

the veranda

BREAKFAST • LUNCH • AFTERNOON TEA

EASTER SUNDAY BRUNCH

Sunday, April 21st, 2019

9:30 a.m. to 1:30 p.m.

from the sea

beet cured gravlox with classic condiments (GF)
ahi & hamachi sashimi, shoyu & wasabi (GF if no soy Sauce)
poached shrimp, pacific oysters, snow crab clusters, mango cocktail sauce (GF)
island style ahi poke
limu and hamakua mushroom poke (V)
sushi selection of nigiri and maki sushi
ahi & hamachi sashimi, shoyu & wasabi (GF if no soy Sauce)

seasonal favorites

soup of the season
kabocha bisque, with shrimp & cream fraiche (GF)

charcuterie table
artisanal cheeses with assorted baked rolls, lavosh & crostini
charcuterie display with assorted mustards and condiments

garden display

maine lobster salad, shaved hearts of palm, citrus, arugula (GF)
ho farm tomato & mozzarella caprese, aged balsamic vinaigrette (V, GF)
waialua asparagus, shaved asiago cheese, sliced almonds, edamame, champagne vinaigrette (V, GF)
Spring Salad; butter lettuce, olives, fingerling potato, haricot vert beans, cherry tomato, roasted red bell peppers, chopped egg, caper, and chives, mustard-shallot vinaigrette (V, GF)
salmon and watercress salad, yuzu soy vinaigrette
baby romaine caesar, shaved parmesan cheese, focaccia garlic croutons

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

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carvery

hawaiian salt crusted prime rib (GF), au jus, creamy horseradish, potato rolls
roasted suckling pig, steamed bao, plum sauce, hoisin sauce, scallion and cilantro
roasted rack of lamb, rosemary demi-glace, mint yogurt

signature entrees

grilled island snapper, sake brown butter (GF)
crispy chicken breast, Hamakua mushroom ragout, port wine demi
poached prawn, scallop, clam, snow crab with scallion pesto butter (GF)
chinese roasted duck, charred baby bok choy
classic benedict, hollandaise
lililkoi and lehue honey baked ham, mango chutney (GF)
creamy whipped yukon potatoes (V, GF)
garlic and herb sautéed spring vegetables (V, GF)
chicken fat rice, peanuts & cilantro
crispy applewood smoked bacon (GF)
roasted portuguese sausage

dessert table

haupia roll, moana carrot cake, strawberry shortcake,
easter bunny orange cup cake, chocolate mousse cake, macadamia tart,
banana bread pudding with vanilla anglaise sauce, mango panna cotta, easter shortbread cookies,
chocolate pot de cream, pineapple cheese tart, guava mousse chiffon cake

Adults - \$85 per person Children (6-12) - \$45 per person

For reservations or more information, please call The Dining Reservations Center at (808) 921-4600 between the hours of 8:30 am - 7:00 pm HST (8:30 am - 5:00 pm Sundays) or e-mail MoanaSurfrider-Concierge@pleasant.net

G = Gluten Free V = Vegan