



PLUMERIA

B e a c h H o u s e

Christmas Eve Lunch Buffet

Tuesday, December 24, 2024 | 11:30am - 2pm

Salad

Mixed Greens gf | nf | df | ef
Hawaiian Style Potato and Macaroni Salad nf | df
Chinese Chicken Salad nf | df
Roasted Kabocha, Edamame, Tofu, and Hijiki nf | df | ef
Salmon Tofu Watercress gf | nf | df | ef
Fresh Fruit Salad gf | nf | df | ef

Appetizers

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke nf | df
Ahi Sashimi gf | nf | df | ef
Assorted Nigiri Sushi, Maki, and Inari Sushi
Poached Shrimp with Wasabi Cocktail Sauce gf | nf | df | ef
Portuguese Bean Soup nf | df | ef

Breakfast Specialties

Bacon, Link, and Portuguese Sausage
Classic Egg Benedict with Hollandaise nf
Thin Pancakes with Maple or Coconut Syrup nf
Mochi Waffle gf | nf
Kahalasadas nf
Create Your Own Omelet Station

Carving Station

Kahala Signature Rib Roast of Beef gf | nf | df | ef
Mountain View Farms Suckling Pig and Bao Bun nf | df | ef
Roasted Leg of Lamb with Mint Jelly gf | nf | df | ef

Hot Selections

Selection of Steamed Snow Crab and Dungeness gf | nf | ef
Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef
Chicken "Cordon Blue" nf | ef
Cauliflower, Pine Nuts, and Golden Raisins gf | ef
Green Beans, Bacon Lardons, Onions, and Thyme Brown Butter Sauce gf | nf | ef
Yakisoba, Onions, Carrots, Bacon, and Celery gf | nf | ef
Breakfast Potatoes gf | nf | ef
Rice gf | nf | df | ef

Dessert

Croissants - Chocolate Croissants - Assorted Breads, Danishes, and Muffins
Sticky Buns - Apple Cheesecake nf - Chocolate Yule Log nf - Gingersnaps
Coconut Tapioca with Lilikoi gf | nf | df | ef - Pineapple Upside-Down Cake nf
Coconut Haupia Cake nf - Mango Cobbler - Apple Crumble - Chocolate Crinkle Cookies
Custard Tart nf - Caramel Cream Puffs - Pecan Snowballs
Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$135 plus tax and gratuity | Children (ages 6-12) \$55 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



PLUMERIA

B e a c h H o u s e

Christmas Eve Dinner Buffet

Tuesday, December 24, 2024 | 5:00pm - 8:30pm

Salad

Mixed Greens gf | nf | df | ef
Hawaiian Style Potato and Macaroni Salad nf | df
Chinese Chicken Salad nf | df
Roasted Kabocha, Edamame, Tofu, and Hijiki nf | df | ef
Salmon Tofu Watercress gf | nf | df | ef
Fresh Fruit Salad gf | nf | df | ef

Dinner Rolls, Portuguese Sweet Bread and Lilikoi Butter

Appetizers

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke nf | df
Ahi Sashimi gf | nf | df | ef
Assorted Nigiri Sushi, Maki, and Inari Sushi
Poached Shrimp with Wasabi Cocktail Sauce gf | nf | df | ef
Portuguese Bean Soup nf | df | ef

Carving Station

Kahala Signature Rib Roast of Beef gf | nf | df | ef
Mountain View Farms Suckling Pig and Bao Bun nf | df | ef
Roasted Leg of Lamb with Mint Jelly gf | nf | df | ef

Hot Selections

Selection of Steamed Snow Crab and Dungeness gf | nf | ef
Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef
Smoked Honey Atlantic Salmon with Caper Dill Cream gf | nf | ef
Seafood Bouillabaisse, Saffron, and Tomato nf | ef
Chicken "Cordon Blue" nf | ef
Cauliflower, Pine Nuts, and Golden Raisins gf | ef
Green Beans, Bacon Lardons, Onions, and Thyme Brown Butter Sauce gf | nf | ef
Yakisoba, Onions, Carrots, Spam, and Celery gf | nf | ef
Whipped Potatoes gf | nf | ef
Rice gf | nf | df | ef

Dessert

Apple Cheesecake nf - Chocolate Yule Log nf - Gingersnaps
Coconut Tapioca with Lilikoi gf | nf | df | ef - Pineapple Upside-Down Cake nf
Coconut Haupia Cake nf - Mango Cobbler - Apple Crumble - Chocolate Crinkle Cookies
Custard Tart nf - Caramel Cream Puffs - Pecan Snowballs
Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$135 plus tax and gratuity | Children (ages 6-12) \$55 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