

GRAND DINING ROOM



\$65 adults | \$30 keiki (6-12 years old)

Complimentary for keiki 5 & under

Cold Selections

Market Fresh Fruits

Kula Strawberries, Maui Gold Pineapple, Cantaloupe, Honeydew, Kumu Farms Papaya, Local Watermelon, Assorted Seasonal Fruit

Organic Local Beet & Red Quinoa Salad

Surfing Feta, Aged Balsamic

House Made Seasonal Tarts

Dragon Fruit Parfaits

House-Made Granola

Zahir Farm Tomatoes

Cucumber, Surfing Goat Feta

Local Greens

Watermelon Radishes, Sprouts, Heirloom Carrots, Kumu Farms Papaya Dressing

Carvery

Roasted Prime Strip-Loin

Truffle Demi, Garden Herb Horseradish Cream

Maui Honey Fried Chicken & Kiawe Waffles

Local Honey, House Made Pickles

House-Made Pastries & Desserts

Butter Croissants

Bagels

Muffins

Scones

Almond Croissants

Banana and Macadamia Nut Bread

Kula Farms Strawberry Cremeux

Kona Coffee Chocolate Flourless Torte

Bananas Foster Cheesecake

Lilikoi Meringue Tart

Chocolate Pot de Crème

Brown Butter Cake- French Macaroons

Breakfast Items

Eggs Benedict

Kona Crab Cake, Poached Organic Eggs, Adobo Loco Hollandaise

Brioche French Toast

Kula Lavender Strawberry Compote, Whipped Coconut Cream

Roasted Marble Potatoes

Maui Olive Oil, Hawaiian Sea Salt

Omelets Made to Order

Applewood Smoked Bacon

Local & Country Maple Sausage

Seafood Table

Kauai Shrimp, Snow Crab, Oysters

House Made Smoked Salmon

Beet Cured Salmon, Cured Ahi

Chef's Choice Poke

Assorted Sushi

Cheese & Charcuterie

Local & Imported Cheese, Fresh Artisan Breads, House Made Rolls

Entrees

Kona Lobster Mac & Cheese

Local Hawaiian Steam Fish "Chinese Style"

Ginger, Green Onion, Cilantro, Sizzling Sesame Soy

Steamed Rice

Ginger & Lemongrass

2 glasses of Sparkling Wine
complimentary with brunch