

ORCHIDS

THANKSGIVING BRUNCH

Garden & Market Table

Mixed Seasonal Greens, Tropical Fruit, Seasonal Crudités,
House-Made Dressings & Accompaniments

Antipasto & Artisan Spread

Mediterranean Mezze Selection – Spread Black Olive Tapenade,
Chicken Liver Pâté, Smoked Salmon Mousse, Baba Ghanoush,
Charcuterie, Imported Cheese, Pickled Italian Vegetables, Local Honeycomb,
Prosciutto Di Parma Sliced A La Minute Served From Berkel

Océan Harvest Bar

Shucked Oysters, Shrimp Cocktail,
Deep-Water Snow Crab Legs, Lobster Tails, Salmon Gravlax

Na Kai O Hawai'i

Selection Of Original Hawaiian Poke, Fresh Sashimi

The Nigiri & Temaki Salon & Chilled Soba

Chef Selection of Sushi: Temaki, Nigiri, Maki Rolls

La Galerie Des Rôtisseries

Waimanalo Raised Suckling Pig, Pa'akai Herb Crusted Prime Rib, Heirloom Carrot
Sage Butter-Roasted Turkey, Bone-In Honey-Glazed Ham, Asparagus
Homemade Italian Sausage, Brussels Sprouts

Made In The Pan

Paella Valenciana, Seafood Medley

Cracked & Scrambled

Made-To-Order Omelets
Breakfast Meats, Fresh Seasonal Vegetables, Cheese Selection,
Island Inspired Ingredients

Brunch Pasta Offering

Ricotta Cheese Ravioli
Pomodoro, Parmesan, Basil Oil

From The Hearth & Stove

(Place Order with The Server)
Classic Eggs Benedict, Sweet Kahuku Corn Chowder, Garlic Mashed Potatoes,
Herb Stuffing, Steamed White Rice

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Sweet Griddle Collection

(Place Order with The Server)

Hawaiian Sweet Bread French Toast, Mochi Waffles, Maple Syrup

From Our Bakery Boulangerie & Viennoiserie

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

Halekulani Pâtisserie*

Dessert Handcrafted By Our Pastry Team

Halekulani Coconut Cake, Profiteroles, Eclairs, Kabocha Basque Cheesecake, Pumpkin Pie, Pecan Toffee Tarts, Spiced Apple and 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

Gelato & Sorbet Salon

Chef Selection Of Our House-Made Gelato & Sorbets Including Vanilla, Chocolate, and Maple Pecan Gelato, Pomegranate, and Mango Sorbet, Assorted Toppings

Orchids Brunch Cocktails 15

Lilikoi Paradise

Vodka, Lilikoi Vanilla, Champagne

Queen Of Hearts

Cocchi Rosa, Strawberry, Champagne

Midnight Express

Tequila, Espresso, Amaro

Afterglow

Tequila, Guava, Chiles, Li-Hing Mui

Bloody Mary

Vodka, Tomato Juice, Worcestershire Sauce, Hot Sauce, Celery

BRUNCH SEATING

Adult \$136

Child (5-10 years old) \$74

* May contain alcohol

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.