



# May 12, 2019 *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*

\*\*\*

Potatoes Au Gratin

Steamed Tamaki Gold Rice

Mushroom Risotto

Futo-Maki Sushi

California Roll

Inari Sushi

## *Hot Entrée Selections*

\*\*\*

Baked Oysters in a Half-Shell  
*"Hau Tree Style"*

Steamed Alaskan Crab Legs  
*with Pernod Butter*

Shrimp Tempura  
*with Dipping Sauce*

Ham & Leeks Frittata

Sauteed Island Fish  
*on Zucchini Noodles & Fennel  
with Citrus Caper Buerre Blanc Sauce*

## *Breakfast Selections*

\*\*\*

Kaimana Eggs Benedict  
*Hau Tree Lanai Specialty*

Hawaiian Sweet Bread French Toast

Charcuterie Chafer

*Maple Smoked Bacon,  
Sausage Links & Portuguese Sausage*

## *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