



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

Easter Dinner Buffet
Sunday, April 04, 2010
5:00 p.m. – 9:30 p.m.

Appetizers and Salads

Chilled Crab Legs
Fresh Ahi and Nairagi Sashimi Platter
Shrimp Cocktail
Ahi Poke, Tako Poke
Half Shell Pacific Oysters
Assorted Cheese Platter with Crackers
Sliced Fresh Fruits Platter
Variety of House Salads to include:
Buffalo Mozzarella with Tomato and Basil
A Selection of Homemade Kim Chee
Antipasto Platter
Broccoli and Rock Shrimp Salad
Potato and Macaroni Salad
Spinach Salad with Hot Bacon Dressing
Assorted Sushi Platter
Caesar Salad with Condiments

Vietnamese Pho Station

Thinly Sliced Beef or Shredded Chicken with Condiments

Seafood Temptations

Steamed Clams with White Wine, Shallots and Leeks
Steamed Crab Legs with Melted Butter
Baked Half Shell Oyster with Sweet Chili Aioli and Tobiko
Sautéed Shrimp and Scallop Scampi

Chef's Selection of Hot Items

Shrimp & Vegetable Tempura
Shabu Shabu with Condiments
Thai BBQ Chicken with Peanut Sauce
Grilled Snapper "Mediterranean Style"
Petite Veal Shank Osso Buco Asian Style
Penne Pasta with Pancetta, Grilled Vegetables and Pesto Cream
Au Gratin Potatoes, Vegetables Du Jour
Steamed White Rice

Clam Chowder
Dinner Rolls and Butter

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