



## **SUNDAY BRUNCH BUFFET**

### **SUNDAY**

**10:00 a.m. – 2:00 p.m.**

#### **SOUP**

Chef's Soup Du Jour

#### **SALAD & APPETIZERS**

Tossed Greens, assorted House dressings

Tofu Salad

Potato Macaroni Salad

Asian Chicken Salad

Vegetable Crudités

Kim Chee

Tofu Poke

Ahi or Spicy Ahi Poke

Spicy Clam Poke

Soba or Somen

#### **CHEF'S STATION**

Slow Roasted Prime Rib, Au Jus, Creamy Horseradish

Made-To-Order Omelets, assorted Fresh Ingredients

Waffle Station, assorted Toppings, Whipped Cream

#### **ENTRÉES**

Steamed Alaskan Snow Crab Legs, Drawn Butter

Golden Crisp Shrimp & Vegetable Tempura

Seafood Entrée

Chef's Chicken of the Day

Steamed Catch of the Day

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Poached Eggs Florentine, Hollandaise

Breakfast Meats

French Toast

Daily Prepared Noodles

Fried Rice

Steamed White Rice

#### **DESSERT**

Assorted Cakes & Pies

Punalu'u Sweet Bread Pudding

Zenzai

Fresh Fruit

Assorted Ice Cream

**Adults: \$39.95**

**Seniors (60 years +): \$34.00**

**Children (5-10 years): \$15.95**

*All menu prices are subject to 4.712% Hawaii State sales tax. A gratuity of 18% is included for parties of 8 or more guests.*

*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 1 hour and 30 minutes.*

*Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness.*

*Revised 04/2019*