui Onion

Crispy Calamari

Ko-Choo-Jang Spiced Sauce with Masago

Lumpia Filipino Spring Rolls

Chicken & Mushroom, Green Papaya Achara, Spicy Dipping Sauce

Stir Fried Peppered Shrimp

Baby Bok Choy, Bell Pepper, Maui Onion, Chinese Black Bean Sauce

SOUP or SALAD Choice of Either

Classic Miso Soup

Blend of Red and White Miso, Tofu, Wakame, Green Onion

Mauka Harvest Salad (v)

Pohole Fern Shoots, Heart of Palm, Baby Kula Lettuce

Macadamia Nuts & Passion Fruit Vinaigrette

ENTRÉE Choice of One

Spicy Buckwheat Soba Noodles Stir Fry (v)

Wok Stir Fried, Hamakua Ali'i Mushroom Edamame, Sugar Pea, Baby Bok Choy

Beef Short Ribs

Asian Braised, Scallion, Ginger, Jasmine Rice Congee, Vegetables

Macadamia Nut Crust Makai Catch

Tomato Ginger Butter, Mashed Molokai Sweet Potato

Lobster Tempura

Spicy Sesame, Pineapple Sweet Chili Garlic, Grapefruit Soy Sauces

DESSERT Mini Trio

Wailua Estate Chocolate Baked Custard

Macadamia Nut Praline Crust, Kula Strawberry Gelato

Maui Vanilla Bean Brulée

Classic Crème Brulée, Maui Grown Vanilla Bean, Fresh Berries

Plantation Pineapple Cake

Caramelized Pineapple Buttermilk Cake

KING KAMEHAMEHA FEAST

\$180*

Featuring Live Chef Cooking Station
Entire Menu Served

PUPUS

American Kobe Beef Poke

Seared with Hawaiian Steak Rub, Cucumber, Tomato, Maui Onion

Lumpia Filipino Spring Rolls

Chicken & Mushroom, Green Papaya Achara, Spicy Dipping Sauce

Stir Fried Peppered Shrimp

Baby Bok Choy, Bell Pepper, Maui Onion, Chinese Black Bean Sauce

STARTER

Smoldering Cedar Wrapped Kauai Prawns

Fresh Prawns, Anuhea Farms Asparagus, Herbs from Kea Lani Garden – Ti Leaf Wrapped in Burning Cedar

ENTREE

Ginger Steamed Snapper

Prepared by Wok Steam Action Station in the Garden*
Chinese Sausage, Shiitake Mushroom, Soy Sauce, Sizzling Oil

Adobo Duck

Served with Pancit Noodles

Braised Niihau Lamb Shoulder

Local Root Vegetables, Ginger Scallion Congee

DESSERT TRIO

Wailua Estate Chocolate Baked Custard

Macadamia Nut Praline Crust, Kula Strawberry Gelato

Kalamansi Lime Pie

Local Limes, Coconut & Macadamia Nut Graham Crust

Pineapple Cake

Caramelized Pineapple Buttermilk Cake

*Chef Attendant Fee & Setup \$300

