



Father's Day Brunch Buffet

Sunday, June 18, 2023

10:00 am – 2:00pm



SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF
Salmon Tofu Salad NF|DF|EF
Chinese Chicken Salad NF|DF
Hawaiian Style Potato Macaroni Salad NF|DF
Fresh Fruit Salad GF|NF|DF|EF
Pineapple Coleslaw NF|EF
Cheddar Corn Bread and Maple Butter NF

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke and Tako Poke NF|DF
Ahi Sashimi GF|NF|DF|EF
Smoked Salmon and Condiments GF|NF|DF
Assorted Nigiri Sushi, Maki and Inari Sushi
Shrimp Cocktail, Wasabi Cocktail Sauce GF|NF|DF|EF

ACTION STATION

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

BREAKFAST SPECIALTIES

Bacon, Link and Portuguese Sausage
Classic Egg Benedict, Hollandaise NF
Delicate Thin Pancakes, Maple or Coconut Butter NF
Mochi Waffle GF|NF

Create Your Own Omelet Station

HOT SELECTIONS

Steamed Snow and Dungeness Crab GF|NF|EF
Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF
Island Style Crispy Garlic-Chili Chicken EF
Grilled Kalbi Short Rib NF|DF|EF

Wok Fried Mountain View Farms Vegetables NF|DF|EF
Stir-fried Chow Mein, Charsiu, Carrot and Celery NF|DF
Miso Soup NF|DF|EF
Garlic Mashed Potatoes GF|NF|EF
Maple Baked Beans GF|NF|DF|EF

DESSERT STATION

S'mores Parfait NF - Chocolate Dobash Cake NF - Carrot Pineapple Cake NF
Coconut Taro Tapioca GF|DF|EF - Mango Cheesecake NF - Grasshopper Pie EF
Coconut Cake - Apple Crumble EF
Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$110 plus tax and gratuity

Children (ages 6-12) \$49 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

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