

PROGRAM

Ho'okipa: A warm welcome with a lei as you meet your host and are seated with your new family and friends to enjoy a Hawaiian Lū'au.

Ho'olaule'a: As dinner begins with a traditional pule, enjoy sweet Hawaiian melodies and hula. Witness the unearthing of the imu or the underground oven where the pua'a or the pig has been cooked and is now ready to be served.

'ONIPA'A CELEBRATION

Alo Ali'i: The presentation of the Royal Court as we begin 'Onipa'a, a celebration of Queen Lili'uokalani.

Lili'u E: A hula kahiko or ancient style hula in honor of Queen Lili'uokalani.

Kumulipo: A traditional two-thousand line chant that sagas the creation of the world translated by Her Majesty. We share just a few lines performed as a hula kahiko or ancient style hula.

Aloha 'oe/Sanoe/Ka Hanu O Hanakeoki/Ahe Lau Makani: A medley of love songs written by Queen Lili'uokalani.

Nani Na Pua Ko'olau: An interactive presentation where

the children are invited to the stage to learn a hula noho or sitting hula.

Queen's Jubilee: A musical gift composed by Queen Lili'uokalani for Queen Victoria of England.

Paoakalani: A story, depicting the Queen's imprisonment and the loss of her kingdom.

Kaulana Na Pua: A song of resilience for the people who love Hawai'i to stand 'onipa'a, steadfast in choosing to love our nation, our people and our stories.

'Anapau: The finale. We share these stories with the next generation, we empower our children to stand steadfast, 'onipa'a in an ever-changing world.



WHAT TO SEE AND DO AFTER THE LŪ'AU



- til 6:40pm Lā'ie & Temple Visitors Center tram tour
- til 7:30pm Mahinalani Gallery
- til 7:30pm 'Ukulele Experience
- til 7:30pm Polynesian Football Hall of Fame
- til 8:30pm Hukilau Marketplace
- 7:30pm *HĀ: Breath of Life Show at the Pacific Theater*
(Please be seated at least 5 minutes before start time.)

The reign of Hawaiian royalty and Queen Lili'uokalani is over but their legacies and stories live on. Like other Hawaiian royalty that came before her, Queen Lili'uokalani has left behind a living legacy to benefit the people of Hawai'i. Queen Lili'uokalani named the orphaned and destitute children of Hawai'i as the beneficiaries of her royal estate. Lili'uokalani Trust have built kipuka or centers throughout the communities to help local families. For more information please visit: onipaa.org.

55-370 Kamehameha Highway
Lā'ie, Hawai'i 96762
www.polynesia.com • 800-367-7060



ALOHA

WELCOME TO THE

POLYNESIAN CULTURAL CENTER

Ali'i Lū'au 'ONIPA'A



A CELEBRATION OF

Lili'uokalani

Queen Lili'uokalani

Last Sovereign of Hawaii
September 2, 1838 - November 11, 1917



'ONIPA'A

"STEADFAST"

Our presentation 'Onipa'a is a tribute to Hawai'i's last ruling monarch and only sovereign queen Lydia Lili'u Loloku Wewehi Kamaka'eha or Queen Lili'uokalani. She is considered to be one of Hawai'i's finest composers and we are proud to share the remarkable stories from Her Majesty's life, told through her own words, songs and original compositions. 'Onipa'a, which means steadfast, was the motto of Queen Lili'uokalani. The spirit of 'Onipa'a was integrally woven through every experience of her life.



"I could not turn back the time for the political change, but there is still time to save our heritage. You must remember never to cease to act because you fear you may fail. The way to lose any earthly kingdom is to be inflexible, intolerant, and prejudicial. Another way is to be too flexible, tolerant of too many wrongs and without judgment at all. It is a razor's edge, it is the width of a blade of pili grass.

To gain the Kingdom of Heaven is to bear what is not said, to see what cannot be seen, and to know the unknowable—that is Aloha. All things in this world are two; in Heaven there is but One."

Queen Lili'uokalani
Sept. 2, 1838 - Nov. 11, 1917
Reign: Jan. 29, 1891 - Jan. 17, 1893

-QUEEN LILI'UOKALANI



Your Lū'au celebration experience continues with our featured evening show: *HĀ: Breath of Life, in the Pacific Theater, which begins at 7:30pm. A saga of birth and death, love and family, tragedy and triumph, set in the islands of Polynesia.*





PRESENTED BY
EXECUTIVE CHEF

FELIX TAI



Felix Tai is a Malaysian born American Chef based in La'ie, on the island of Oahu, Hawai'i. Chef Felix's signature style fuses traditional spices from Asia, India and Polynesia with modern methods in preparation and style. His commitment to sustainability and traceability is achieved through engaging local farmers, fishermen and ranchers and the careful selection of the local products used to ensure that everyone experiences the story behind the dishes presented to them. He serves as an Executive Chef at the Polynesian Cultural Center and has created a series of menus reflecting his great love for the fresh ingredients of the islands and the sea that surrounds them.

"Food has, is and will always be part of every journey of mankind. Years of ritual, tradition and culture intersect at the family table, shaping future generations one plate at a time. Mahalo (thank you) for joining tonight's celebratory lū'au, bringing our motto of one ohana, sharing aloha full circle."

~ CHEF FELIX TAI



LŪ'AU ENTREES

IMU PUA'A (Stone-fired whole pig prepared in an underground oven and hand carved by our chefs) 🌿

The highlight of any lū'au, prepared the same way for a thousand years. Pork is rubbed with sea salt, covered with banana leaves and steamed in an underground oven (imu). The smoky meat is so tender, it falls off the bone. A seasonal sample of tapioca, taro or breadfruit may also be included.

SAUCES: Sweet BBQ 🌿 Spicy fiery chili 🌿 Pineapple sweet chili 🌿

TERIYAKI BRISKET

Lightly roasted hand-select brisket with a special blend of soy sauce, brown sugar, ginger, garlic and Hawaiian spices, sliced thinly and then braised to perfection. This classic dish is traditional at local lū'aus

PIPIKAULA in orange rosemary vinaigrette

A true example of cultural fusion, this dish came to the islands in the 1800s by combining the dried beef popular with our Portuguese cowboys (paniolo) and our Asian farm workers, who have long mastered the art of the marinade. Chef Tai serves his dish in a fresh orange rosemary vinaigrette.

KALUA PORK

A popular dish throughout Hawaii. Slow cooked shredded pork is prepared with Hawaiian salt and traditional seasonings while maintaining a fine smoky flavor.

HULI CHICKEN

Marinated overnight in soy sauce, sea salt, brown sugar, ginger, garlic and Hawaiian spices, then grilled to perfection. This lū'au standard can be found at just about any island celebration.

MOA WITH OPU (Chicken and Squash)

Inspired by an ancient Hawaiian dish, our chicken is cooked inside a traditional calabash gourd in the imu, keeping those flavors together, but adding a sweet note of local honey and spices.

PAN SEARED LOCAL FRESH FISH with Olena Calamansi glaze

Staying true to our Hukilau origins, we offer a splendid fish entrée. This flavorful dish, topped with a delightful citrus glaze, begins with the freshest variety of local seasonable fresh fish, hand selected daily by Chef himself. 🌿

WHOLE STEAMED KONA KANPACHI in Ti leaves

Experience a truly Hawaiian dish with local yellowtail raised in the open-ocean off the Kona Coast. Our fish is prepared by wrapping these highly prized fish in local ti leaves and steamed to perfection.

FRESH POKE BAR

(Fresh local fish purchased daily from the only fresh fish auction in the United States)

AHI SHOYU POKE
SPICY LOCAL FISH POKE
TOFU POKE 🌿

SALAD BAR

TOSSED SPRING MIX SALAD

DRESSINGS: Lilikoi Aioli (our popular house dressing), Italian Dressing, Ranch Dressing

ALI'I FRUIT PLATTER

Featuring an abundance of seasonal local fruits

VEGAN ENTREES

PULEHU BROCCOLINI Marinated in a smoky marinade and lightly grilled over flames and then topped with crispy fried garlic and shallots. 🌿🌿

HEKKA A flavor-filled abundance of stir-fried vegetables and long rice in an Asian inspired sauce. 🌿

UALA HASSELBACK thinly sliced Hawaiian sweet potatoes roasted in butter and spices. 🌿🌿

KABOCHA PUMPKIN Local is the word as we stir-fry farmed fresh kabocha pumpkin with local watercress, and island fresh aromatics. 🌿



SIDE DISHES

POI 🌿
LOMILOMI SALMON
STEAMED WHITE RICE 🌿
VEGETARIAN FRIED RICE 🌿
PICKLED CUCUMBER W/KAHUKU LIMU 🌿
SWEET POTATO SALAD 🌿🌿

DESSERTS

ASSORTED GELATO FLAVORS

BEVERAGES

PEPSI
FRUIT PUNCH
SIERRA MIST
ROOT BEER
COFFEE
(regular & decaffeinated)
HERBAL TEA: CHAMOMILE AND CINNAMON APPLE

DIET PEPSI
PINK LEMONADE
MOUNTAIN DEW
RASPBERRY ICED TEA
BLACK TEA



VEGETARIAN



VEGAN



GLUTEN FREE