

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

NIGIRI
ahi, salmon, shrimp, ikura, hamachi

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

FRIED OYSTERS
tartar sauce

BONITO SALT & PEPPER
SHRIMP

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

MASHED 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

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

CHEF DE CUISINE
AARON FURUTO

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM



\$105 ADULT | \$52.50 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