

First Sunday Brunch February 02nd, 2025

Welcome!

STARTER

YOGURT
fresh raspberries
&
CINNAMON ROLL

APPETIZER

ROASTED TOMATO BISQUE

crisp prosciutto, chiffonade of sweet basil, toasted pine nuts

SOMEN SALAD

kurobuta ham, bay shrimp, island egg butter lettuce, watercress, cucumber, green onion

STEAMED MANILA CLAMS

cream, tarragon, toasted french bread

ENTRÉE

BEEF BOURGOGNE*

poached island egg, tenderloin braised in red wine, mushrooms, carrots, snap peas, roasted macadamia nut rice

GRILLED CALEDONIAN PRAWN

tomato coulis, tagliolini pasta, passionfruit, roasted cherry tomatoes, cilantro

FRENCH TOAST

vermont maple syrup, crisp applewood smoked bacon, cream cheese, powdered sugar, fresh blueberries

DESSERT

⋄ please select one of the following ⋄

POACHED HAWAIIAN PINEAPPLE

coconut gelato

DARK CHOCOLATE TIRAMISU

coffee-soaked ladyfingers, amarena cherry, toasted almonds

66

tax & gratuity not included, brunch menu may not be split

Beachside Beverages

MORNING MIMOSA 10

ORANGE MANGO

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

BLT

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

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

Keiki Menu

24

ages 12 & under

STARTER

FRESH STRAWBERRIES

MAIN

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