



Mother's Day Brunch Buffet

May 9, 2021

10:30 am – 2:00pm



SALAD SELECTIONS

- Mixed Spring Greens GF | NF | DF | EF
- Quinoa Salad, Kale, Lemon Vinaigrette NF | DF
- Chinese Chicken Salad NF | DF
- Beet and Citrus Salad with Belgian Endive GF | NF | DF | EF
- Fresh Fruit Salad GF | NF | DF | EF

APPETIZERS

- Fresh Ahi Poke, Spicy Ahi Poke, & Tako Poke NF | DF
- Ahi Sashimi GF | NF | DF | EF
- Smoked Salmon & Condiments GF | NF | DF
- Assorted Nigiri Sushi, Maki & Inari Sushi
- Grilled Latin Shrimp Cocktail, Tomatoes & Avocado Salsa GF | NF | DF | EF
- Assorted Domestic & Imported Cheese EF

ACTION STATION

- Garlic & Rosemary Rubbed Prime Rib of Beef with Au Jus GF | NF | DF | EF
- GF | NF | DF | EF

BREAKFAST SPECIALTIES

- Bacon, Link, & Portuguese Sausage
- Classic Egg Benedict with Hollandaise NF
- Thin Cakes with Maple or Coconut Syrup NF
- Mochi Waffle GF | NF
- Create Your Own Omelet (please see your server)

HOT SELECTIONS

- Garlic Mashed Potatoes GF | NF | EF
- Green Bean Almandine GF | EF
- Baked Mac and Cheese with Peas and Ham NF | EF
- Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF
- Selection of Steamed Snow Crab, Dungeness & King Crab GF | NF | EF

DESSERT STATION

- Pumpkin Crunch – Chocolate Mousse NF – Assorted Cream Puffs
- Coconut Taro Tapioca GF | GF | DF | EF – Lilikoi Meringue Tart NF
- Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$98 plus tax and gratuity

Children (ages 6-12) \$47 plus tax and gratuity

Menu items and prices are subject to change without notice

Service charge of 19% will be added to checks for parties of 6 guests or more

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