



EASTER BRUNCH BUFFET

Sunday, April 9th, 2023

9:00 AM – 1:30 PM

SALAD SELECTION

Kula Mixed Greens with Seasonal Vegetables *gf, nf, df, ef*

Tomato and Buffalo Mozzarella *gf, nf, ef*

Sliced Seasonal Fresh Fruits *gf, nf, df, ef*

APPETIZERS

Fresh Ahi Limu Poke and Spicy Ahi Poke

Ahi, Hamachi and Salmon Nigiri *gf, nf, df, ef*

California Roll *gf, nf, df*

Ahi Sashimi *gf, nf, df, ef*

Poached Shrimp with Wasabi Cocktail Sauce *gf, nf, df, ef*

CARVING STATION

Signature Garlic and Rosemary Rubbed Prime Rib of Beef with Horseradish and Au Jus *gf, nf, df, ef*

Mountain View Farms Suckling Pig *gf, nf, df, ef*

HOT SELECTIONS

Applewood Smoked Bacon, Link and Portuguese Sausage

Thin Cakes, Maple or Coconut Syrup *nf*

Hash Brown *gf, nf, df, ef*

Smoked Salmon Eggs Benedict with Sauce Béarnaise *nf*

Signature Misoyaki Butterfish *nf, df, ef*

ALA CARTE MADE TO ORDER

Please order with Server

Ahi Poke Musubi with Soy Ginger Sauce

Chilled Lobster Tail with Cocktail Sauce and Lemon *gf, nf, df*

Steamed Dungeness and Snow Crab with Drawn Butter *gf, nf, ef*

DESSERT STATION

Kahala Coconut Cake *nf* | Coconut Tapioca *gf, df, ef*

Lilikoi Panna Cotta *gf, nf* | Macadamia Nut Crunch

Profiteroles *nf* | Chocolate Mousse Cake *nf*

Apple and Brown Butter Frangipane | Lemon Financiers

Kahala Sweet Bread Pudding with Crème Anglaise

Adult \$115 plus tax and gratuity

Children (ages 6-12) \$48 plus tax and gratuity

gf=Gluten Free | nf=Nut Free | df=Dairy Free | ef=Egg Free

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

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