ORCHIDS

Thanksgiving Brunch
A CELEBRATION OF THE SEASON

Garden & Market
Seasonal Mixed Greens • Tropical Fruits • Seasonal Crudités
House-Made Dressings & Accompaniments

Artisan Charcuterie & Mediterranean Mezze
Black Olive Tapenade • Chicken Liver Pâté • Smoked Salmon Mousse
Baba Ghanoush • Selection of Charcuterie & Imported Cheeses
Pickled Italian Vegetables • Local Honeycomb
Prosciutto di Parma, Sliced to Order on a Berkel Slicer

Ocean Harvest
Freshly Shucked Oysters • Shrimp Cocktail
Deep-Water Snow Crab Legs • Lobster Tails • Salmon Gravlax

Na Kai o Hawai'i | From Hawaiian Waters
Selection of Traditional Hawaiian Poke • Fresh Sashimi

Sushi & Chilled Soba
Chef's Selection of Nigiri • Temaki • Maki Rolls
Chilled Soba

The Holiday Carvery
Waimānalo-Raised Suckling Pig
Pa'akai & Herb-Crusted Prime Rib
Sage Butter-Roasted Turkey
Bone-In Honey-Glazed Ham
House-Made Italian Sausage
Heirloom Carrots • Asparagus • Brussels Sprouts

From the Paella Pan
Paella Valenciana • Seafood Medley

Made-to-Order Omelets
Selection of Breakfast Meats • Seasonal Vegetables
Artisan Cheeses • Island-Inspired Ingredients

Pasta
Ricotta Ravioli
Pomodoro • Parmesan • Basil Oil

From the Kitchen
Prepared to order through your server
Classic Eggs Benedict
Sweet Kahuku Corn Chowder
Garlic Mashed Potatoes • Herb Stuffing • Steamed White Rice

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Sweet Brunch Specialties

Prepared to order through your server

Hawaiian Sweet Bread French Toast

Mochi Waffles • Maple Syrup

From the Halekulani Bakery

Freshly Baked Bread Selection • Assorted Croissants

Muffins • Danishes • Cornbread • Halekulani Popovers

Poha Berry Jam

Halekulani Pâtisserie

Handcrafted by our Pastry Team

Halekulani Coconut Cake • Profiteroles • Éclairs

Kabocha Basque Cheesecake • Pumpkin Pie • Pecan Toffee Tarts

Spiced Apple & Cranberry Panna Cotta • Orange Cranberry Cupcake

Apple Galette • White Chocolate Ube Roulade

Jasmine Coconut Brûlée • Dark Chocolate Mandarin Mousse Bar

Pineapple Macadamia Nut Financier • Mango Dulcey Mousse

Macarons • Fresh Berry Bread Pudding

Some desserts may contain Alcohol

House-Made Gelato & Sorbets

Vanilla • Chocolate • Maple Pecan Gelato

Pomegranate • Mango Sorbet

Assorted Toppings

Signature Brunch Cocktails

$18

Lilikoi Paradise

Vodka • Lilikoi • Vanilla • Champagne

Queen of Hearts

Cocchi Rosa • Strawberry • Champagne

Afterglow

Tequila • Pineapple • Jalapeño • Li Hing

Umami Garden

Gin • Mezcal • Celery • Citrus

Bloody Mary

Vodka • Tomato Juice • Worcestershire Sauce • Hot Sauce • Celery

Orchids Flavored Mimosas

Choice of Orange • Guava • Lilikoi • Mango • Pineapple

Thanksgiving Brunch Buffet

Adults $136 • Children (Ages 5–10) $74

State tax and an automatic 20% gratuity will be added to the check.
Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase the risk of foodborne illness.
Menu subject to change without notice.