

ORCHIDS

Christmas Eve Holiday Buffet

December 24, 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,
Flank Steak, Chimichurri Sauce
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 \$135
Child (5-10 year old) \$68

DINNER SEATING

Adult \$145
Child (5-10 year old) \$68

plus state tax and gratuity

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