



**Bird of Paradise**  
RESTAURANT

# EASTER BRUNCH

BUFFET



APRIL 9, 2023  
10:00AM-2:00PM



CHILLED JUICES  
ASSORTED BREAKFAST PASTRIES   
SLICED FRESH FRUITS  
BACON & PORK LINK SAUSAGE  
TARO PANCAKES  
EGGS BENEDICT  
CALAMANSI HOLLANDAISE SAUCE



\*SASHIMI  
PEEL & EAT SHRIMP COCKTAIL  
COCKTAIL SAUCE  
LECHON  
\*CLAM & TOFU POKE  
\*AHI POKE  
FUTOMAKI  
CRAB & NEW POTATO SALAD  
ORIENTAL CHICKEN SALAD  
CAESAR SALAD  
FRIED SPICY TOFU SALAD  
LOMI LOMI SALMON  
WATERCRESS & BEAN SPROUT SALAD



STEAMED CRAB LEGS  
DRAWN BUTTER  
MOCHIKO SALMON  
SWEET CHILI AIOLI  
MACADAMIA NUT CRUSTED CHICKEN  
DIJON WHITE WINE CREAM SAUCE  
ON SPINACH FLORENTINE  
PANCIT BIHON  
VEGETABLE DU JOUR  
SCALLOPED POTATOES  
STEAMED RICE

SOUP STATION  
CLAM CHOWDER



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



CARVING STATION  
SLOW HERB ROASTED PRIME RIB  
AU JUS & CREAMY HORSERADISH  
MISO GLAZED LAMB LEG



DESSERT STATION  
PRINCE BREAD PUDDING  
LAIE VANILLA, CREME ANGLAISE

CHOCOLATE MAC-NUT PIE   
CREME FRAICHE

FOR RESERVATIONS, CALL 808.952.4784  
PRICE & MENU ARE SUBJECT TO CHANGE  
WITHOUT NOTICE

\$90 ADULT  
\$45 CHILD (6-12 YEARS OLD)

NO SHOW OR CANCELLATION LESS THAN 48 HOURS IN  
ADVANCE WILL BE SUBJECT TO A CHARGE  
OF \$25 PER PERSON.



Contains Nuts

*In an effort to provide our guests with an ongoing variety of choices, our Chef may periodically modify select menu items.*

\*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.