



SAMPLE SUNDAY BRUNCH BUFFET MENU

10:30am – 1:30pm

PASTRIES

Assorted Danish, Assorted Muffins, Banana Bread
Mini Croissants, Brioche Buns
Butter, Strawberry Jelly, Guava Jelly

BREAKFAST

Island Style Fried Rice
Breakfast Meats
Portuguese Sausage Eggs Benedict with Hollandaise Sauce*
Salmon Hash with Miso Garlic Glaze

OMELET STATION

Mushrooms, Tomatoes, Bell Peppers, Onions, Green Onions
Bay Shrimp, Ham, Portuguese Sausage, Bacon, Shredded Cheese

COLD ITEMS

Assorted Fresh Sliced Fruits
Chilled Crab Legs, Shrimp Cocktail with Condiments
Clam Poke, Lomi Lomi Salmon
Assorted House Salads
Kimchi
Antipasto Platter
Mixed Greens with Assorted Toppings & Dressings
Caesar Salad with Garlic Croutons & Grated Parmesan Cheese

SUSHI STATION

Assorted Maki Sushi

HOT ITEMS

Clam Chowder
Chef's Daily Fish Creation
Kalbi with Wok Vegetables
Herb Roasted Fingerling Potatoes
Miso Glazed Eggplant
Steamed White Rice & Steamed Brown Rice

CARVING STATION

Prime Rib with Creamy Horseradish & Au Jus

DESSERT STATION

Bread Pudding with Vanilla Sauce, Caramel Custard, Chocolate Macadamia Nut Pie,
& Pastry Chef's Selection of Assorted Desserts

\$56 adult / \$28 children (ages 6 – 12 years), excluding tax & gratuity

PLEASE CALL (808) 944-4494 FOR MORE INFORMATION & RESERVATIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We provide the freshest ingredients in the preparation of our cuisine.
In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.
Please let your server know if there are any allergies to products of which we should know.

Prices and menu subject to change without notice

100 Holomoana Street | Honolulu, HI 96815 | Main (808) 956-1111