

EASTER BRUNCH

APRIL 21, 2019

1030am-130pm (last seating at 1pm)

ADULT BUFFET \$75.00

CHILD BUFFET (6-12) \$30.00



CHEFS ACTION STATIONS

ALAE SALT CRUSTED SLOW ROASTED PRIME RIB Natural Jus, Horseradish, Sour Cream
STEAMED FRESH ISLAND SNAPPER Soy-Ginger Sauce, Shitake Mushroom and Chinese Parsley
ROASTED LEG OF LAMB Ho Farms Baby Carrots, Pearl Onions and Natural Jus
DOLE PLANTATION PINEAPPLE AND RUM RAISIN RUBBED HAM Spiced Kau Orange, Pineapple Glaze

MADE-TO-ORDER BUTTERMILK PANCAKES

WHIPPED CREAM, MANGO WHIPPED BUTTER, BANANA FOSTERS SAUCE, BERRY COMPOTE

OMELET STATION

BACON, HAM, SHRIMP, ONIONS, SPINACH, TOMATO, BELL PEPPERS AND MUSHROOMS

HOT OFFERINGS

CRISPY BACON AND GRILLED PORTUGUESE SAUSAGE
FARM FRESH SCRAMBLED EGGS
EGGS BENEDICT Creamed Spinach, Poached Eggs and Hollandaise Sauce
SOY BRAISED BONELESS BEEF SHORTRIBS Soy Glazed, Kim Chee
HULI HULI SPICED CHICKEN Ho Farms Long Beans
KIM CHEE GARLIC FRIED RICE
LOCAL STYLE FRIED SAIMIN Kamoboko, Spam and Eggs
STEAMED BROCCOLINI Roasted Cherry Tomatoes Finished with Olive Oil and Fried Onion
COUNTRY STYLE RED SKINNED POTATOES Onions and Fresh Herbs

COLD TABLE

HAWAIIAN STYLE AHI POKE Inamona, Sweet Onions, Sesame Oil and Hawaiian Sea Salt
KIM CHEE MARINATED TAKO POKE Hudson House Cucumbers and Kula Onions
SHRIMP COCKTAIL Wasabi, Cocktail Sauce and Fresh Lemon
INARI, FUTOMAKI AND CALIFORNIA ROLLS Wasabi and Soy Sauce
KOREAN STYLE TOFU AND WATERCRESS SALAD Chili Soy Dressing
J.A. FARMS MIXED GREENS SALAD Fresh Kamuela Mixed Field Greens with Assorted Local Toppings
KULA FARMS BABY ROMAINE CAESAR SALAD Tear Drop Tomatoes, White Anchovy and Asagio Cheese
KAMUELA TOMATO CAPRESE SALAD Shaved Maui Onion and Fresh Basil
ASSORTED CHEESE BOARD Lavosh and Hummus

SWEET OFFERINGS

WARM PORTUGUESE BREAD PUDDING Vanilla Anglaise Sauce
HALO HALO COCONUT TAPIOCA
CARAMEL LECHE FLAN
NORTH SHORE MANGO PUDDING Li Hing Mui Pineapple
ASSORTED MOCHI, CHI CHI DANGO Red Bean and Peanut Butter Filling
MOCHA CUSTARD Condensed Milk
TED'S BAKERY NORTH SHORE PIES
ASSORTED BUNNY CAKES AND WARM FLOURLESS CHOCOLATE CAKE
FRESH ISLAND FRUITS Dole Plantation Pineapple, Seasonal Fruits and Berry Mix

*** 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 19% service charge*

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

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