



May 13, 2018 *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

Roast Chicken Tomato Cream Sauce

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

Roast Pig "Lechon"
"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