# ORCHIDS

# **Thanksgiving Brunch Buffet**

November 27, 2025

# 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

## Ramen · Catch of the Day, Pan-Asian Style

Traditional Tonkotsu Ramen, Vegetable Ramen, Variety of Complements, 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,
Mixed Mushroom Stuffing, Mashed Potatoes, Sautéed Heirloom Carrots,
Honey Bone-in Ham,
Rosemary Thyme Leg of Lamb, Lamb Jus, Chimichurri,
Roasted Brisket, Lilikoi 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

#### From the Griddle

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

## **Bakery Delights**

Fresh Baked Bread Medley, Assorted Croissants, Assorted Muffins, Assorted Danishes, Cornbread, Halekulani Popover, Poha Berry Jam

# **Dessert Table by Halekulani Bakery**

Classic Halekulani Coconut Cake, Pumpkin Pie, Cranberry Orange Eclairs,
Pumpkin Spice Roulade, Caramel Maple Cheesecake, Chocolate Haupia Profiteroles,
Apple Galette, Milk Chocolate Cassis Mousse Bar, Coconut Ube Butter Mochi,
Pecan Tarts, Assorted Macarons, Kona Coffee Brûlée, Bread Pudding, Caramel Custard,
Mandarin Panna Cotta, Raspberry Chocolate Decadence Cake

#### **Ice Cream Station**

Vanilla Ice Cream, Chocolate Ice Cream, Mocha Almond Ice Cream, Chai Ice Cream, Green Apple Sorbet, Assorted Toppings

# BRUNCH SEATING Adult \$132 Child (5-10 years old) \$70

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.