

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE
ENHANCES THE ENTIRE DINING
EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

LITTLE GEM
ROMAINE LETTUCE

DAILY SPECIALTY
SALAD

SALAD TOPPINGS &
DRESSINGS

SUMIDA FARM
WATERCRESS &
ALOHA TOFU
chili oil, fried garlic

KIM CHEE

SOMEN SALAD

CARVING STATION

SLOW ROASTED
PRIME RIB

slow roasted prime rib
carved to order, served with
au jus & creamy horseradish

PORCHETTA

crispy pork belly with
calamansi garlic sauce

HOT STATION

CLAM CHOWDER

classic clam chowder
made by our saucier

IKA KARAAGE

FRIED OYSTERS

tartar sauce

SALT & PEPPER SHRIMP

STEAMED CRAB LEGS

clarified butter

SHORTRIB PASTA

marsala, gremolata

CATCH OF THE DAY

black bean sauce

CHICKEN COQ AU VIN

pearl onions

VEGETABLE MEDLEY

MASHED POTATO

RICE

DINNER ROLLS

SUSHI STATION

TEMAKI SUSHI

spicy ahi, california,
scallop/masago

FUTOMAKI

COLD BAR

AHI POKE 

maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu areare

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

PASTRY CHEFS 

CREATIONS

CHEF DE CUISINE
AARON FURUTO

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM



Contains Nuts

\$85 ADULT | \$42.50 CHILD (6-10 years old) | Price & menu are subject to change without notice