

MONDAY TO THURSDAY

ADULT BUFFET \$57.00

CHILD BUFFET (6-12) \$25.00



CHEF'S CARVING STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream

BROILED SOY GLAZED SALMON ponzu & grated daikon

GRILLED KAUAI WHOLE PRAWNS "shrimp truck style" garlic butter & fresh herbs

HOT TABLE

KAI MARKET'S SIGNATURE ISLAND CHOWDER clams & scallops

MANILA CLAMS AND MUSSELS classic white wine butter sauce & fresh herbs

WHIPPED YUKON GOLD MASHED POTATOES

KAI BAKED PASTA fresh spinach leaves, lemon and three cheese sauce

BONELESS BEEF SHORT RIBS soy braised, kim chee

WAILUA TWIN BRIDGE FARM ASPARAGUS kamuela roasted cherry tomatoes

STEAMED WAIANAE BABY BOK CHOY waimea roasted sweet bell peppers

"LOCAL STYLE" FRIED RICE portuguese sausage, kim chee

CRISPY ROAST PORK BELLY bao buns, hoisin sauce, green onions, cilantro

COLD TABLE

J.A. FARMS MIXED GREENS, kamuela mixed field greens with assorted local ingredients

"HAWAIIAN STYLE" AHI POKE inamona, onion, green onion, ogo, hawaiian sea salt

ASSORTED SUSHI ROLLS california roll, inari sushi, futomaki roll

KULA FARMS BABY ROMAINE CAESAR SALAD tear drop tomatoes and white anchovy

MOLOKAI POTATO SALAD sweet kahuku corn and edamame

HAMAKUA BEEF STEAK TOMATO fresh mozzarella cheese, fresh basil and olive oil

KOREAN CHOP CHAE NOODLE SALAD bean sprouts and green onions

ASSORTED CHEESE PLATTER lavosh and hummus

FRESH ISLAND FRUITS diced dole plantation pineapple, seasonal fruits and berry mix

SWEET OFFERINGS

WARM PORTUGUESE BREAD PUDDING vanilla anglaise sauce

COCONUT HAUPIA TAPIOCA

CRÈME CARAMEL

MOCHI AND CHICHI DANGO red bean and peanut butter mochi filling

MANGO PUDDING diced li hing mango

THAI COFFEE CUSTARD condensed milk

HAUPIA

ALMOND FLOAT

HAWAIIAN VANILLA PANNA COTTA

HOUSE MAD TRIFLE

CHOCOLATE PEANUT BUTTER CRUNCH

TED'S BAKERY NORTH SHORE PIES

ASSORTED CAKES

***consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

**** parties of 6 or more (including children) are subject to an 18% service charge*

***** menu subject to change based on locally inspired ingredients available*