

ORCHIDS

Mother's Day Brunch

May 10, 2026

Garden & Market Table

*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*

Antipasto & Artisan Spread

*Black Olive Tapenade, Chicken Liver Pâté, Smoked Salmon Mousse,
Seasonal Mushroom Spread, Baba Ghanoush,
Italian Antipasto – Pickled Vegetables in Extra Virgin Olive Oil,
Sautéed Mushrooms, Onion, Garlic, Rosemary & Thyme,
Artichokes in Rosemary Oil, Sun-Dried Tomatoes, Grilled Peppers in Bagna Cauda,
Vine-Ripened Tomato Bruschetta, Freshly Baked Crostini Selection*

Ocean Harvest Bar

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

Na Kai O Hawai'i

Grand Raw Experience of Pacific Jewels

Selection of Original Hawaiian Poke, Fresh Sashimi

Assortment of Handcrafted Sushi & Chilled Soba

*Chef's Selection: Temaki, Nigiri, Maki Rolls
Soba*

La Galerie Des Rôtisseries

*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,
Honey Bone-In Ham, Brussels Sprouts,
Flank Steak, Sautéed Heirloom Carrots*

Made in the Pan

*Seafood Paella,
Seafood Medley*

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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*

From The Hearth & Stove

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

Sweet Griddle Collection

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

Bakery Boulangerie & Viennoiserie

*Assorted Breads, Buttery Croissants, Chocolate Croissants,
Assorted Muffins & Danishes, Halekulani Popovers*

Halekulani Pâtisserie

*Classic Halekulani Coconut Cake, Milk Chocolate Profiteroles,
Blueberry Lavender Eclairs, Pistachio Basque Cheesecake, Mango Sticky Rice Mousse,
Kona Coffee Latte Crème Brûlée, Gianduja Cassis Mousse Bar, Opera Cake,
Coconut Key Lime Panna Cotta, Lychee Rose Mousse Tart, Salted Caramel Sable Cookies,
Fresh Berry Chocolate Bread Pudding, Strawberry Guava Swiss Roulade,
Red Velvet Cupcakes, Lemon Raspberry Tartlet, Mango Passion Macarons*

Gelato & Sorbet Salon

*Vanilla Gelato, Chocolate Gelato, Black Sesame Gelato,
Green Tea Gelato, Strawberry Sorbet
Assorted Toppings*

Adult \$132

Children (5-10 years 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.