



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
- Roasted Potato Salad with Chimichurri gf | nf | df | ef
- Tofu Watercress Salad nf | df
- Thai Crying Tiger Beef Salad with Wai Wai Noodles nf | df | ef
- Fresh Seasonal Sliced Fruits gf | nf | df | ef

DELECTABLE SEAFOOD

- Ahi and Salmon Sashimi gf | nf | df | ef
- Spicy Ahi Poke, Limu Ahi Poke
- Spicy 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

- Seafood Paella nf | ef
- Steamed Snow Crab gf | nf | ef
- Fresh Catch of the Day nf | df
- House Smoked Salmon gf | nf | df | ef
- Thai Style Fried Chicken ef
- Wok Stir Fry Baby Bok Choy, Shiitake Mushrooms nf | df | ef
- 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
- Cobbler of the Day
- 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