

San Souci ~ Brunch

***Includes Breakfast Bread**

*(House Baked Muffins, Danish & Mini-Croissants),
Fresh Brewed Kona Blend Coffee
or a Selection of Teas and Fruit Juice*



Price subject to 20 % service charge
and applicable sales tax

For parties up to 40 persons

Minimum 20 persons

***Brunch Menu** \$35 ++ per person

Entrees - *Choice of one per group -*

Kaimana Benedict

*Turkey, Canadian Bacon & Poached Eggs on grilled
English Muffins topped with Hollandaise Sauce.
Served with Breakfast Potatoes.*

OR

Crab Cake Benedict

*Mini Crab Cakes on grilled English Muffins with Bacon and
topped with Hollandaise Sauce.
Served with Breakfast Potatoes*

OR

Loco Moco

*Our unique combination of Corned Beef Hash and Cutlet of
ground Chuck, Pork & Sausage on a bed of Tamaki Gold Rice
topped with Mushroom Gravy and one Egg*

OR

Belgium Waffle

*Freshly made crisp waffle with Fresh sliced Strawberries
Served with Warm Maple Syrup and Coconut Syrup*

San Souci ~ Set Din

Dinners includes Fresh Baked Bread and Butter,
Fresh Brewed Kona Blend Coffee or a Choice
of Herbal Teas

Deluxe Menu \$ 65 ++ per person

Starter - Choice of one per group -

Portuguese Bean Soup
Spanish Cold Gazpacho Soup
Hau Tree Supreme Salad

Appetizer - Choice of one per group -

Fresh Hawaiian Ahi Sashimi
Islander Crab Cakes

Entrees - Choice of one per group -

Black Angus New York Steak
*Harris Ranch all Natural Beef topped with Garlic But
Served with Seasonal Vegetables and Potato au Gratin.*

Island Mahi Crusted with Crab & Avocado
*Sautéed and glazed with a Garlic Aioli on a
Citrus Beurre Blanc Sauce Served with Seasonal Vegetables
and White or Brown Rice.*

Hawaiian Grilled Chicken
*Chicken Breast marinated in Chef's Special Sauce
and with Pineapple Chutney
Served with Seasonal Vegetables and White or Brown Rice.*

Dessert - Choice of one per group -

Selection of Ice Cream
White Chocolate Macadamia Nut, Chocolate or Vanilla

For parties up to 40 persons

Minimum 20 persons

Deluxe Combination \$ 85 ++ per person

Starter - Choice of one per group -

Portuguese Bean Soup
Kamuela Caprese Insalada
Caesar Salad

Appetizer - Choice of one per group -

Hoisin Duck Tart
*with Wild Mushrooms, Mix Cheese, Spinach
and Caramelized Maui Onions.*

Lobster Asparagus
over Risotto

Entrees - Choice of one per group -

Petite Steak Filet & Spanish Paprika Lobster Combo
Citrus Beurre Blanc Sauce

New York Steak & Breaded Shrimp Combo
Sweet Chili Cream Sauce

Poached Salmon Poulade & Hoisin Glazed Jumbo Prawns
With Wasabi Cream Sauce

Dessert - Choice of one per group

Tiramisu
Mocha Chino Mudd Pie
Butter Poached Apple with Caramel Sauce

Prices subject to 20 % service charge
and applicable sales tax