



SUNDAY BRUNCH

BUFFET

10:00AM-2:00PM

COLD BAR

Chilled Juices
Sliced Fresh Fruits
Oriental Chicken Salad
brassicas, farm vegetables,
creamy roasted sesame vinaigrette
Green Tossed Salad with Assorted Dressing
Balsamic, Ranch, Blue Cheese, Sesame
Clam Poke 
Ahi Poke 

HOT STATION

Bacon & Pork Link Sausage
Taro Pancakes
Eggs Benedict
Calamansi Hollandaise
Catch of the Day
ginger scallion, sesame, whiskey black pepper sauce
Chef's Special of the Day
Guava BBQ Ribs
Snow Crab Legs
Pancit Bihon
Sautéed Farm Vegetable Medley
Potatoes Au Gratin
Steamed Rice

OMELETTE 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

DESSERT STATION

Assorted Breakfast Pastries 

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

Chocolate Macadamia Nut Pie 
home-made shortbread, creme fraiche, raspberry sauce

For Reservations, Call 808.952.4784
Price & menu are subject to change without notice
\$69 Adult
\$34.50 Child (6-12 Years Old)
\$59 Seniors (60+)



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.