

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE
PROMISES TO ELEVATE THE ENTIRE DINING
EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

LITTLE GEM
ROMAINE LETTUCE

KIMCHEE

FRIED TOFU
GARLIC SAUCE

QUINOA SWEET POTATO
KALE
lemon vinaigrette

PASTA SALAD
salami, mozzarella,
sundried tomato

FARRO, SWISS CHARD,
CRANBERRY, FETA
herb vinaigrette

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
salmon skin with ponzu onions

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

WAFFLE STATION

TOPPINGS

assorted berries, banana foster,
whipped cream, fruity pebbles,
frosted flakes, cocoa puff,
lucky charms, nutella,
chocolate syrup, maple syrup

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

BACON

SAUSAGE

KALUA BENEDICT

STEAMED CRAB LEGS
clarified butter

SEAFOOD PASTA
chardonnay cream sauce,
tomato, scallions

CATCH OF THE DAY
pan seared, truffle dashi, bok choy

PINEAPPLE SHERRY
GLAZED HAM

VEGETABLE MEDLEY

ROASTED POTATO

HOLIDAY STUFFING
mushroom fricassee, green apple

CARVING STATION

SLOW ROASTED PRIME RIB
carved to order, au jus
& creamy horseradish

RACK OF LAMB
new zealand, chimichurri


ROASTED TURKEY LEG
ROULADE

SOUS VIDE TURKEY BREAST

OMELETTE STATION

OMELETTE
mushroom, tomato,
bell pepper, onion,
green onion, bay shrimp,
ham, portuguese sausage,
bacon, shredded cheese

COLD BAR

AHI POKE 
maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu arare

TAKO POKE
wasabi, soy, sesame, ogo

SASHIMI
ahi, king salmon, nairagi

SHRIMP COCKTAIL
brew poached shrimp
& classic cocktail sauce

ASSORTED
FRESH FRUITS
banana, berries, melons
orange, papaya, pineapple
(subject to change)

DESSERTS

PRINCE BREAD
PUDDING
punalu'u sweet bread, raisins,
lemon, laie vanilla cream anglaise

CHOCOLATE 
MACADAMIA NUT PIE
home-made shortbread,
creme fraiche, raspberry sauce

PUMPKIN PIE
chocolate, haupia

UBE-CUSTARD TARTS

BROWN BUTTER
SNICKERDOODLES

CREAM PUFFS
salted caramel pudding

ICE CREAM

seasonal sorbet & ice cream

CHEF DE CUISINE
AARON FURUTO

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM



\$109 ADULT | \$54.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know of any allergies or dietary restrictions. 092222