

MOTHER'S DAY BRUNCH

Sunday, May 12th, 2019 9:30 a.m. to 1:30 p.m.

ISLAND BOUNTY SALADS, ARTISAN CHEESES, HOUSEMADE SOUP

crisp green papaya salad, ho farm tomatoes, shrimp, roasted peanuts and herbs (GF)
north shore baby romaine caesar, shaved parmesan cheese, focaccia garlic croutons
sweet potato pipikaula & maui onion salad
baby tomato & mozzarella caprese salad (V, GF)
tofu & watercress salad, pickled ginger (Vegan)
maine lobster salad, shaved hearts of palm, citrus, arugula (GF)
artisanal cheeses and charcuterie
alaea salt cured gravlax (GF)
hummus & edamame spreads (GF)
rustic breads, lavosh, crackers, sweet cream butter
Kahuku Corn and Lobster Chowder (GF)

FROM THE SEA

Limu and Hamakua Mushroom Poke (Vegan)
classic ahi poke, maui onion, ogo
chilled shrimp, pacific oysters, snow crab clusters with mango cocktail sauce (GF)
fresh ahi and hamachi sashimi (GF)
Sushi Selection of Nigiri, Maki rolls
Wasabi, Soy Sauce

DIM SUM

manapua, siu mai, jin deui

EGGS, GRIDDLE, AND BEYOND

Golden Blueberry Pancakes, Granola, Whipped Butter, Maple Syrup (V)
Classic benedict, hollandaise
Applewood smoked bacon (GF)
English Banger Sausage
Egg White and Vegetable Fritta with Goat Cheese (V,GF)
Roasted Breakfast Potatoes

OMELET TABLE - PREPARED TO ORDER

bay shrimp, ham, sausage, bacon, hamakua mushrooms, cheddar cheese, swiss cheese, bell peppers, maui onion, big island tomatoes and spinach

CARVERY

roasted prime rib (GF), rosemary au jus, creamy horseradish, potato roll
crispy suckling pig, bao bun, plum sauce, bao bun, cilantro, green onion

SIGNATURE ENTREES

Steamed island onaga, warm ginger scented tomato relish (GF)
Fricasse of Scallop, Manila Clams, New Zealand Mussels, Shrimp, cognac lobster jus (GF)
Crispy China Town Chicken, Choi Sum, Soy Ginger Sauce
steamed snow crab legs, herb butter (GF)
port wine braised short ribs, root vegetables, pickled maui onion (GF)
Hamakua Mushroom & Charred Kahuku corn orzo pasta (Vegan, V)
Salted Fish Fried Rice
Steamed Rice
Mash Potatoes (V,GF)
Spring Vegetables with Garlic Herb Olive Oil (Vegan, V, GF)

DESSERT TABLE

Raspberry Mousse Cake, Coconut Cream Cake, Opera Cake, Chocolate Cheese Tart, Strawberry Panna Cotta, Lemon Cupcakes, Dulce de leche Cream Puff, Chocolate Chip Bread Pudding w/ Vanilla Anglaise Sauce, Mango Mousse with Lemon Jelly, Tiramisu, Macadamia Nut Brownies, Moana Carrot Cake, Caramel Custard

Includes Coffee or Tea

Adults - \$85 per person

Children (6-12) - \$45 per person

For reservations please call The Dining Reservations Center at (808) 921-4600 between the hours of 8:30am-7:00pm HST (8:30am-5:00pm Sun). We may also be contacted via e-mail at centraldiningreservations@pleasant.net

Beverages, gratuity and tax are additional. Parties of 6+ are subject to 19% service charge. Menu items subject to change without notice.