

**FRIDAY TO SUNDAY**

<b>ADULT BUFFET</b>	<b>\$61.00</b>
<b>CHILD BUFFET (6-12)</b>	<b>\$25.00</b>



## CHEF'S CARVING STATION

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ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream  
STEAMED FRESH MARKET FISH singed with hot oil, scallions, soy-ginger sauce  
SOUTHERN KING CRAB LEGS drawn butter & kai market's signature garlic butter  
"HAWAIIAN STYLE" SEAFOOD PAELLA assorted seafood & chicken sausage  
HAWAIIAN LAU LAU

## HOT TABLE

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KAI MARKET'S SIGNATURE ISLAND CHOWDER clams & scallops  
HULI HULI SPICED WHOLE CHICKEN ho farms long beans and shitake mushrooms  
CRISPY WHOLE KAUAI SHRIMP  
BONELESS BEEF SHORT RIBS soy braised, kim chee  
MANILA CLAMS chinese style black bean sauce  
WAILUA TWIN BRIDGE FARM ASPARAGUS kamuela roasted cherry tomatoes  
STEAMED WAIANAE BABY BOK CHOY waimea roasted sweet bell peppers  
MOLOKAI SWEET POTATOES kau'u orange glaze  
"LOCAL STYLE" FRIED RICE portuguese sausage, kim chee  
WOK TOSSED CHINATOWN NOODLES  
KABOCHA MASHED POTATOES nutmeg spiced

## COLD TABLE

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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  
PIER 38 FRESH AHI SASHIMI soy sauce and wasabi  
KIM CHEE MARINATED TAKO POKE hudson house cucumbers and kula green onions  
ASSORTED SUSHI ROLLS california roll, inari sushi, futomaki roll  
KULA FARMS BABY ROMAINE CAESAR SALAD tear drop tomatoes and white anchovy  
KOREAN CHOP CHAE NOODLE SALAD bean sprouts and green onions  
MOLOKAI POTATO AND MACARONI SALAD sweet english peas and olives  
HAMAKUA BEEF STEAK TOMATO kula sweet onions, parmesan basil pesto  
ASSORTED CHEESE PLATTER lavosh and hummus  
FRESH ISLAND FRUITS diced dole plantation pineapple, seasonal fruits and berry mix

## SWEET OFFERINGS

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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  
HAWAIIAN VANILLA PANNA COTTA  
HOUSE MAD TRIFLE  
TED'S BAKERY NORTH SHORE PIES

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*\*\*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*