

ORCHIDS

Easter Brunch

April 5, 2026

Easy & Light

*Mixed Seasonal Greens, Tropical Fruit, Charcuterie, Imported Cheese,
Fresh Seasonal Crudités, Assorted Dips
House-Made Dressings: Tarragon, Caesar, Thousand Island, Balsamic Vinaigrette,
Citrus Dressing, Blue Cheese
Condiments: Local Honeycomb, Parmesan Cheese, Focaccia Croutons,
Olives, Cocktail Onions, Cornichons, Capers*

Seafood Bar

*Shucked Oysters, Shrimp Cocktail, Deep-Water Snow Crab Legs, Lobster Tail, Salmon Gravlax
Appropriate Sauces, Citrus*

Hawaiian Flavor

Selection Of Original Hawaiian Poke, Fresh Sashimi

Tokyo Influence

*Assortment of Sushi: Temaki, Nigiri, Maki Rolls
Soba*

Pasta and Catch of The Day

*Ricotta Ravioli Pomodoro Basilico
Catch of the Day*

Omelets – Cracked & Scrambled

*Bacon, Portuguese Sausage, Ham, Rock Shrimp, Chicken Mango Sausage, Smoked Salmon,
Tomato, Mushroom, Spinach, Jalapeño, Bell Pepper, Maui Onion, Asparagus,
Cilantro, Green Onions, Cheddar Cheese, Mozzarella Cheese*

Chef's Carvings

*Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce, Roasted Potatoes,
Pa'akai Herb Crusted Prime Rib, Au Jus, Creamy Horseradish, Grilled Asparagus,
Sage Butter Roasted Turkey, Giblet Gravy, Cranberry Sauce,
Roasted Leg of Lamb, Sautéed Heirloom Carrots,
Honey Bone-in Ham, Brussels Sprouts,
Roasted Brisket, BBQ Sauce,
Lobster Tail Seafood Medley*

From the Stove

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

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From the Griddle

*Chocolate Belgian Waffles, Buttermilk Pancakes
Maple Syrup, Whipped Butter, Lilikoi Butter*

Bakery Delights

*Croissants, Chocolate Croissants, Hot Cross Buns, Assorted Danish,
Assorted Muffins, Assorted Breads, Halekulani Popovers*

Dessert Table By Halekulani Bakery

*Classic Halekulani Coconut Cake, Salted Caramel Popcorn Profiteroles,
Jasmine Gianduja Eclairs, Black Sesame Yuzu Basque Cheesecake,
Raspberry Chocolate Decadence, Strawberry Lemonade Crème Brûlée,
Mango Lilikoi Mousse Bar, Peach Elderflower Panna Cotta,
Chocolate Caramel Haupia Tart, Pistachio Apricot Frangipane Tart,
Fresh Berry Gelee, Matcha White Chocolate Swiss Roulade,
Kinako Carrot Cake, Peach & Apple Crisp, Salted Caramel Macarons,
Chocolate Bread Pudding, Assorted Easter Cookies, Assorted Cupcakes*

Ice Cream Station

*Vanilla Ice Cream, Chocolate Ice Cream, Ube Ice Cream,
Pandan Ice Cream, Coconut Sorbet
Assorted Toppings*

BRUNCH SEATING

Adult \$132

Child (5-10 year old) \$75

State Tax and Automatic 20% Gratuity will be applied to the check.

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

Menu Subject to Change Without Notice