



PLUMERIA
Beach House

Happy Easter

SUNDAY, APRIL 20TH, 2025

BRUNCH 10:00AM - 1:30PM

SALAD SELECTIONS

Mixed Spring Greens *GF | NF | DF | EF*

Japanese Potato Salad *GF | NF | DF*

Chinese Chicken Salad *NF | DF*

Baby Spinach, Avocado, Strawberry, Feta Cheese, Candied Walnuts & Champagne Vinaigrette *GF | NF | DF*

Roasted Beet Salad with Mint *GF | NF | DF | EF*

Caprese Salad *GF | NF | EF*

Sliced Seasonal Fresh Fruit *GF | NF | DF | EF*

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, & Kimchi Tako Poke *NF | DF | EF*

Tofu Poke *NF | DF | EF*

Ahi & Salmon Sashimi *GF | NF | DF | EF*

Assorted Nigiri Sushi, Maki & Inari Sushi

Deviled Eggs *NF*

Poached Shrimp & Wasabi Cocktail Sauce *GF | NF | DF*

Kielbasa Sausage, Cabbage & White Bean Soup *GF | NF | DF | EF*

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus *GF | NF | DF | EF*

Mountain View Farms Suckling Pig with Bao Buns *NF | DF | EF*

BREAKFAST SPECIALTIES

Bacon, Link & Portuguese Sausage

Classic Eggs Benedict & Hollandaise *NF*

Delicate Thin Pancakes & Maple or Coconut Butter *NF*

Mochi Waffle *GF | NF*

Create Your Own Omelet Station

HOT SELECTIONS

Steamed Snow Crab *GF | NF | EF*

Plumeria Beach House Signature Misoyaki Butterfish *NF | DF | EF*

Roasted Chicken Cordon Bleu *NF*

Roasted Broccolini and Cauliflower *GF | DF | EF*

Fettuccine Pasta, Garlic Cream, Spinach & Bacon *DF | EF*

Breakfast Potatoes *GF | NF | EF*

White Rice *GF | NF | DF | EF*

DESSERT STATION

Croissants - Chocolate Croissants - Assorted Breads - Assorted Danishes

Sticky Buns - Assorted Muffins - Carrot Pineapple Cake *NF* - Chocolate Torte *NF* - Strawberry Shortcake

Chocolate Devil Food Cake - Coconut Tapioca *GF | NF | DF | EF* - Lilikoi Meringue Tart *NF* - Coconut Macaroons *NF*

Vanilla Panna Cotta & Berry Compôte *GF | NF | EF* - Assorted Cookies - Hot Crossed Buns *NF*

Kahala Signature Bread Pudding with Crème Anglaise *NF*

Adult \$135 plus tax and gratuity

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

service charge of 20% will be added to checks for parties of 5 guests or more

Menu items and prices are subject to change based on availability

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



PLUMERIA
Beach House

Happy Easter

SUNDAY, APRIL 20TH, 2025

DINNER 3:00PM - 8:30PM

SALAD SELECTIONS

Mixed Spring Greens *GF | NF | DF | EF*

Japanese Potato Salad *GF | NF | DF*

Chinese Chicken Salad *NF | DF*

Baby Spinach, Avocado, Strawberry, Feta Cheese, Candied Walnuts & Champagne Vinaigrette *GF | NF | DF*

Roasted Beet Salad with Mint *GF | NF | DF | EF*

Caprese Salad *GF | NF | EF*

Burrata with Melons & Prosciutto *GF | NF | EF*

Sliced Seasonal Fresh Fruit *GF | NF | DF | EF*

Portuguese Sweet Bread, Dinner Rolls, Lilikoi Butter

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, & Kimchi Tako Poke *NF | DF | EF*

Tofu Poke *NF | DF | EF*

Ahi & Salmon Sashimi *GF | NF | DF | EF*

Assorted Nigiri Sushi, Maki & Inari Sushi

Deviled Eggs *NF*

Poached Shrimp & Wasabi Cocktail Sauce *GF | NF | DF*

Kielbasa Sausage, Cabbage & White Bean Soup *GF | NF | DF | EF*

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus *GF | NF | DF | EF*

Mountain View Farms Suckling Pig with Bao Buns *NF | DF | EF*

HOT SELECTIONS

Steamed Snow Crab *GF | NF | EF*

Plumeria Beach House Signature Misoyaki Butterfish *NF | DF | EF*

House Smoked Salmon *NF | EF*

Roasted Chicken Cordon Bleu *NF*

Roasted Leg of Lamb, Rosemary & Mint Gelée *GF | NF | DF | EF*

Roasted Broccoli and Cauliflower *GF | DF | EF*

Fettuccine Pasta, Garlic Cream, Spinach & Bacon *DF | EF*

Garlic Mashed Potatoes *GF | NF | EF*

White Rice *GF | NF | DF | EF*

DESSERT STATION

Carrot Pineapple Cake *NF* - Chocolate Torte *NF* - Strawberry Shortcake - Chocolate Devil Food Cake

Coconut Tapioca *GF | NF | DF | EF* - Lilikoi Meringue Tart *NF* - Coconut Macarons *NF*

Vanilla Panna Cotta & Berry Compôte *GF | NF | EF* - Assorted Cookies - Hot Crossed Buns *NF*

Peach Cobbler - Kahala Signature Bread Pudding with Crème Anglaise *NF*

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