

EASTER SUNDAY DINNER

SUNDAY APRIL 1st, 2018 530pm-930pm (last seating at 9pm)

ADULT BUFFET \$75.00

CHILD BUFFET (6-12) \$35.00

no discounts or promotions are applicable on the holiday



CHEF'S CARVING STATION

ALAEA SALT CRUSTED SLOW ROASTED PRIME RIB natural au jus, horseradish, sour cream

DOLE PLANTATION PINEAPPLE AND RUM RAISIN GLAZED HAM spiced kau orange-pineapple glaze

MARKET FRESH ISLAND STEAMED SNAPPER with ginger, shiitake mushrooms, chinese parsley and soy sauce

STEAMED SOUTHERN KING CRAB LEGS drawn butter or kai market signature garlic butter

HOT OFFERINGS

HAWAIIAN STEAMED LAU LAU pork and butterfish wrapped in taro leaves

ROASTED LEG OF LAMB ho farms baby carrot, pearl onions, natural jus

SALT AND PEPPER KAUAI HEAD-ON SHRIMP

SHOYU FLAVORED WHOLE CHICKEN with wok tossed long beans and mushrooms

STEAMED MANILA CLAMS garlic, ginger, black bean sauce

PORTUGUESE SAUSAGE FRIED RICE "local style"

ORIENTAL STYLE FRIED SAIMIN kamaboko and fried eggs

ORANGE GLAZED SWEET POTATOES toasted coconut flakes

BBQ BRAISED BEEF BRISKET pineapple relish

ISLAND STYLE SEAFOOD PAELLA shrimp, clams, mussels, lomi lomi tomato and saffron aioli

STEAMED BROCCOLI roasted Kamuela cherry tomatoes

COLD TABLE

J.A. FARMS MIXED GREENS, kamuela mixed field greens with assorted local ingredients

"HAWAIIAN STYLE" AHI POKE inamona, onion, green onion, ogo, hawaiian sea salt

PIER 38 FRESH AHI SASHIMI soy sauce and wasabi

KIM CHEE MARINATED TAKO POKE hudson house cucumbers and kula green onions

ASSORTED SUSHI ROLLS california roll, inari sushi, futomaki roll

KULA FARMS BABY ROMAINE CAESAR SALAD tear drop tomatoes, white anchovy and asiago cheese

MOLOKAI POTATO SALAD

ASSORTED CHEESE PLATTER lavosh and hummus

FRESH ISLAND FRUITS diced dole plantation pineapple, seasonal fruits and berry mix

SWEET OFFERINGS

WARM PORTUGUESE BREAD PUDDING vanilla anglaise sauce

COCONUT HAUPIA TAPIOCA

CRÈME CARAMEL FLAN

MOCHI AND CHICHI DANGO red bean and peanut butter mochi filling

MANGO PUDDING diced li hing mango

THAI COFFEE CUSTARD condensed milk

HAWAIIAN VANILLA PANNA COTTA

HOUSE MADE TRIFLE

TED'S BAKERY NORTH SHORE PIES

ASSORTED BUNNY CAKES

***consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

**** parties of 6 or more (including children) are subject to an 18% service charge*

***** menu subject to change based on locally inspired ingredients available*