FATHER’S DAY DINNER BUFFET

Sunday, June 16, 2019
5:00 p.m. – 9:30 p.m.
Adults: $60.95 / Seniors (60+ years): $50.95 / Children (5-8 years): $30.95

SOUP
Manhattan Seafood Chowder

SALADS & APPETIZERS
Fresh Oysters on the Half-Shell
Peel-N-Eat Shrimp Cocktail
Kim Chee Style Clams
Spicy Asian Rice Noodle Salad
Hawaiian Style Ahi Poke
Japanese Style Potato Salad
Kiawe Smoked Kajiki Salad
Okinawan Sweet Potato Salad
Mixed Local Greens, Assorted House Dressings
Island Sashimi

CHEF’S STATION
Rosemary Roasted Prime Rib, Au Jus, Creamy Horseradish
Steamed Alaskan Snow Crab Legs, Drawn Butter, Lemon
Shrimp and Assorted Vegetable Tempura
Assorted Sushi Rolls

ENTRÉES
Chicken Picatta
Osso Buco Style Beef Pot Roast
Seafood Medley with Yellow Thai Curry
Baked Teriyaki Furikake Fresh Salmon with Wasabi Mayo
Steamed Molokai Style Kona Kampachi
Oven Roasted Vegetable Medley
Char Siu Chow Funn with Asian Vegetables
Boulangiere Potatoes
Steamed White Rice

DESSERTS
Cinnamon Sweet Bread Pudding, Crème Anglaise
Assorted Ice Cream Station
Chocolate Mousse
Assorted Cream Puffs
Assorted Panna Cotta
Fresh Seasonal Fruits
House-Made Pies
Cakes
Zenzai with mochi

All reservations are subject to a time limit of 1 hour and 30 minutes.
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 requesting split checks.
Menu items, hours and prices are subject to change without notice.
Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness.
5/16/2019