



Easter Sunday Brunch

April 21, 2019 9:00am - 3:00pm

Chilled on Ice

Maine Lobster Tails gf nf df ef | Cocktail Shrimp gf nf df ef | Chilled Mussel and Clams gf nf df ef

Sashimi & Sushi

Ahi Sashimi nf df ef | Tako Poke nf df ef | Ahi Poke nf df ef | Catch of the Day Ceviche nf df ef
Ahi Nigiri nf df ef | Hamachi Nigiri nf df ef | Salmon Nigiri nf df ef | Spicy Ahi nf df ef
Lobster and Crab Dynamite Roll nf df

Tempura

Shrimp, Asparagus, Kabocha Pumpkin, Classic Dashi Dip nf df

Appetizers

Smoked Salmon with Condiments nf | Tomato & Buffalo Mozzarella gf nf df | Short Pasta Salad nf df

Salad

Romaine, Spinach, Frisée and Kale, Cherry Tomato, Cucumber,
Beans, Mediterranean Toppings and Three Kinds of Vinaigrette gf nf df ef

Bagna Càuda

Seasonal Garden Vegetable, Anchovy-Virgin Olive Oil gf nf df ef

Buffet Main Courses

Butter Poached King Crab Legs gf nf ef | Miso Glazed Butterfish - Two Types of Miso nf df ef
Guava Glazed Ham, Prime Rib Roast - Red Wine Reduction nf df ef, Horseradish Cream gf nf ef
Oven Roasted New Zealand Rack of Lamb - Mint Jelly gf nf df ef
Classic Peking Duck - Hoisin Sauce, Green Onion, Chinese Buns nf ef
Potstickers and Mini Manapua nf | Steamed Rice gf nf df ef

Chef's Breakfast

Smoked Salmon Eggs Benedict nf | Hash Potatoes gf nf df ef
Assorted Breakfast Meats gf nf df ef | Seafood Chowder gf nf ef | Assorted Pastries
Domestic & Imported Cheese gf nf ef | Baked Almond Croissants

Live Kitchen (Ordered and Delivered to your Table)

Fried Crispy Soft Shell Crab nf df ef | Ahi Poke Musubi nf
Eggs and Omelets gf nf df
Banana French toast, Avocado Toast nf | Acai with Berries ef

Dessert Buffet

Assorted Themed Cupcakes nf | Carrot Cake nf | Chocolate Custard nf
Rice Puff Marshmallow Treats nf df | Strawberry Chiffon nf
Layered Lilikoi Panna Cotta nf ef | Chocolate Marble Cheesecake nf
Haupia gf nf df ef | Kona Coffee Cream Puff nf | Truffle Pops nf gf
Blueberry Corn Coffee Cake nf | Coconut Tapioca with Raspberries gf nf df ef
Brownies and Blondies | Assorted Cookies | Kahala Bread Pudding with Crème Anglaise

Coffee, Tea, Specialty Tea, Fresh Juice

Adults - \$95.00

Children (ages 6-12) - \$47.50

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