

## SUNDAY BRUNCH BUFFET

10:30am – 1:30pm

### PASTRIES

Assorted Danish, Assorted Muffins, Banana Bread  
Mini Croissants, Brioche Buns  
Butter, Strawberry Jelly, Guava Jelly

### BREAKFAST

Island Style Fried Rice<sup>†</sup>  
Breakfast Meats  
Portuguese Sausage Eggs Benedict with Hollandaise Sauce<sup>\*†</sup>  
Salmon Hash with Miso Garlic Glaze<sup>†</sup>

### OMELET

Mushrooms, Tomatoes, Bell Peppers, Onions, Green Onions  
Bay Shrimp, Ham, Portuguese Sausage, Bacon, Shredded Cheese

### COLD

Assorted Fresh Sliced Fruits  
Chilled Crab Legs, Shrimp Cocktail with Condiments  
Ahi Poke\*, Clam Poke, Lomi Lomi Salmon  
Assorted House Salads  
Kimchi  
Antipasto Platter  
Mixed Greens with Assorted Toppings and Dressings  
Caesar Salad with Garlic Croutons and Grated Parmesan Cheese

### SUSHI

Assorted Maki Sushi

### HOT

Clam Chowder  
Chef's Daily Fish Creation<sup>†</sup>  
Kalbi with Wok Vegetables<sup>†</sup>  
Herb Roasted Fingerling Potatoes<sup>†</sup>  
Miso Glazed Eggplant  
Steamed White Rice & Steamed Brown Rice

### CARVING

Prime Rib with Creamy Horseradish and Au Jus

### DESSERT<sup>†</sup>

Bread Pudding with Vanilla Sauce, Cheesecake, Caramel Custard  
Coconut Cake, Chocolate Macadamia Nut Pie, and Other Temptations

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\$55 adult / \$27.50 children (ages 6 – 12 years) excluding tax and gratuity

PLEASE CALL (808) 944-4494 FOR MORE INFORMATION AND RESERVATIONS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
<sup>†</sup>Daily specials rotate and vary weekly.

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 if there are any allergies to products of which we should know.