



First Sunday Brunch
November 6th, 2022

Welcome!

STARTER

MINI CROISSANT

english jam

&

HOUSE MADE YOGURT*

mixed winter berries, manoa honey, mint

APPETIZER

☞ please select one of the following ☞

GOLDEN FRIED BLUE CRAB CAKE

sauce remoulade,

bouquet of hirabara greens, lemon-lime vinaigrette

ROASTED DRY AGED DUCK SOMEN SALAD

romaine lettuce, somen dressing,

japanese cucumbers, shiitake mushroom, oranges

CREAMY WILD MUSHROOM CHOWDER

golden baked puff pastry

MAIN

☞ please select one of the following ☞

STEAK & EGG*

slow roasted new york striploin topped with a sunny side up island egg,
mushrooms & pan gravy, lyonnaise potatoes, haricot verts

ROASTED CALEDONIAN PRAWN PASTA

lightly spiced kamuela tomato coulis,

angel hair pasta, snow peas

FRENCH TOAST ROMANOFF

big island punalu'u bread stuffed with cream cheese & strawberry jam,
vermont maple syrup, crisp applewood smoked bacon, fresh strawberries

DESSERT

☞ please select one of the following ☞

CHEF HARDY'S PUMPKIN CHEESECAKE

tahitian ice cream gelato, crème anglaise

PANNA COTTA

chantilly cream, berry gelee, fresh berries, mint

Beachside Beverages

MORNING MIMOSA 10

☞ please select one of the following ☞

ORANGE, MANGO, HIBISCUS, PEACH, GUAVA

BRUNCH BLOODY MARYS

'62 CLASSIC 12

prepared at the bar, dry shake over ice
tabasco, worcestershire, horseradish, celery salt
celery stalk, fresh lime, olive, cocktail onion

SMOKING HOT 17

prepared table side, dry shake over ice
dashes of habanero sauce, grilled lemon,
grilled asparagus spears; smoked to finish

BLT 17

prepared table side, dry shake over ice
hirabara farm's baby romaine,
bacon twist, grilled lemon

NON-ALCOHOLIC LIBATIONS

MORNING MULE 6

ginger puree, lemon, lime, ginger beer

UBE COLADA 12

hamakua coast ube syrup, pineapple juice, coconut puree

Keiki Menu

24

tax & gratuity not included,
ages 12 & under

STARTER

FRESH STRAWBERRIES

MAIN

☞ please select one of the following ☞

SCRAMBLED EGGS*

crispy bacon, rice

CINNAMON FRENCH TOAST

crispy bacon, vanilla sauce

CRISPY CHICKEN TENDERS

fries, carrot & celery sticks, creamy ranch dressing

DESSERT

BELGIAN CHOCOLATE SUNDAE

whipped cream, roasted macadamia nuts

*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness



Please wear your mask
when you step away
from your table

#michelshawaii