

## An Evening with Danny Couch and Aloha Joe's Group



CHEF  
*Chai*

Welcome to **Chef Chai**, an exquisite dining experience with award-winning Hawaiian regional Pacific Rim cuisine, in beautiful contemporary surroundings at the Pacifica Honolulu Tower. Chef and owner Chai Chaowasaree has created a feast for all senses. His innovative cuisine draws from the bounty of Hawai'i's harvest – both on land and sea. Fresh local ingredients are used to prepare your meals, from Kona lobster to organically grown Big Island baby greens. Chef Chai and Executive Chef Jason Takemura combine local seafood, meats, herbs and vegetables into an unforgettable dining experience.

**Cost: \$59.00 per person**  
Based on 30 guests

### Includes:

- Reserved seating in the restaurant
- Pre-set Menu
- Applicable tax and gratuity

### Not Included:

- Round trip transportation – Approximately \$20 per person based on 30 guests on a motor coach
- Alcoholic or Non-Alcoholic Beverages

**PRE –SET MENU**

**STARTER**

Chicken Sate' with Thai Peanut Sauce, Cucumber Salad and Asian Flat Bread

**FIRST COURSE**

Combination Appetizer Platter  
Fresh Ahi Katsu with Wasabi Curry Sauce  
Kataifi and Mac Nut Encrusted Jumbo Black Tiger Prawn  
Gravlax Salmon Roulade with Cream Cheese and Crab Meat  
Roasted Butternut Squash and Lobster Bisque Shooter

**MAIN COURSE**

**Choice of Entree**

Grilled Fresh New Zealand King Salmon with Kabayaki Sauce  
and Spicy Pineapple, Steamed White Rice

Roasted Chicken with Leek Gravy, Mashed Potato and Haricot Vert

Vegetable Terrine with Thai Green Curry Sauce and Steamed Brown Rice

**Dessert**

Heart Shaped White Chocolate Gelato Truffle with Raspberry Guava Puree

OR

Fresh Frankie Nursery Honey Cream White Pineapple