

ORCHIDS

New Years Eve & New Years Day Brunch

December 31, 2023

January 1, 2024

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

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,
Baby Back Ribs,
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, Tropical Cupcake, Ube Profiteroles,
Mango Lilikoi Meringue Tarts, Coconut Pandan Mousse,
Double Chocolate Eclairs, Kahlua Hazelnut Cheesecake,
Matcha Brulee, Almond Float, Azuki Bean Mochi,
Kinako White Chocolate Mousse, Yuzu Black Sesame Macaron,
Rose Prosecco and Berry Gelee, Caramel Custard, Bread Pudding,
Vanilla Ice Cream, Chocolate Ice Cream, Macadamia Nut Ice Cream,
Pineapple Sorbet, Assorted Toppings

From Our Bar

Specialty Cocktails for additional charge

Menu Subject to Change Without Notice

Adult \$125

Child (5-10 year old) \$65

plus state tax and gratuity

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