

ORCHIDS

Christmas Day Dinner Buffet

December 25, 2024

2 Glasses of Complimentary Prosecco

Easy & Light

Mixed Seasonal Greens, Tropical Fruit, Charcuterie, Imported Cheese
Fresh Seasonal Crudité, Assorted Dips
House-Made Dressings: Tarragon, Caesar, Thousand Island, French Vinaigrette,
Balsamic, Citrus Dressing, Blue Cheese, Ranch
Condiments: Parmesan Cheese Focaccia Croutons, Black Olives, Marinated Mushrooms,
Crispy Pancetta, Cocktail Onions, Cornichon, Capers

Seafood Bar

Shucked Oysters, Shrimp Cocktail, Deep Water Snow Crab Legs, Lobster Tail, Crayfish,
Appropriate Sauces, Citrus

Hawaiian Flavor

Selection Of Original Hawaiian Poke, Fresh Sashimi

Tokyo Influence

Assortment of Sushi, Nigiri, Maki Rolls
Soba, Condiments

Ramen and Catch Of The Day Pan-Asian Style

Traditional Ramen, Shoyu or Miso, Variety of Complements,
Catch Of the Day

Mushroom Risotto and Frutti di Mare Pasta

Chef's Carvings

Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce, Roasted Potatoes,
Prime Rib, Au Jus, Creamy Horseradish, Grilled Asparagus,
Sage Roasted Turkey, Giblet Gravy, Cranberry Sauce,
Herb Stuffing, Mashed Potatoes, Sauteed Heirloom Carrots,
Leg of Lamb, Mint Sauce,
Roasted Brisket, BBQ Sauce,
Baby Back Ribs,
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

Bakery Delights

Assorted Rolls, Sliced Breads, Lavosh, Stollen

House-Made Dessert Table by Halekulani Bakery

Classic Halekulani Coconut Cake, Chocolate Chestnut Buchettes,
Mini Panettones, Traditional Chocolate Cake, Eggnog Éclair,
Gingerbread Almond Tart, Chocolate Peppermint Profiteroles,
Red Velvet Roulade, Sticky Toffee Pudding, Milk Chocolate Pot de Crème,
Cookie Butter Mont Blanc, Assorted Christmas Cookies,
Caramelia Macadamia Mousse Bar, Toasted Coconut Mousse Bombe,
Warm Chocolate Bread Pudding, Spiced Caramel Apple Cheesecake

House-Made Ice Cream and Hot Chocolate Affogato

Vanilla Ice Cream, Chocolate Ice Cream, Peppermint Ice Cream
Kona Coffee Ice Cream, Marshmallow Ice Cream,
Assorted Toppings

From Our Bar

Halekulani Signature Bubbles, Mimosas, Kir Cocktail, House Bloody Mary

DINNER SEATING

Adult \$150

Child (5-10 year old) \$73

State Tax and Automatic 19% 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