

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

DEVILED EASTER EGGS
ulu gribiche

SUSHI STATION

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

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

STEAMED CRAB LEGS
clarified butter

SALT & PEPPER SHRIMP

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

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

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. 030323