



SUNDAY CHAMPAGNE BRUNCH

9:30 am – 2:00 pm

Adults: \$45

Children (5-12 yrs.) \$20

RAW BAR

(Oysters, Mussels, Shrimp and Crab Claws)

With Condiments: Mango Cocktail, Champagne Mignonette, Wasabi, Horseradish, Hot Sauces, Avocado Tartar, Lomi Tomato Relish and Herb Remoulade

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BLOODY MARY STATION

with Condiments

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NALO GREENS

Corn Sprouts, Micro Greens, Beet and Carrot Curls, Mango Croutons, Teardrop Tomatoes, Toasted Pecans, Blue Cheese, Macadamia Vinaigrette and Sherry Vinaigrette

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SMOKED SALMON

with Condiments

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ARTISAN CHEESE BOARD

Dry Vella Jack, Cypress Grove, Bermuda Triangle, Smoked Gouda, and Dried Fruits and Walnuts

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FLATBREADS / CROSTINI

Ciabatta Rolls, Garlic Grissini, Focaccia, Lavosh and Flat Breads

Hummus, Rocket Pesto, Roasted Eggplant Spread, Olive Tapenade, Rosemary and Chili Oils

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ANTIPASTI STATION

Grilled Marinated Vegetables, Marinated Olives, Roasted Peppers, Roasted Garlic, Eggplant Caponata, Tuscon Bean Salad, Roasted Corn Orzo Salad, Marinated Fresh Mozzarella and Tomatoes, Prosciutto, Salami and Ham

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CONTINENTAL STATION

Assorted Breakfast Pastries and Danish, Ihilani Glazed Donuts, Cinnamon Raisin Toast, Spicy Cake, Croissants, Muffins, Whole Fruits, and Tropical Granola Parfaits

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SMALL PLATE STATION

Ahi Nicoise

Beef Carpaccio

Rock Shrimp Ceviche

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ALA CARTE ENTRÉE

(Your Server will take your order.)

*Lobster Benedict
with Lemon Thyme Hollandaise and
Sweet Potato Hash*

*Herb Roasted Hawaiian Snapper
with Roasted Potatoes, Wilted Island Cress
and Truffle Lobster Broth and
Vine Ripened Tomato Relish*

*Roasted Sliced Prime Rib of Beef
with Garlic Mash Potatoes, Baby Vegetables,
Horseradish, Rosemary Dijon and Onion Marmalade*

*Porcini Dusted Lamb Chops
with Warm Baby Arugula Feta Salad,
Crisp Potato Fries and Pomegranate Demi Jus*

*Grilled Herb Marinated Chicken Breast
with Jumbo Tiger Prawn, Garlic Mashed Potatoes,
Kalamata Olives, Artichokes and Caper Butter*

*Kahuku Corn, Sweet Pea Shoot Risotto
with Roasted Tomatoes, Grilled Alii Mushrooms and
Yellow Tomato Coulis*

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CHOCOLATE FOUNTAIN / DESSERT STATION

*Milk Chocolate Fondue with Pound Cake, Biscotti,
Gaufrette Cookie Straws, Pretzel Sticks with Assorted Fruit*

****Perrier-Jouet “N/V” Champagne, Coffee, Tea, Soda, Juice, Smoothies and House Wines Included****

*** A 15% service charge will be automatically added for parties of 8 adults or more ***

(Menus subject to change)