

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

QUINOA, ARUGLUA, KALE
& ROASTED CARROTS
lemon, sumac, herb vinaigrette

PASTA SALAD
salami, mozzarella,
sundried tomato

TOMATO & PEACH SALAD 
zucchini, basil, pistachio,
island olive oil

CHARCUTERIE

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

TRUFFLE CREAM PASTA
lemon, peas, parmesan

SALMON PESTO
crispy brussel sprouts,
sherry gastrique

LAMB CHOPS
new zealand, miso marinated,
grilled

ASIAN GRILLED
SHORTRIBS
apple, soy, garlic sesame

VEGETABLE MEDLEY

ROASTED POTATO

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

MADELINES
laie vanilla

CHOCOLATE
POT DE CREME

LEMON BLUEBERRY
CHEESECAKE

EARL GREY CHIFFON
orange creme, strawberry compote

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