

ORCHIDS

Christmas Day Brunch Buffet

December 25, 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, Stollen,
Halekulani Popover, Poha Berry Jam

Dessert Table by Halekulani Bakery

Classic Halekulani Coconut Cake, Chocolate Profiteroles, Chocolate Mint Brûlée,
Pistachio Basque Cheesecake, Gingerbread Eclairs, Raspberry Praline Financier,
Chestnut Mont Blanc, Sticky Toffee Pudding, Caramel Macadamia Nut Toffee Bar,
Yule Log, S'more Tarts, Eggnog Panna Cotta, Strawberry Elderflower Mousse,
Salted Caramel Macarons, Bread Pudding, Assorted Christmas Cookies

Ice Cream Station

Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Peppermint Ice Cream,
White Chocolate Siberian Fir Sorbet, Cranberry Sorbet,
Assorted Toppings

BRUNCH SEATING

Adult \$150

Child (5-10 years old) \$73

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.