# ORCHIDS

# **Christmas Day Dinner 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

#### **Pasta Station**

Mushroom Risotto Cacio e Pepe Pasta

#### **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

Seasonal Vegetables, Olive Oil, Parsley, Chef's Soup Selection, Steamed White Rice

#### **Bakery Delights**

Fresh Baked Bread Medley, Stollen

### **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

# Adult \$155 Child (5-10 years old) \$76

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.