



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