

Easter Sunday Brunch Buffet

Sunday, March 31st, 2024 10:00 am – 2:00pm

SALAD SELECTIONS

Mixed Spring Greens GF | NF | DF | EF

Japanese Potato Mac Salad NF | DF

Chinese Chicken Salad NF | DF

Baby Spinach Salad, Barley, Hard Cooked Egg, Bacon & Balsamic 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

Dinner Rolls, Portuguese Sweet Bread, and Lilikoi Butter

Diffier Rolls, Fortuguese Sweet Bread, and Ellikoi Butte

APPETIZERS

Tofu Poke NF | DF | EF

And Sashimi GF | NF | DF | EF

Assorted Nigiri Sushi, Maki & Inari Sushi
Deviled Eggs NF

Poached Shrimp & Wasabi Cocktail Sauce GF | NF | DF

Carrot Ginger Coconut Soup GF | NF | DF | EF

ACTION STATION The Bib of Ree

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus GF | NF | DF | EF Mountain View Farms Suckling Pig GF | NF | DF | EF

BREAKFAST SPECIALTIES

Bacon, Link & Portuguese Sausage
Classic Eggs Benedict & Hollandaise NF
Delicate Thin Pancakes & Maple or Coconut Syrup NF | EF
Mochi Waffle GF | NF

Create Your Own Omelet Station (please see server)

HOT SELECTIONS

Steamed Snow & Dungeness Crab GF | NF | EF

Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF

Roasted Chicken Parmesan with Pomodoro GF | NF | EF

Roasted Broccolini GF | DF | EF
Penne Pasta, Garlic Cream, Spinach & Bacon DF | EF
Breakfast Potatoes GF | NF | EF
White Rice GF | NF | DF | EF

DESSERT STATION Croissants – Chocolate Croissants

Assorted Danishes – Sticky Buns – Assorted Muffins

Carrot Pineapple Cake NF - Chocolate Dobash Cake NF - Icebox Cake
Coconut Tapioca GF | NF | DF | EF - Lilikoi Meringue Tart NF
Coconut Macarons NF - Vanilla Panna Cotta & Berry Compote GF | NF | EF
Ginger Snaps NF - Hot Crossed Buns NF - Peach Cobbler
Kahala Signature Bread Pudding with Crème Anglaise NF

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

Adult \$125 plus tax and gratuity

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



Sunday, March 31st, 2024 2:00 pm – 8:00pm

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SALAD SELECTIONS

Mixed Spring Greens GF | NF | DF | EF Japanese Potato Mac Salad NF | DF Chinese Chicken Salad NF | DF

Baby Spinach Salad, Barley, Hard Cooked Egg, Bacon & Balsamic Vinaigrette GF | NF | DF Roasted Beet Salad with Mint GF | NF | DF | EF Caprese Salad GF | NF | EF Burrata with Melons & Ham GF | NF | EF Sliced Seasonal Fresh Fruit GF | NF | DF | EF Portuguese Sweet Bread, Dinner Rolls, Lilikoi Butter

APPETIZERS

Tofu Poke NF | DF | EF Ahi Sashimi GF | NF | DF | EF

Fresh Ahi Poke, Spicy Ahi Poke & Tako Poke NF | DF

Assorted Nigiri Sushi, Maki & Inari Sushi

Deviled Eggs NF

Poached Shrimp & Wasabi Cocktail Sauce GF | NF | DF

Carrot Ginger Coconut 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 GF | NF | DF | EF

HOT SELECTIONS

Steamed Snow & Dungeness Crab GF | NF | EF

Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF

Sautéed Atlantic Salmon, Thyme Jus, Fennel Argodolce NF | EF

Roasted Chicken Parmesan with Pomodoro GF | NF | EF
Honey Mustard Glazed Ham GF | NF | DF | EF
Rack of Lamb & Mint Gelée GF | NF | DF | EF

Roasted Broccolini GF | DF | EF
Penne Pasta, Garlic Cream, Spinach & Bacon DF | EF
Mashed Potatoes GF | NF | EF

White Rice GF | NF | DF | EF

DESSERT STATION

Carrot Pineapple Cake NF - Chocolate Dobash Cake NF - Icebox Cake
Coconut Tapioca GF | NF | DF | EF - Lilikoi Meringue Tart NF
Coconut Macarons NF - Vanilla Panna Cotta & Berry Compote GF | NF | EF
Ginger Snaps NF - Hot Crossed Buns NF - Peach Cobbler

Kahala Signature Bread Pudding with Crème Anglaise NF

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