



PLUMERIA
Beach House

Seafood Dinner Buffet

5:00 PM - 8:30 PM

SALAD SELECTIONS

Mixed Greens gf | nf | df | ef
Caesar Salad gf | nf
Chinese Chicken Salad nf
Hawaiian Style Potato-Mac Salad nf
Hiyashi Chuka Salad nf | df
Greek Pasta Salad, Roasted Garden Vegetables, Feta Cheese gf | nf
Fruit Salad gf | nf | df | ef

DELECTABLE SEAFOOD

Ahi Sashimi gf | nf | df | ef
Spicy Ahi Poke, Limu Ahi Poke
Spicy Tako Poke, Traditional Tako Poke
Nigiri, Maki, Inari Sushi
Shrimp Cocktail, Wasabi Cocktail Sauce nf | df

CARVING STATION

Signature Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus gf | nf | df | ef
Chef's Pasta of the Day

HOT SELECTIONS

Sautéed Seafood Mix, Brandy Lobster Jus nf | ef
Steamed Snow Crab gf | nf | ef
Fresh Catch of the Day nf | df
House Smoked Salmon gf | nf | df | ef
Calamari, Spicy Chili Tomato Onion nf | df | ef
Island Style Crispy Garlic-Chili Chicken ef
Wok Stir Fry Baby Bok Choy, Shiitake Mushrooms nf | df | ef
Garlic Shrimp Fried Rice
Whipped Mashed Potatoes gf | nf | ef
Rice gf | nf | df | ef
Chef's Soup of the Day

DESSERTS

Chocolate Mousse Cake
Fruit Tart
Coconut Tapioca
Lilikoi Cream Puffs
Apple Brown Sugar Frangipane
Kahala Signature Bread Pudding with Crème Anglaise

Adult \$90 plus tax and gratuity

Children (ages 6 - 12) \$45 plus tax and gratuity

A service charge of 20% will be added to checks for parties of 5 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 undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness y