



# Father's Day Brunch Buffet

Sunday, June 19, 2022

9:00 am – 2:00pm



## SALAD SELECTIONS

Mixed Spring Greens GF|NF|DF|EF  
Salmon Tofu Salad NF|DF|EF  
Chinese Chicken Salad NF|DF  
Hawaiian Style Potato Macaroni Salad NF|DF  
Fresh Fruit Salad GF|NF|DF|EF  
Pineapple Coleslaw NF|EF  
Cheddar Corn Bread and Maple Butter NF

## APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke and Tako Poke NF|DF  
Ahi Sashimi GF|NF|DF|EF  
Smoked Salmon and Condiments GF|NF|DF  
Assorted Nigiri Sushi, Maki and Inari Sushi  
Shrimp Cocktail, Wasabi Cocktail Sauce GF|NF|DF|EF  
Assorted Domestic and Imported Cheeses EF

## ACTION STATION

Garlic and Rosemary Rubbed Prime Rib of Beef, Au Jus GF|NF|DF|EF  
BBQ Brisket with Guava BBQ Sauce NF|DF|EF

## BREAKFAST SPECIALTIES

Bacon, Link and Portuguese Sausage  
Classic Egg Benedict, Hollandaise NF  
Delicate Thin Pancakes, Maple or Coconut Butter NF  
Mochi Waffle GF|NF

Create Your Own Omelet Station

## HOT SELECTIONS

Steamed Snow and Dungeness Crab GF|NF|EF  
Plumeria Beach House Signature Misoyaki Butterfish NF|DF|EF  
Island Style Crispy Garlic-Chili Chicken EF  
Grilled Kalbi Short Rib NF|DF|EF

Wok Fried Mountain View Farms Vegetables NF|DF|EF  
Stir-fried Chow Mein, Charsiu, Carrot and Celery NF|DF  
Garlic Mashed Potatoes GF|NF|EF  
Maple Baked Beans GF|NF|DF|EF

## DESSERT STATION

S'mores Parfait NF - Chocolate Dobash Cake NF - Carrot Pineapple Cake NF  
Coconut Taro Tapioca GF|DF|EF - Mango Cheesecake NF  
Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$105 plus tax and gratuity

Children (ages 6-12) \$49 plus tax and gratuity

Service charge of 19% will be added to checks for parties of 6 guests or more

Menu items and prices are subject to change without notice

GF=Gluten Free | NF=Nut Free | DF=Dairy Free | EF=Egg Free

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness