



Sunday Champagne Brunch

Grand Dining Room Maui

10:30 am to 1:00 pm

\$48 Adults / \$24 Children (5-12 years of age)

Complimentary for ages 4 and under

Breakfast

Omelettes and Eggs Made to Order
Condiments to include: Ham, Bacon, Bell Peppers,
Maui Onions, Mushrooms, Egg Beaters,
Cheddar and Swiss Cheese

Traditional Eggs Benedict

Smoked Bacon, Link & Portuguese Sausage

Made to Order Malasadas

with your choice of Sugar Coating
or Pastry Cream Filling

Assortment Mini Breakfast Pastries,

Croissants, Fruit Turnovers, Muffins,

Scones, Doughnuts and Bear Claws

Charcuterie

Red & Green Baby Romaine
with Raspberry Vinaigrette, Candied Macadamia Nuts
and Sweet Bread Croutons

Red and Yellow Cherry Tomato Salad
with Soy Rice Wine Vinaigrette

Peking Duck Salad
Crispy Chow Mein Noodles and Toasted Almonds
Tossed with a Asian Vinaigrette

Spicy Popcorn Shrimp Salad
Shiitake Mushrooms and Micro Greens
served in a Martini Glass

Baby Tat Soi Salad
Crispy Maui Onions, Shiitake Mushroom Chips,
Pancetta, Pear Tomatoes, Candied Carrots and
Kalamata Olives with a Plum Wine Soy Vinaigrette

Saffron Seafood Israeli Couscous Salad
with Sautéed Lobster, Scallops and Rock Shrimp
Drizzled with Extra Virgin Olive Oil & Fresh Lemon Juice

Strawberries, Pineapple and Cantaloupe
with Mint Strawberry Yogurt Dip

Imported & Domestic Cheese Display

Soup

Fish Soup "a la Provencal"
with Garlic Aioli & Croutons

Freshly Baked Assorted Rolls & Butter

Carving Station

Roasted Prime Rib of Beef
with Horseradish Cream & Herb Au Jus

Smoked Kurobuta Ham
wrapped in Brioche Truffled Bordelaise

Entrees

Grilled Chicken Breast
with Creamy Chanterelles Sauce

Poached Snapper
with Soy Ginger Chinese Parsley Jus
and Steamed Baby Bok Choy Gratin Dauphinois

Penne Pasta
with Wild Mushrooms and Chicken Cream Sauce

Steamed Jasmine Rice

Spring Harvest Vegetables

Sushi and Sashimi

A Selection of Contemporary Sushi
California Rolls, Shrimp Rolls with Kaiware Sprouts,
Ahi Rolls and Vegetable Rolls

Ahi and Hamachi Sashimi
Pickled Ginger, Soy Sauce and Wasabi
*subject to availability

Seafood Bar

Cocktail Shrimp and Snow Crab Legs
with Cocktail, Maxim, & Mignonette Sauces

Scottish Style Smoked Salmon
with Lavosh Crackers & Sour Cream

Keiki Buffet

Pigs in the Blanket, Macaroni & Cheese,
Crispy Chicken Tenders, Celery & Carrot Sticks
Assorted House made Cookies, Brownies,
Blondies & Jell-O Jigglers, & Sliced Watermelon

Desserts

Array of Mini Pastries, Petit Fours, Cakes,
Tarts & Brulées, Fresh Island Fruit Cobbler,
Banana Flambé Action Station

Build Your Own Ice Cream Sundae

Chocolate and Vanilla Bean Ice Cream
Hot Fudge, Strawberry Sauce, Whipped cream
and an additional assortment of decadent toppings