

## BREAKFAST BUFFET MENU

MONDAY-SATURDAY 6:30AM-10:30AM SUNDAY 6:30AM-9:00AM

## COLD ITEMS

## HOT STATION

## JAPANESE

CHIA SEED PUDDING 💿

almond milk

rotation:
TARO PANCAKES,
FRENCH TOAST OR
WAFFLE

VEGETABLE CURRY

MUESLI apple, banana

maple syrup, whipped honey butter

KIZAMI NORI

ACCORTED EDECIT EDITIES

BACON & PORK LINK

'ONSEN' EGGS

ASSORTED FRESH FRUITS

PORTUGUESE SAUSAGE

NATTO

WAIMANALO GREENS assorted toppings & dressings

MINI HAM &

TSUKEMONO

KIMCHEE

CHEESE CROISSANTS

MISO SOUP green onion, wakame, tofu

MINI QUICHE spinach, ho farm tomatoes, cheddar

ASSORTED YOGURT

SEASONAL VEGETABLES

CEREAL BAR

KAHLUA COFFEE JELLY @

TATER TOTS

KAUAI ANAHOLA GRANOLA @

frangelico whipped cream

LOCAL ROOT VEGETABLE HASH

RAISIN BRAN

TOAST STATION

PRINCE FRIED RICE

taro, kabocha, ulu

STEEL CUT OATS

WHEAT BREAD

WHITE BREAD

PRINCE FRIED RICE

coconut milk

MULTI GRAIN BREAD

STEAMED KOSHIHIKARI

TOPPINGS:

GLUTEN FREE BREAD

RICE TOPE brown candied

brown sugar, candied cacao nibs, big island honey

SEEDED GLUTEN FREE BREAD PASTRIES

WHOLE MILK

**BUTTER** 

2% MILK

LAIE VANILLA CRÈME FRAÎCHE ASSORTED DANISHES 📀

OMELET STATION

JELLIES guava, strawberry

MOCHI DONUT

BANANA BREAD

TOPPINGS:

ZUCCHINI BREAD lemon cream cheese

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

Contains Nuts

\$35 ADULT | \$17 CHILD (6-10 years old) | Price & menu are subject to change without notice