



Seafood Buffet at the PLUMERIA Beach House 5:30 pm – 8:30 pm

• • • • Salad Selections • • • •

Nalo Greens gf|nf|df
Caesar Salad gf|nf
Chinese Chicken Salad nf
Hawaiian Style Potato-Mac Salad gf|nf|df
Mediterranean Quinoa Salad gf|nf|df|ef
Fruit Salad nf|df

• • • • Delectable Seafood • • • •

Ahi Sashimi gf|nf|df|ef
Spicy Ahi Poke
Tako Poke
Nigiri, Maki & Inari Sushi
Shrimp Cocktail, Wasabi Cocktail nf|df

• • • • Carving Station • • • •

Garlic & Rosemary Rubbed Prime Rib of Beef with Au Jus gf|nf|df|ef

• • • • Hot Selections • • • •

Seafood Cioppino, Shrimp, Mussels, Clams and Fresh Catch gf|nf|df|ef
Mixed Steamed Crab:
Snow Crab, gf|nf|ef
Dungeness gf|nf|ef
King Crab gf|nf|ef
Misoyaki Butterfish nf|df
Crispy Garlic-Chili Chicken with Candied Walnuts nf|ef
Ratatouille, Eggplant, Zucchini, Tomatoes, Bell Pepper gf|nf|df|ef
Grilled Green Asparagus gf|nf|ef
Whipped Mashed Potatoes gf|nf|ef
Rice gf|nf|df|ef

• • • • Desserts • • • •

Chocolate Mousse Cake nf
Pumpkin Crunch nf
Coconut Tapioca gf|nf|df
Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$78 plus tax and gratuity
Children (ages 6-12) \$39 plus tax and gratuity
Menu items and prices are subject to change without notice

gf=gluten free | nf=nut free | df=dairy free | ef=egg free

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

