

Mother's Day Brunch

Sunday, May 12, 2019 9:30am-1:30pm

COLD SELECTIONS

Norwegian Smoked Salmon Shaved Bermuda Onion, Capers, Tomatoes, Mini Bagels

Fresh Island Ahi Poke Honu's Secret Recipe Poke , Spicy California Poke

Poached Shrimp Cocktail Lemon, Cocktail Sauce

Housemade Maki and Inari Sushi Pickled Ginger, Wasabi

"Ha Farms" Baby Greens Seasonal Veggies, Assorted Dressings

Chilled Steamed Asparagus Creamy Lilikoi Vinaigrette

Caprese Salad Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, EVOO

Cold Ginger Chicken Sesame Ginger Sauce, Cilantro, Grilled Local Mushrooms

SPECIALTIES

Slow Roasted Prime Rib of Beef Au Jus, Creamy Horseradish

Steamed Snow Crab legs Drawn Butter

Classic Eggs Benedict English Muffin, Canadian Bacon, Hollandaise

Smoked Bacon, Link Sausage, Portuguese Sausage

Hawaiian Sweet Bread French Toast Fresh Berries, Vanilla Sauce, Whipped Cream

Fish Jun Egg Battered Fresh Catch, Sweet Chili Butter

Herb Roasted Yukon Potatoes Parmesan, Parsley Butter

Steamed White Rice

CHEF'S STATION

Eggs and Omelets Prepared To Your Liking

Pasta! Selection Of Pasta And Sauces Cooked To Order

DESSERT STATION

Danishes And Pastries

Pies & Cakes A Selection Of Local Favorites

Warm Bread Pudding Vanilla Anglaise

Cookies and Brownies Baked Fresh In House

Ice Cream! Chocolate and Vanilla Ice Cream, Assorted Toppings

Beverages Coffee, Tea, Juice, Soda And Mango Mimosas (21 Years Of Age And Older)



KAILUA · KONA



\$75.00 Adults \$38.00 Keiki 6 To 12 Years

Keiki Under 6 complimentary (With Paid Adult) Tax And Gratuity Not Included

Reservations Required, call 329-2911 Ext. 6019

15% Gratuity On Parties of 6 Or More 3 Hour Complimentary Self Parking