

AUGUST DINNER BUFFET MENU

5:00PM - 9:30PM THURSDAY - SUNDAY

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE PROMISES TO ELEVATE THE ENTIRE DINING EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM WATERCRESS & ALOHA TOFU

chili chickpea crunch, fried garlic

ANTIPASTO PASTA SALAD

ho farm cherry tomato, arugula, fennel, kalamata olives, mozzarella, prosciutto, balsamic roasted onion vinaigrette

SUMMER GRAIN BOWL

quinoa, couscous, kale, farro, roasted corn, ho farms cucumbers & tomato, basil, feta

gava grow greens, red onion, pinenuts, golden raisins, charred lemon vinaigrette

SUSHI STATION

TEMAKI SUSHI

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

FUTOMAKI

HOT STATION

CLAM CHOWDER

classic clam chowder made by our saucier

FRIED OYSTERS

IKA KARAAGE

SNOW CRAB LEGS clarified butter

SALT & PEPPER SHRIMP

PENNE PASTA

creamy basil pesto, roasted zucchini, fried eggplant, sundried kamuela tomato

SEARED SPICED CATCH

buerre blanc, ginger scallion, chili chickpea crunch

GRILLED CHICKEN

chili honey gastrique, sumida watercress, toasted sesame seeds

VEGETABLE MEDLEY

YUKON GOLD MASHED POTATO truffle pâté

KOSHIHIKARI RICE

DINNER ROLLS

COLD BAR

AHI POKE @

maui onion, ogo, kukui nuts, kahuku sea asparagus,

kahuku sea asparagus, kamuela cucumber, masago, bubu arare

CALIFORNIA STYLE SPICY POKE

avocado, imitation crab, spicy mayo

SASHIMI

ahi, king salmon, nairagi, kona kanpachi

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

CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus & creamy horseradish

PORCHETTA

crispy pork belly with calamansi garlic sauce and ginger scallion

EXECUTIVE CHEF JEREMY SHIGEKANE RESTAURANT MANAGER TERRENCE KIM



\$87 ADULT | \$43.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

