

# ORCHIDS

## ORCHIDS SPARKLING SUNDAY BRUNCH

### Menu

#### Chef's Offering

##### Composed and Prepared Salad

*Mixed Seasonal Greens, Tropical Fruit Salad, Charcuterie, International and Domestic Cheeses  
House-Made Dressings:*

*Tarragon, Caesar, Thousand Island, French Vinaigrette, Balsamic, Citrus Dressing, Blue Cheese, Ranch  
Parmesan Cheese Focaccia Croutons, Black Olives, Marinated Mushrooms,  
Crispy Pancetta, Cocktail Onions, Cornichon, Capers*

*Chef's Sunday Salads, featuring local Hawaiian flare and Ingredients*

##### Seafood Bar

*Freshly Shucked Oysters, Chilled Jumbo Shrimp, Deep Water Snow Crab Legs  
Appropriate Sauces, Citrus*

##### Hawaiian Flavor

*Trio Selection of Original Hawaiian Poke, featuring Tuna, Salmon, Fresh Sashimi*

##### Sushi, Nigiri & Maki Rolls

*Highest Grade Selection of Fish freshly prepared by our Japanese Sushi Chef*

##### Tokyo Influence

*Assortment of Sushi, Soba, Condiments, Fresh Seasonal Crudités, Assorted Dips*

#### Chef's Interactive Stations

##### Our Omelets Cracked & Scrambled

*Bacon, Portuguese Sausage, Ham, Rock Shrimp, Smoked Salmon,  
Tomato, Mushrooms, Spinach, Jalapeño, Bell Peppers, Maui Onion, Cilantro, Asparagus,  
American Cheese, Swiss Cheese*

##### Breakfast Meats

*Crispy Bacon, Breakfast Sausage Links*

##### Ramen & Catch of The Day, Pan-Asian Style

*Traditional Ramen, Variety of Complements,  
Fresh Catch of the Day*

##### Grand Carvings Features

*Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce  
Prime Rib, Au Jus, Creamy Horseradish  
Pineapple Glazed Baked Ham  
Sage Roasted Tom Turkey, Giblet Gravy  
BBQ Beef Brisket, Tangy Sauce  
Chef's Seafood Selection*

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## Vegetable Accompaniments

*Sauteed Heirloom Carrots, Chef Select Seasonal Vegetables, Roasted Potatoes*

## Bakery Delights

*Fresh Baked Bread Medley*

*Croissants, Chocolate Croissants, Assorted Muffins, Assorted Fruit Danishes,  
Halekulani Popover, Poha Berry Jam*

## From the Stove

*Classic Eggs Benedict, Hollandaise Sauce*

*Steamed White Rice*

*Seasonal Vegetable, Olive Oil, Parsley*

*Chef's Soup Selection*

## From the Griddle

*Belgian Waffles, Buttermilk Pancake*

*Creamy Butter, Lilikoi Butter, Vermont Maple Syrup*

## Indulgent Ice Cream Station

*House-made Ice Cream, Sundae, Chopped Mac Nuts, Whipped Cream, Seasonal Fruit Compote,  
Fudge Sauce, Caramel Sauce, Sprinkles*

## Pastry Shop Treats

*Petit Fours, French Macarons, Seasonal Specialty Desserts, Classic Halekulani Coconut Cake,  
House-Made Cookies, Specialty Cheesecake*

## Complimentary Beverages

*Fresh Juices: Orange, POG (Passion Fruit, Orange, Guava), Pineapple  
Milk, Drip Coffee and Decaffeinated, Selection of Herbal Teas*

## From Our Bar, 2 Complimentary Glasses with Brunch

*Sommelier Selected Prosecco, Mimosa, Kir Cocktail*

*Adult \$118.00 • Children 5-10 \$61.00  
plus Tax and Gratuity*

## Orchids Brunch Cocktails 15

### Nihon Bloody Mary

*Absolut Peppar Vodka, Fresh Juice of Campari Tomatoes, Wasabi, Miso, Pearl Onion*

### Bubble Bath Bellini

*La Luca Prosecco, Montenegro, Disaronno, Peach Foam*

### Frizzante Melone

*La Luca Prosecco, Strawberry Infused Campari, Honeydew Shrub, Soda, Frizzante Melon*

### The Perfect End

*Espresso, Limoncello, Koloa Coffee Liqueur, Kuleana Nanea, Pineapple, Pineapple Cordial*

### Pele's Foam

*El Jimador Tequila, Lime Juice, Agave, Pickled Red Chilies, Smoked Sea Salt Air*

*In our commitment to creating a sustainable environment, straws are available upon request.*