



Ohana and Hoaloha Dining

If you are looking for a uniquely Maui dining experience, Mala at the Wailea Beach Marriott is your spot. Every seat has a spectacular sunset view....local, organic produce, fish from our local waters and natural meats, as well as vegan and vegetarian specialties. All prepared by Chef Mark Ellman, who along with Roy Yamaguchi, Sam Choy, Peter Merriman, and Alan Wong, founded Hawaiian Regional Cuisine. Ownership includes Clint Eastwood, Alice Cooper, Don Nelson, and Jim Wiatt, and has helped to make it Maui's place to see the stars.

Menus: For parties of 12 guests or more, kindly select one of three group dining menus. Please advise us in advance of any special dietary needs. Keiki menus also available.

Room Capacity: Our private Buddha room accommodates up to 32 guests. Should your party exceed this capacity, we may need to make alternative arrangements for some or all of your party.

Seating: Maximum number of guests on one table with a la carte menu is 12.

Guarantees: Guaranteed guests count must be confirmed 72 business hours prior to your dinner.

Cancellations: Cancellation 24+ hours prior to event, 50% will be charged.
Cancellation within 24 hours of event, 100% will be charged.

Taxes & Fees: Menu prices and food and beverage minimums are not inclusive and are subject to 4.166% Hawaii Sales Tax and 20% service charge.

Food & Beverage: All menu items are subject to availability. If necessary, comparable substitutions will be made with no increase to the contracted menu price. Menu prices are subject to change.

Smoking: Per Hawaii State Law, all restaurants are non-smoking.

**For information or to make reservations for your large party, please contact
Whitney Stebbins at 808.875.9307**





\$58.00

Soup Sampler
Compliments of Mala

First Course
Choice Of:

- Sweet & Spicy Chicken Wings** Pomegranate, Ginger, & Chili
- Jumbo Black Tiger Shrimp Cocktail** Spicy Cocktail Sauce and Tomato Relish
- Mark's Caesar Salad** Grated Egg and Flax Seed Croutons
- Farmer's Salad** (*Vegetarian*) With Maple Dijon Vinaigrette, Kula Greens, Cucumber, Tomato, Maytag Bleu Cheese, Toasted Walnuts

Entree
Choice Of:

- Herb Crusted Fresh Mahi Mahi** served with White Rice and Stir Fry Vegetables
- Blackened Rib Eye Steak** served with Mashed Potatoes and Asparagus
- Hoisin Glazed St. Louis Ribs** Served over Molokai Purple Mashed Potatoes, Sugar Snap Peas, and Mushrooms
- Teriyaki Chicken Breast** Served with White Rice and Stir Fry Vegetables

Dessert
Choice of:

- Caramel Miranda** A Melted Dark Chocolate and Caramel Sauce Covered Plate with Layered and Broiled Island Fruit, Raspberries, Maui Gold Pineapple, Baby Coconuts and Vanilla Macadamia Nut Ice Cream
- Kaanapali Coffee Bread Pudding** Organic Whole Vanilla Bean, Mango & Molokai Sweet Bread. Served Warm with Vanilla Ice Cream
- Flourless Chocolate Torte Souffle** Vanilla Macadamia Nut Ice Cream, Caramel Sauce and Whipped Cream

Maui Ka'anapali Coffee served following the meal





\$65.00

Soup Sampler
Compliments of Mala

First Course
Choice Of:

- Sweet & Spicy Chicken Wings** Pomegranate, Ginger, & Chili
- Jumbo Black Tiger Shrimp Cocktail** Spicy Cocktail Sauce and Tomato Relish
- Mark's Caesar Salad** Grated Egg and Flax Seed Croutons
- Garlic Cheese Flatbread** With Mozzarella Pecorino and Roasted Garlic
- Farmer's Salad** *(Vegetarian)* With Maple Dijon Vinaigrette, Kula Greens, Cucumber, Tomato, Maytag Bleu Cheese, Toasted Walnuts

Entree
Choice Of:

- Hoisin Glazed St. Louis Ribs** Served over Molokai Purple Mashed Potatoes, Sugar Snap Peas, and Mushrooms
- Teriyaki Chicken Breast** Served with White Rice and Stir Fry Vegetables
- Miso Marinated Local Opakapaka** Glazed Butternut Squash, Molokai Purple Mashed Potatoes, and Kula Corn
- All Natural Angus Filet Mignon** Roasted Hamakua Mushrooms, Parsley Orzo, Broccoli, and Shallot Port Wine Sauce
- Avalon Seared Sashimi** Shiitake Mushroom Ginger Sauce and Yukon Gold Mashed Potatoes
Mild, Medium, or Spicy

Dessert
Choice of:

- Caramel Miranda** A Melted Dark Chocolate and Caramel Sauce Covered Plate with Layered and Broiled Island Fruit, Raspberries, Maui Gold Pineapple, Baby Coconuts and Vanilla Macadamia Nut Ice Cream
- Kaanapali Coffee Bread Pudding** Organic Whole Vanilla Bean, Mango & Molokai Sweet Bread. Served Warm with Vanilla Ice Cream
- Flourless Chocolate Torte Souffle** Vanilla Macadamia Nut Ice Cream, Caramel Sauce and Whipped Cream

Maui Ka'anapali Coffee served following the meal





\$80.00

Soup Sampler
Compliments of Mala

First Course
Choice Of:

- Lump Crab Cake with Micro Herb Salad** Tomato Coulis and Tarragon Aioli
- Sweet & Spicy Chicken Wings** Pomegranate, Ginger, and Chili
- Jumbo Black Tiger Shrimp Cocktail** Spicy Cocktail Sauce and Tomato Relish
- Seared Ahi Bruschetta Duet** Flax Seed Toast, Tomatoes, Edamame Puree, and 20 Year Old Balsamic Vinegar
- #1 Sashimi Grade Hawaiian Ahi** Served with Pickled Ginger, Shoyu, and Wasabi

Second Course
Choice Of:

- Beet & Surfing Goat Cheese Salad** (*Vegetarian*) Fennel Vinaigrette
- Mark's Caesar Salad** Grated Egg and Flax Seed Croutons
- Farmer's Salad** (*Vegetarian*) With Maple Dijon Vinaigrette, Kula Greens, Cucumber, Tomato, Maytag Bleu Cheese, Toasted Walnuts

Entree
Choice Of:

- Hoisin Glazed St. Louis Ribs** Served over Molokai Purple Mashed Potatoes, Sugar Snap Peas, and Mushrooms
- Teriyaki Chicken Breast** Served with White Rice and Stir Fry Vegetables
- Miso Marinated Local Opakapaka** Glazed Butternut Squash, Molokai Purple Mashed Potatoes, and Kula Corn
- All Natural Angus Filet Mignon** Roasted Hamakua Mushrooms, Parsley Orzo, Broccoli, and Shallot Port Wine Sauce
- Avalon Seared Sashimi** Shiitake Mushroom Ginger Sauce and Yukon Gold Mashed Potatoes. *Mild, Medium, or Spicy*
- Grilled Australian Lamb Chops** Surfing Goat Cheese Herb Gnocchi, Glazed Butternut Squash, and Thyme Lamb Au Jus

Dessert
Choice of:

- Hawaiian Crème Brulee Trio** Organic Vanilla Bean, Mango, and Lilikoi
- Flourless Chocolate Torte Souffle** Vanilla Macadamia Nut Ice Cream, Caramel Sauce and Whipped Cream
- Caramel Miranda** A Melted Dark Chocolate and Caramel Sauce Covered Plate with Layered and Broiled Island Fruit, Raspberries, Maui Gold Pineapple, Baby Coconuts and Vanilla Macadamia Nut Ice Cream

Maui Ka'anapali Coffee served following the meal

