



Sunday Brunch

9:00am - 3:00pm

Chilled on Ice

Maine Lobster gf df ef nf | Poached Shrimp gf df ef nf

Poke Bar

Ahi Limu df ef | Spicy Tako df nf | Chef's Special

Sushi

Nigiri gf df ef nf

Ahi | Hamachi | Salmon

Rolls

Spicy Ahi df nf

California Roll gf nf df

Ahi Sashimi gf df ef nf

Salads and Cold Appetizers

Kula Mixed Greens with Seasonal Vegetables gf df ef nf

Baby Spinach | Romaine | Kale gf nf df ef

Smoked Salmon with Condiments gf df ef nf | Tomato and Buffalo Mozzarella gf df nf

Domestic and Imported Cheese gf nf ef

Buffet Main Courses

King Crab Legs gf nf ef | Miso Glazed Butterfish nf ef df

Tempura nf df ef - Shrimp | Asparagus | Kabocha with Tsuyu Sauce

Smoked Salmon Benedict nf | Hash Brown Potato gf df ef nf

Portuguese Sausage gf df ef nf | Link Sausage gf df ef nf

Applewood Smoked Bacon gf df ef nf

Clam Chowder gf nf ef | Almond Croissants

Carving Station

Carving NZ Rack of Lamb gf df ef nf | Rib Roast gf df ef nf

Dessert Buffet

Kahala Coconut Cake nf | Flourless Chocolate Cake gf

Sweet Potato and Haupia Tart nf | Lilikoi Panna Cotta gf nf

Macadamia Nut Crunch | Matcha Profiteroles nf

Chocolate and Caramel Tart with Black Salt | Assorted Cookies

Chocolate Mousse Cake with Raspberries nf | Apple and Brown Butter Frangipane

Lemon financiers | Kahala Sweet Bread Pudding with Crème Anglaise

Adults - \$78.00 plus tax and gratuity

Children (ages 6-12) - \$39.00 plus tax and gratuity

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness