



THANKSGIVING BRUNCH

THURSDAY, NOVEMBER 24, 2022
BUFFET
10:00AM-2:00PM

Chilled Juices

Assorted Breakfast Pastries 🥚

Sliced Fresh Fruits

Bacon & Pork Link Sausage

Taro Pancakes

*Eggs Benedict with Hollandaise

Clam Poke 🥚

*Ahi Poke 🥚

Shrimp Cocktail

Cocktail Sauce and Lemon

Assorted Dim Sum

*Sashimi Platter

Tomato, Onion, and Ogo Salad

Oriental Chicken Salad

Crab and New Potato Salad

Fried Tofu Salad

Caesar Salad

Clam Chowder

Taro Rolls and Butter

*OMELET STATION

Mushroom, Tomatoes, Bell Peppers,
Onions, Green Onions, Bay Shrimp, Ham,
Portuguese Sausage,
Bacon, Cheddar Cheese

ISLAND SAIMIN STATION

green onions

bean sprouts

egg

char siu

kamaboko

CHEF'S STATION

Crab Legs

Clarified Butter

Mochiko Salmon

Roast Turkey

Sausage and Chesnut Stuffing,
Giblet Gravy, Cranberry Sauce

Molokai Sweet Potato

Garlic Mashed Potato

Pancit Bihon

Sautéed Vegetable Medley

Steamed Rice

CARVING STATION

Prime Rib

Au Jus & Creamy Horseradish

Baked Ham

Pineapple Glaze

DESSERT STATION

Prince Bread Pudding

laie vanilla, creme anglaise

Chocolate Macadamia Nut Pie 🥚

creme fraiche

Brown Butter Snickerdoodle

Pumpkin Pie

Ube-Custard Tarts

For Reservations, please call 808.952.4784
Prices & menu are subject to change without notice

\$85 Adult

\$42.50 Child (6-12 Years Old)
plus tax and gratuity

*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 product of which we should know.

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Contains Nuts