



## First Sunday Brunch

July 06<sup>th</sup>, 2025

*Welcome!*

### STARTER

#### HOUSE-MADE YOGURT

manoa honey oats, pineapple, mint

&

#### APPLE CINNAMON MUFFIN

### APPETIZER

☞ please select one of the following ☞

#### BLUE CRAB & SWEET CORN CHOWDER

golden baked puff pastry

#### BLACKENED AHI "NIÇOISE" SALAD

red wine vinaigrette, ranch dressing,  
big island greens, tomato, haricots verts, shaka moa egg,  
orange segment, kalamata olives

#### MOROCCAN LAMB RAVIOLI

spiced cinnamon tomato sauce,  
mango chutney, arugula

### ENTRÉE

☞ please select one of the following ☞

#### EGGS BENEDICT ROYALE

smoked scottish salmon, shaka moa egg, sauce hollandaise,  
sautéed spinach, english muffin

#### 'PANILOLO STYLE' SLOW ROASTED PRIME RIBEYE\*

au jus, au gratin potatoes, roasted tomato, grilled zucchini

#### PEACH FRENCH TOAST

sauteed peach, maple syrup, punalu'u sweet bread,  
smoked applewood bacon

### DESSERT

☞ please select one of the following ☞

#### LIMON MASCARPONE

fresh strawberries, limoncello sauce

#### BELGIAN CHOCOLATE CHEESECAKE

macadamia nuts, crème anglaise

Dear Valued Guests,

We regret to inform you that our First Sunday Brunch service will be discontinued, with the final brunch on July 6, 2025. This decision was made after careful consideration, and we sincerely apologize for any inconvenience this may cause.

However, we are pleased to share that we will continue to offer our beloved Mother's Day Brunch and Easter Brunch, ensuring you can still celebrate these special occasions with us.

We are grateful for your continued support and understanding, and we look forward to welcoming you to our other exceptional dining experiences in the near future.

Thank you for being so loyal.

Best regards,  
Michel's at the Colony Surf

## Beachside Beverages

### MORNING MIMOSA 10

☞ please select one of the following ☜

|          |       |          |
|----------|-------|----------|
| orange   | mango | lavender |
| hibiscus | peach | guava    |

### BLOODY MOMOAS 14

featuring meili vodka

### '62 CLASSIC

tabasco, worcestershire, horseradish, celery salt,  
celery stalk, fresh lime, olive, cocktail onion

### SMOKING HOT

dashes of habanero sauce, grilled lemon,  
grilled asparagus spears; smoked to finish

### BLT

hirabara farm's baby romaine,  
bacon twist, grilled lemon

## NON-ALCOHOLIC LIBATIONS

### MORNING MULE 6

ginger beer, ginger puree, lemon, lime

### UBE COLADA 12

hamakua coast ube syrup, coconut puree, pineapple juice

### MIONETTI PROSECCO MIMOSA 8

alcohol removed prosecco

|          |       |          |
|----------|-------|----------|
| orange   | mango | lavender |
| hibiscus | peach | guava    |

### MIONETTI PROSECCO 8

alcohol removed prosecco

### MIONETTI APERTIVO SPRITZ 9

alcohol free apertivo, alcohol removed prosecco,  
soda water

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