

# plumeria beach house

## breakfast buffet

39 adults 19.50 children 26 continental

we proudly feature the flavors of hawaii and the classics we all love; combined with cuisines from the world and healthy, seasonal, locally grown items. seasonal fruits, juices, yogurts, cereal bar, made to order omelets and egg station, breakfast meats, waffles, and chefs specialty sweet and hot dish of the day. choice of 100% kona coffee, kahala fine tea or iced tea.

### fresh fruits

- ISLAND PAPAYA OR PINK GRAPEFRUIT 6
- FRESH FRUIT SALAD 10
- SELECTION OF SLICED FRESH FRUITS 12
- SEASONAL BERRIES 12
- BRAZILIAN ACAI BOWL 12

bananas, berries, granola, lehua honey

### cereals and bakery

- ASSORTED COLD CEREALS 8
- LOW FAT GRANOLA WITH DRIED FRUIT 10
- STEEL CUT OATS OR CREAM OF WHEAT 8
- PASTRY BASKET 10

with whole, skim, soy, or 1% milk

selection of 3: pastry chef's selection of freshly baked breakfast pastries

### the other good stuff

- BUTTERMILK PANCAKES 12
- DELICATE THIN PANCAKES, MAPLE BUTTER 16
- HAWAIIAN SWEET BREAD FRENCH TOAST 12
- GLUTEN FREE FRENCH TOAST 16
- Waffles with Maple Syrup 14
- TOASTED BAGEL WITH CREAM CHEESE 6
- WHITE, WHEAT, RYE, SOURDOUGH TOAST, ENGLISH MUFFIN 4
- LIFEFOODS' GOURMET "MOCO" 22

maple or coconut syrup

hawaiian lehua honey

hawaiian lehua honey

superfoods vegetarian & whole grain burger patty, sunny up eggs, mix grains, kale, hamakua mushrooms, sweet ewa onion "vegan" gravy  
*(can be served as a vegan dish, remove eggs and add tofu scramble)*

### sunrise specialties

#### LOBSTER BENEDICT 30

poached maine lobster tail, poached egg, hollandaise sauce, toasted english muffin; choice of hash browns, chef's potato or rice

#### KALUA TURKEY TOSTADA 18

crisp white corn tortilla with kalua turkey, jack cheese, black bean corn salsa and guacamole, topped with sunny side eggs

#### RAINBOW PANCAKES on the BEACH 18

a selection of short stack pancakes  
*apple banana, li hing pineapple, coconut macadamia nut  
fresh berries garnish, maple syrup and powdered sugar*

### complete breakfasts

#### UP-COUNTRY BREAKFAST 32

two eggs, any style; bacon, ham, link or portuguese sausage; choice of hash browns, chef's potato or rice; and toast; choice of juice and small fruit cup

#### TRADITIONAL BENEDICT 18

poached egg, hollandaise sauce, on a toasted english muffin; choice of hash browns, chef's potato or rice

#### PLUMERIA OMELET 18

three egg omelet, whole eggs or egg whites, with choice of hamakua mushrooms, ham, bell pepper, onions, spinach, tomato, monterey jack cheese, choice of hash browns, chef's potato or rice; and toast

#### CORNED BEEF HASH 16

grilled onions, fresh island poached eggs and toast

### morning boost

#### FRENCH PRESS SMALL/LARGE 12/20

100% peaberry coffee

#### ESPRESSO DRINKS 6

your choice of cappuccino, latte, or mocha

#### HOT CHOCOLATE 6

#### HOT TEA 7

japanese sencha, darjeeling, chamomile, earl grey, mint verbena, decaffeinated ceylon, english breakfast

*please ask your server for GF options*

*prices do not include applicable state tax and gratuity*

*service charge of 18% will be added to checks for parties of 6 guests or more*

*please refrain from feeding the birds*

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