Sunday Brunch
11:30AM - 2:00PM

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
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 & Waterchesnut 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, Orchette 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

$50.00/$25.00 Exclusive of tax and gratuity
For information and reservations, please call 882-5810