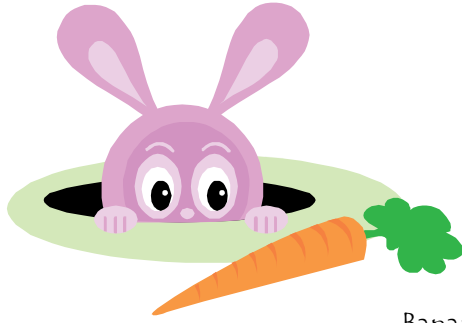




This is a sample menu only.  
Menu and price are subject to  
change without notice.



**Easter Brunch Buffet**  
**Sunday, April 04, 2010**  
9:00 a.m. – 2:00 p.m.

**Breakfast Pastries**

Assorted Danish, Sticky Buns, Muffins  
Banana and Carrot Bread, Mini Croissants, Brioche Buns  
Butter, Strawberry and Guava Jam

**Breakfast Items**

Chilled Guava, Orange and Passion Fruit Juices  
Sliced Fresh Fruits  
Island Style Fried Rice, Breakfast Meats  
Eggs Benedict on Corn Bread with Hollandaise

**Waffle Station**

with Fresh Strawberries, Whipped Cream and Maple Syrup

**Omelet Station**

Mushrooms, Tomatoes, Bell Peppers, Onions, Green Onions  
Bay Shrimp, Ham, Portuguese Sausage, Bacon, Shredded Cheese

**Appetizer and Salads**

Chilled Snow Crab Legs, Shrimp Cocktail  
Half Shell Oysters and Mussels with Condiments  
Ahi Poke, Tako Poke and Lomi Lomi Salmon  
Assorted House Salads  
Homemade Kim Chee, Fried Spicy Tofu Salad  
Antipasto and Cold Cut Platter  
Assorted Sushi Platter  
Ahi and Nairagi Sashimi  
Mesclun Greens with Assorted Toppings and Dressings  
Caesar Salad with Crispy Croutons and Grated Parmesan Cheese

Clam Chowder

Dinner Rolls and Butter

**Vietnamese Pho Station**

Thinly Sliced Beef or Shredded Chicken with Condiments

**Dim Sum Station**

Assortment with Hot Mustard Soy Sauce

**Chef's Hot Selections**

Steamed Crab Legs with Drawn Butter  
Thai BBQ Chicken with Peanut Sauce  
Veal Shank Osso Bucco "Asian Style"  
Grilled Snapper "Mediterranean Style"  
Penne Pasta with Pancetta, Grilled Vegetables and Pesto Cream  
Sautéed Mixed Fresh Vegetables, Au Gratin Potatoes, Steamed White Rice

**Roast Pork and Kalua Pig Station**

with Hoisin, Plum Sauce and Bao Bun

**Carving Station**

Prime Rib with Au Jus and Creamy Horseradish

**Pastry Chef's Selection of Desserts**

**\$50.00 Adult/ \$25.00 Children (ages 6 – 10 years)**  
(plus tax and gratuity)

**For Reservations, Please Call 944-4494**