Bird of Paradise
RESTAURANT

THANKSGIVING DAY DINNER

BUFFET

NOVEMBER 26, 2026
5:00PM-6:30PM

COLD BAR

Chilled Juices
Sliced Fresh Fruits
Crab & Potato Salad
imitation crab, chives, sherry
Mesclun Mixed Greens with Assorted Dressing
balsamic, ranch, blue cheese, sesame
Pesto Pasta Salad
tomato, mozzarella
*Clam Poke
*Ahi Poke
*Sashimi
Peel & Eat Shrimp Cocktail
cocktail sauce
Futomaki
Lomi Lomi Salad
Fried Spicy Tofu Salad

HOT STATION

Caramelized Mushroom Linguini
crispy proscuitto, thyme, cremini mushroom, parmesan, truffle garlic cream sauce
Chinatown Style Steamed Catch
bacon, garlic, flat chives, soy, sesame
Roast Turkey
giblet gravy, cranberry sauce
Holiday Stuffing
mushroom fricassee, portuguese sausage,
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

Pumpkin Chocolate Haupia Crunch Pie

Pastry Chef Creations

Contains Nuts

For Reservations, Call 808.952.4784.
Price and menu are subject to change without notice.
$97 Adult | $48.50 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.

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. 100326