

International Curry Buffet

5:30 pm - 8:30 pm

APPETIZERS

Chilled Selections

- Chinese Chicken Salad df
- Spicy Indian Cucumber Salad gf | df | ef
- Mixed Spring Green Salad gf | nf | df | ef
- Madras Lentils gf | nf | df | ef
- Green Papaya Salad gf | nf | df | ef
- Seasonal Fresh Fruit gf | nf | df | ef



CURRY "BAZAAR"

STEP 1: STARCH	STEP 2: MAIN	STEP 3: SAUCE	STEP 4: CONDIMENTS
Shrimp Garlic Fried Rice Thai Sticky Rice Jasmine Pilaf with Peas and Cumin	Roasted Pork Grilled Beef Sirloin Grilled Chicken Assorted Seafood Tandoori Lamb Tofu Cauliflower, Carrots Celery, Bok Choy	Red Curry Green Curry Rogan Josh Tikka Masala	Green Onions Cilantro Thai Basil Crispy Shallots Mango Chutney Raita Peanuts Sambal
SIDES			
Warm Naan Bread (Please see server to order)		Poppadum Vegetable Samosa Shrimp Chips	

Dessert

- House made Brownies nf
- Rice Pudding ef
- Chocolate Mousse Cake nf
- Coconut Cake nf
- Tapioca Bar gf | nf | df | ef
- Almond Float gf | ef
- Butter Mochi gf | nf
- Mango Lassi gf | nf | ef
- Kahala Signature Bread Pudding with Crème Anglaise

\$64 per person plus tax
Keiki (6 – 12 yrs) \$35 per person plus tax

gf=gluten free | nf=nut free | df=dairy free | ef=egg free
 Service charge of 19% will be added to checks for parties of 6 guests or more
 Menu items and prices are subject to change without notice
 *Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness