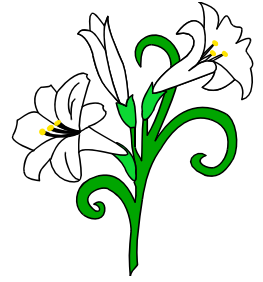


Mauna Kea Beach Hotel
Easter Sunday Brunch
Copper Terrace
April 4, 2010
10:00 a.m. to 2:00 p.m.



Chilled & Iced

Tiger Shrimp, Seasonal Oysters, Snow Crab Claws, Cocktail & Mignonette Sauces, Fresh Ahi Poke, Lemon

Fresh & Seasonal From the Farms

Hirabara Farms Garden Greens, In House Dressings
Grilled Waimea Vegetable Salad
Bay Shrimp/Waterchestnut Salad
Herbed Pasta Salad
Artichoke Hearts w/ Herb Vinaigrette
Marinated Hamakua Mushrooms
Kamuela Tomato & Sweet Maui Onion Salad
“Just Made” Caesar Salad w/ White Anchovy Dressing, Parmesan, Croutons
Local Puna Papaya, Sweet Maui Pineapple, Seasonal Berries
Kiawe Smoked Wild Salmon, Traditional Condiments

Omelettes “a la Minute” & Malted Waffles

Ham, Cheeses, Peppers, Tomatoes, Hamakua Mushrooms, Maui Onions, Scallions
“To Order” Waffles, Rincon Farms Strawberries, Fresh Whipped Cream, Macadamia nuts, Coconut/Maple Syrups



Carving Station

Smoked & Slow Roasted Big Island Prime Rib, Au Jus, Creamy Horseradish
“Atkins Ranch” N.Z. Lamb Leg, House Mint Jelly

Tempura Station

Shrimp/Vegetable Tempura, Cooked to Order

Dim Sum Basket

Assorted Dim Sum, Sweet Chili Sauce, Spicy Hot Mustard



Chef Kazu’s Sushi Bar

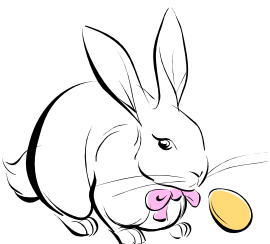
Assorted Nigiri & Maki Rolls
Chilled Soba Noodles, Shiro Dashi Dressing

Hot Dishes

Day Boat Catch, Young Ginger, Scallions, Cilantro, Soy Ponzu
Traditional Eggs “Benedict”
Chicken “Picatta”, Lemon, Caper, Brown Butter, Garden Herbs
Penne Pasta “Puttanesca”, Olives, Chilis, Tomatoes, White Anchovies, EVOO
Smoked Bacon & Sausages
Seasonal Big Island Veggies
Butter Whipped Potatoes, Ahualoa Goat Cheese
Keahole Lobster Bisque, Portuguese Sweetbread Croutons, Truffle Oil
Uncle’s Fried Rice

Sweets, Breads & Goodies

Artisan Breads
Assorted Pastries
Portuguese Sweetbread “Pain Perdu”, Caramelized Bananas (Made to Order)
Ross’s Famous Ice Cream Sundae Bar



\$52.00 Adults / \$26.00 Children (5-12)
Plus tax and gratuity