

# ORCHIDS

## Sparkling Mother's Day Brunch

Sunday May 12, 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  
Roasted Brisket, BBQ Sauce  
Flank Steak, Chimichurri Sauce  
Seafood Medley

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**

Guava Rolls, Poi Rolls, Fig and Nut Baguette,  
Croissants, Chocolate Croissants, Assorted Muffins, Assorted Danishes,  
Halekulani Popovers, Poha Berry Jam

### **Dessert Table by Halekulani Bakery**

Classic Halekulani Coconut Cake, Strawberries and Cream Roulade, Mandarin Zucotto,  
Mango Passion Macarons, Blackberry Lemon Eclair, Chocolate Hazelnut St. Honore,  
Vanilla Crème Brulee, Vanilla Panna Cotta with Rose Gelee, Warm Peach Cobbler,  
Milk Chocolate Macadamia Nut Mousse Bar, Coconut Black Sesame Crepe Cake,  
Bergamot White Chocolate Mousse, Yuzu Meringue Tart, Matcha Souffle Cheesecake,  
Warm Dark Chocolate and Caramel Croissant Bread Pudding

### **House-Made Ice Cream and Sorbet Station**

Vanilla Ice Cream, Chocolate Ice Cream,  
Dulce de Leche Ice Cream, Cookie Butter Ice Cream,  
Watermelon Mint 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

A 19% gratuity will be added to your check for your convenience on this Holiday.

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