

# ORCHIDS

## **Christmas Day Holiday Buffet**

December 25, 2023

### **2 Glasses of Complimentary Prosecco**

#### **Easy & Light**

Mixed Seasonal Greens, Tropical Fruit Salad, Charcuterie, Imported Cheeses  
House-Made Dressings: Tarragon, Caesar, Thousand Island, French Vinaigrette,  
Balsamic, Citrus Dressing, Blue Cheese, Ranch  
Condiments: Parmesan Cheese Focaccia Croutons, Black Olives, Marinated Mushrooms,  
Crispy Pancetta, Cocktail Onions, Cornichon, Capers

#### **Seafood Bar**

Shucked Oysters, Shrimp Cocktail, Deep Water Snow Crab Legs, Lobster Tail, Crayfish,  
Appropriate Sauces, Citrus

#### **Hawaiian Flavor**

Selection Of Original Hawaiian Poke, Fresh Sashimi

#### **Sushi, Nigiri & Maki Rolls**

By our Japanese Chef

#### **Tokyo Influence**

Assortment of Sushi, Soba, Condiments, Fresh Seasonal Crudités, Assorted Dips

#### **Ramen and Catch Of The Day Pan Asian Style**

Traditional Ramen, Shoyu or Miso, Variety of Complements,  
Catch Of the Day

#### **Our Omelets Cracked & Scrambled (Day Seating)**

Bacon, Portuguese Sausage, Ham, Rock Shrimp, Smoked Salmon, Tomato, Mushroom, Spinach,  
Jalapeño, Bell Pepper, Maui Onion, Cilantro, Asparagus, American Cheese, Swiss Cheese

#### **Mushroom Risotto and Frutti di Mare Pasta (Dinner Seating)**

#### **Chef's Carvings**

Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce, Roasted Potatoes,  
Prime Rib, Au Jus, Creamy Horseradish, Grilled Asparagus,  
Leg of Lamb, Mint Sauce  
Sage Roasted Turkey, Giblet Gravy, Sauteed Heirloom Carrots  
Roasted Brisket, BBQ Sauce,  
Baby Back Ribs,  
Seafood Medley

### **From the Stove**

Classic Eggs Benedict Hollandaise Sauce,  
Seasonal Vegetables, Olive Oil, Parsley,  
Chef's Soup Selection,  
Steamed White Rice

### **From the Griddle**

Belgium Waffles, Buttermilk Pancakes  
Maple Syrup

### **Bakery Delights**

Fresh Baked Assorted Rolls  
Croissants, Chocolate Croissants, Assorted Muffins, Assorted Danishes,  
Halekulani Popovers, Poha Berry Jam

### **House-Made Ice Cream & Desert Table By Halekulani Bakery**

Halekulani Coconut Cake, Bouche de Noel, Eggnog Profiteroles,  
Chocolate Peppermint Crème Brulee, Sticky Toffee Pudding,  
Christmas Cookies, Gingerbread Macarons, Mont Blanc,  
Cranberry White Chocolate Bread Pudding, Apricot Pistachio Frangipane Tarts,  
Ube Cheesecake, Hazelnut Tarts, Butterscotch Eclairs,  
Cappucino Panna Cotta, Milk Chocolate Cassis Mousse  
Vanilla Ice Cream, Chocolate Ice Cream, Peppermint Ice Cream,  
Mixed Berry Sorbet, Assorted Toppings

### **From Our Bar**

Specialty Cocktails for additional charge

*Menu Subject to Change Without Notice*

#### DAY SEATING

Adult \$149  
Child (5-10 year old) \$73

#### DINNER SEATING

Adult \$149  
Child (5-10 year old) \$73

plus state tax and gratuity

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish  
may increase your risk of foodborne illness.