



May 14, 2017 *Mother's Day Brunch* 10 AM-2 PM

Salads on Ice

Spring Mix Greens

Assorted Condiments & Toppings with Assorted Dressings

Healthy Quinoa Salad

Grilled Vegetable Platter

Portabello Mushrooms, Zucchini & Asparagus

Mozzarella Tomato Caprese Salad

Salmon Tofu Salad

Assorted Seasonal Fruit Bowl

Omelet Station

Made-to-Order

With Choice of Assorted filling

Fresh Island Eggs

Prepared Any-Style

Accompaniments

Garlic Herb Roasted Fingerling Potatoes

Steamed Tamaki Gold Rice

Mushroom Risotto

Maki Sushi

California Roll

Inari Sushi

Hot Entrée Selections

Baked Oysters in a Half-Shell
"Rockefeller Style"

Steamed Alaskan Crab Legs
with Pernod Butter

Shrimp Tempura
with Dipping Sauce

Mini Chicken Puff Tart

Sauteed Island Fish

on a Bed of Spicy Wild Grains with Tumeric Vinaigrette

Breakfast Selections

Kaimana Eggs Benedict

Hau Tree Lanai Specialty

Hawaiian Sweet Bread French Toast

Charcuterie Chafer

Maple Smoked Bacon,

Fontanini Sausage Links & Portuguese Sawage

Pricing

\$ 69. (Adults)

\$ 36. (Children ages 5 thru 10)

Pricing does not include applicable Tax & Gratuity.

Menu Subject to Change Without Notice

Chefs' Carving Station

Harris Ranch All-Natural Prime Rib of Beef

Au Jus & Creamy Horseradish

In-House Roasted Side of "Hog"

"Chinese Style"

Cold Seafood Selection

Fresh Island Sashimi

with Wasabi Soy Sauce

New Zealand Mussel Poke

Fresh Fish Poke

Tako Poke

Chilled Shrimp Cocktail

Cocktail Sauce & Lemon Wedges

Desserts

Chocolate Dipped Strawberries

Assorted Petite Fours French Macaroons

Tiramisu Cheese Cake Cupcakes

Chocolate Fudge Cake Lemon Tarts

Assorted Cakes & Pies