



Sunday Brunch Buffet, 11:30 am - 2:00 pm



Fresh Island Fruits and Seasonal Berries

Local Puna Papaya, Sweet Pineapple & Seasonal Berries

Belgian Waffles

Strawberries, Macadamia Nuts, Powdered Sugar, Pure Maple, or Coconut Syrup

Traditional Eggs Benedict

Poached Eggs & Canadian bacon on toasted English muffin with Rich Hollandaise

Bacon, Country Link, & Maui Pineapple Sausage

Omelets "a la minute"

Choice of ham, mushrooms, fresh herbs, onion & tomato; bell pepper, bacon, salsa, & cheddar, mozzarella, or swiss cheese

Imported and Domestic Cheese

Selection of Charcuterie with Relish and Mustard

Fresh Vegetable "Crudite" Platter with Ranch Dip

Fresh Island Ahi Sashimi with Shoyu & Wasabi

Shrimp Cocktail and Crab Claws

Kazu's Sushi Bar

Just Made Caesar Salad

Steamed Dim Sum Basket with Sweet- Chili & Cilantro or Shoyu-Mustard Dipping Sauces

Hirabara Farms Baby Greens

Waimea Tomatoes, Housemade Dressings

Grilled Waimea Vegetable Salad

Chef's Smoked Salmon

with Maui Onions, Capers, and Cream Cheese

Marinated Mushrooms

Bay Shrimp & Waterchessnut Salad

Herbed Pasta Salad

Artichoke Hearts with Herb Vinaigrette

Waimea Tomato & Sweet Maui Onion Salad

Bakery Fresh Breads & Butter

Keahole Lobster Bisque, Black Truffles

Smoked Big Island Prime Rib, Horseradish & Romesco Sauces

HOT ENTREES

Day Boat Catch

Thai Red Curry Vinaigrette, Roasted Peanut Crust

Grilled Herb Chicken

Portuguese Rice Stuffing, Pan Juices

Orchiette Pasta" Mac & Cheese"

Parmesan Bread Crumbs, Housesmoked Bacon

Big Island Vegetables

Steamed Rice

Blue Cheese Potato Gratin

Shrimp & Vegetable Tempura

Prepared by our Brunch Chef

Build-Your-Own Ice-Cream Sundae

Our Pastry Chef's Selection of Pastries, Cakes, and Pies



\$48.00/\$24.00

Exclusive of tax and gratuity