

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

STRAWBERRY SPINACH   
SALAD  
roasted onion balsamic vinaigrette,  
candied walnuts

DEVEILED EASTER EGGS  
ulu gribiche

## 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

CHICKEN PASTA  
creamy roasted garlic, parmesan,  
gremolata, campanelle, kale

CATCH OF THE DAY  
portuguese sausage,  
sofrito, cilantro

PINEAPPLE SHERRY  
GLAZED HAM

VEGETABLE MEDLEY

ROASTED POTATO

LAMB CHOPS  
new zealand, miso marinated,  
grilled

## CARVING STATION


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

PORCHETTA  
crispy pork belly with  
calamansi garlic sauce

## 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

SASHIMI

ahi, king salmon, nairagi

PACIFIC OYSTERS ON A  
HALF SHELL

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

CARROT CUPCAKES  
lemon cream cheese

CHOCOLATE CRINKLE  
COOKIES

ORANGE CARDAMOM  
CHIFFON  
candied orange zest

LEMON MERINGUE PIE  
laie vanilla

## 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. 030323