

EASTER BRUNCH BUFFET

April 1, 2018

BREAKFAST

Assorted Danish, Sticky Buns, Muffins
Banana Bread, Mini Croissants
Butter, Strawberry Jam, Guava Jam
Guava, Orange, and Passion Fruit Juices
Waffle with Fresh Strawberries, Whipped Cream, and Maple Syrup
Island Style Fried Rice
Bacon, Breakfast Sausage
Classic Eggs Benedict with Hollandaise*
Corned Beef Hash with Horseradish Aioli

OMELET STATION

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

APPETIZER & SALAD

Snow Crab Legs, Shrimp Cocktail
Fresh Sashimi*
Lomi Lomi Salmon
Clam Poke, Ahi Poke*
Assorted Cheese Platter with Crackers
Cucumber Kimchee, Fried Spicy Tofu Salad
Waimanalo Baby Greens with Assorted Toppings and Dressings
Cauliflower Ceviche
Fresh Fruit
Assorted Sushi

HOT

Roast Pork & Kalua Pig with Hoisin and Bao Bun
Assorted Dim Sum with Mustard, Chili, and Soy Sauce
Clam Chowder
Roasted Chicken with Hamakua Mushroom Sauce
Mochiko Ahi with Sweet Chili Aioli
Cheese Ravioli with Garlic Cream Sauce
Vegetable du Jour
Steamed Red Potatoes with Butter and Parsley
Steamed White Rice

CARVING

Roasted Prime Rib of Beef with Au Jus and Creamy Horseradish
Baked Ham with Pineapple Raisin Sauce

DESSERT

Pastry Chef's Selection of Assorted Desserts

\$69 adult / \$34.50 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

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.