Bird of Paradise
RESTAURANT

CHRISTMAS DAY DINNER

BUFFET

DECEMBER 25, 2026

5:00PM-6:30PM

COLD BAR

Chilled Juices
Sliced Fresh Fruits
Edamame & New Potato Salad
Mesclun Mixed Greens with Assorted Dressing
balsamic, ranch, blue cheese, sesame
*Clam Poke
*Ahi Poke
*Sashimi
Shrimp Cocktail
cocktail sauce
Futomaki
Sundried Tomato Pasta Salad
Lomi Lomi Salad
Spicy Fried Tofu Salad
Watercress & Beansprout Salad

HOT STATION

Lobster and Seafood Linguine
lobster, shrimp, clam, truffle cream, parsley
Oriental Style Steamed Catch
lapcheong, soy, sesame, shiitake mushroom, ginger, cilantro, sumida watercress
Hoisin Szechuan BBQ Ribs
Fried Oysters
tartar sauce
Steamed Snow Crab Legs
Pancit Bihon
Sautéed Farm Vegetable Medley
Garlic Mashed Potatoes
Molokai Sweet Potato
Steamed Rice

SOUP STATION

Clam Chowder

ISLAND SAIMIN STATION

green onions, bean sprouts, egg, char siu, kamaboko

CARVING STATION

Slow Herb Roasted Prime Rib
Au Jus & Creamy Horseradish

Baked Ham
pineapple sherry glaze

DESSERT STATION

Prince Bread Pudding
punalu'u sweet bread, raisins, lemon, laie vanilla creme anglaise

Prince Yule Log
salted caramel creme

Chocolate Macadamia Nut Pie
home-made shortbread, creme fraiche

Pastry Chefs Creations

For Reservations, Call 808.952.4784
Price & menu are subject to change without notice
$97 Adult
$48.50 Child (6-12 Years Old)

Contains Nuts

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

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.

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