

BREAKFAST BUFFET MENU MONDAY-SATURDAY 6:30AM-10:30AM SUNDAY 6:30AM-9:00AM

COLD ITEMS

CHIA SEED PUDDING @ almond milk

> MUESLI apple, banana

ASSORTED FRESH FRUITS

WAIMANALO GREENS assorted toppings & dressings

KIMCHEE

ASSORTED YOGURT

KAHLUA COFFEE JELLY frangelico whipped cream

HOT STATION

rotation: TARO PANCAKES, FRENCH TOAST OR WAFFLE maple syrup, whipped honey butter

BACON & PORK LINK

PORTUGUESE SAUSAGE

MINI HAM & CHEESE CROISSANTS

MINI QUICHE spinach, ho farm tomatoes, cheddar

SEASONAL VEGETABLES

TATER TOTS

LOCAL ROOT VEGETABLE HASH taro, kabocha, ulu

PRINCE FRIED RICE

STEAMED KOSHIHIKARI RICE

JAPANESE

VEGETABLE CURRY

KIZAMI NORI

'ONSEN' EGGS

NATTO

TSUKEMONO

MISO SOUP green onion, wakame, tofu

CEREAL BAR

KAUAI ANAHOLA GRANOLA 📀

RAISIN BRAN

STEEL CUT OATS

TOPPINGS: brown sugar, candied cacao nibs, big island honey

WHOLE MILK

2% MILK

OMELET STATION

TOPPINGS: onions, green onions, peppers, tomatoes, mushrooms, spinach, ham, sausage, bacon, bay shrimp, crab, cheese

TOAST STATION

WHITE BREAD

WHEAT BREAD

MULTI GRAIN BREAD

GLUTEN FREE BREAD

SEEDED GLUTEN FREE BREAD

BUTTER

LAIE VANILLA CRÈME FRAÎCHE

> JELLIES guava, strawberry

PASTRIES

ASSORTED MINI MUFFINS (20)

ASSORTED DANISHES 💿

MOCHI DONUT

BANANA BREAD

ZUCCHINI BREAD lemon cream cheese



\$34 ADULT | \$17 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. 061025 For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed

to non-management service employees who provided your service today.