Valentine’s Day Dinner Buffet
Thursday, February 14, 2019
5:00 p.m. – 9:30 p.m.

Soup of the Day
Lobster Bisque

Salad Bar & Appetizers
Fresh Garden Greens with Assorted House Dressings
Assorted Fresh Vegetable Crudités
Asian Chicken Salad
Tofu Watercress Salad
Caprese Salad
Japanese Potato Salad with Cucumber
Poke with Soy and Hawaiian Salt
Kim Chee Clam Poke
Fresh Oysters on the Half Shell with Shiso Gari Shoga Mignonette
Island Fresh Sashimi

Chef’s Station
Roasted Prime Rib of Beef with Au Jus and Creamy Horseradish
Shrimp and Vegetable Tempura
Assorted Hand Roll Sushi

Entrées
Steamed Alaskan Snow Crab Legs
Chicken with Kabayaki Mushroom Sauce
Steamed Whole Kona Kampachi “Chinese Style”
Papohaku Salt and Pepper Shrimp
Kiaue Smoked Beef Brisket with Mushroom, Onion & Cheese Gravy
Stir-Fry Look Funn
Sautéed Garden Vegetables
Garlic Mashed Potatoes with Bacon and Chives
Steamed White Rice

Desserts
Tiramisu and Chocolate Dobash Cake
Assorted House-Made Pies
Red Velvet Miniature Cup Cakes with Cream Cheese Frosting
Chocolate Fondue Station
Assorted Fresh Fruits
Punaluu Sweet Bread Pudding with Crème Anglaise
Lemon Bars
Assorted Ice Cream Cups and Bars
Zenzai with Mochi

Adults: $70 inclusive of tax and gratuity
Seniors (60 years with valid I.D.): $60 inclusive of tax and gratuity
Children (5-8 years): $15 inclusive of tax and gratuity

All menu prices are subject to 4.712% Hawaii State sales tax. A gratuity of 18% is included. A gratuity of 20% will be included for parties of 8 or more guests requesting split checks.
Menu items, hours and prices are subject to change without notice.
All seated guests are subject to a reservation period of two (2) hours.
Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness.
Revised 01/21/2019