

CHRISTMAS DINNER BUFFET MENU DECEMBER 24-28, 2025 5:00PM-9:30PM

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

SUMIDA FARM WATERCRESS & ALOHA TOFU

chili chickpea crunch, fried garlic

ORZO SALAD

ho farm tomato, roasted fennel, arugula, kalamata olives, roasted carrots, chimichurri vinaigrette

BRUSSEL SPROUTS

spiced cranberry, candied walnuts, dijon vinaigrette

ROASTED KAMUELA TOMATO SALAD

blistered tomato, mozzarella, onion balsamic vinaigrette

WINTER PANZANELLA SALAD

butternut squash, beets, radish, carrot, sourdough crouton, creamy tarragon dressing

HOT STATION

classic clam chowder

IKA KARAAGE

SNOW CRAB LEGS

FRUITS DE MER

tarragon, basil, parsnip, arugula,

ORIENTAL STYLE STEAMED BLACK COD

lapcheong, soy, sesame, shiitake mushroom, ginger, cilantro, sumida watercress

VEGETABLE MEDLEY

YUKON GOLD MASHED POTATO

roasted farm vegetables, truffle paté

KOSHIHIKARI RICE

DINNER ROLLS

COLD BAR

AHI POKE @

maui onion, ogo, kukui nuts, kahuku sea asparagus, kamuela cucumber, masago, bubu arare

CALIFORNIA STYLE SPICY POKE

avocado, imitation crab, spicy mayo

SASHIMI

ahi, king salmon, nairagi, kona kanpachi

CRAB TARTLETS

cornichon, fines herbes, capers, parsnip cream

DESSERTS

PRINCE BREAD **PUDDING**

punalu'u sweet bread, raisins, lemon, laie vanilla cream anglaise

LAIE VANILLA CUSTARD PIE

PEPPERMINT WHITE CHOCOLATE BRULEE

candy cane crumble

KAHLUA YULE LOG salted caramel creme

BLUEBERRY LEMON CHEESECAKE SWIRL BAR

GINGER SNAP COOKIES

sake marinated apple jam

CLAM CHOWDER

made by our saucier

clarified butter

SALT & PEPPER SHRIMP

shrimp, scallop, onion, bell pepper, smoked sausage

LOBSTER CAMPANELLE

creamy tomato

SHRIMP COCKTAIL

brew poached shrimp, & classic cocktail sauce

ASSORTED FRESH FRUITS

banana, berries, melons orange, papaya, pineapple (subject to change)

SUSHI STATION CARVING STATION

TEMAKI SUSHI

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

FUTOMAKI

CALIFORNIA INSIDE OUT ROLL

SLOW ROASTED PRIME RIB

carved to order, au jus & creamy horseradish

RACK OF LAMB

new zealand, salsa verde sauce

EXECUTIVE CHEF JEREMY SHIGEKANE RESTAURANT MANAGER TERRENCE KIM



\$117 ADULT | \$58.50 CHILD (6-10 years old) | Price & menu are subject to change without notice