

ORCHIDS

Sparkling Father's Day Brunch

Sunday, June 16, 2024

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 Ramen, Variety of Complements,
Fresh Catch of the Day

Our Omelets Cracked & Scrambled

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

Chef's Carvings

Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce, Roasted Potatoes
Prime Rib, Au Jus, Creamy Horseradish, Grilled Asparagus
Roast Leg of Lamb, Mint Sauce
Sage Roasted Turkey, Giblet Gravy, Sautéed Heirloom Carrots
Bourbon Smoked Brisket, Sticky Baby Back Ribs
Bone-in Kalbi

Seafood Medley

Chef's Creation of Assorted Shellfish & Crustaceans

Menu subject to change based on availability without notice.

From the Stove

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

From the Griddle

Belgian Waffles, Buttermilk Pancakes
Warm Vermont Maple Syrup

Bakery Delights

Rye Rolls, Sliced Baguette, Lavosh,
Croissants, Chocolate Croissants, Assorted Muffins, Assorted Danishes,
Halekulani Popovers, Poha Berry Jam

Dessert Table by Halekulani Bakery

Classic Halekulani Coconut Cake, Matcha & Black Sesame Roulade,
Chocolate Eclairs, Kahlua Profiteroles, Coconut & Grilled Pineapple Mousse Bar,
Warm Peach & Berry Crisp, Key Lime Pie, Macadamia Nut Cream Pie,
Kona Coffee Brulee, Cheese Tarts, Apple Galette, Black Forest Cupcakes,
Vanilla Hazelnut Flan, Raspberry Sudachi Tart,
Warm Dark Chocolate and Caramel Croissant Bread Pudding

House-Made Ice Cream and Sorbet Station

Vanilla Ice Cream, Chocolate Ice Cream,
Guinness Ice Cream, Mojito Sorbet
Assorted Toppings, Seasonal Fruit

From Our Bar

2 Glasses of Prosecco Bubbles included for all Adults 21 and Over
Mimosas, Kir Cocktail, House Bloody Marys, and Full Cocktail Bar
available for additional charge

Adult \$128

Child (5-10 year old) \$67

4 and Under Free

Special Father's Day Treat! \$45

Tuda's Curated WhistlePig Rye Flight, 0.75oz pour of Three Expressions
WhistlePig Farmstock Rye • WhistlePig Rye 10 Year • WhistlePig Estate Oak Rye 15 Year

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