

ORCHIDS

New Year's Day Brunch Buffet

January 1, 2025

2 Glasses of Complimentary Prosecco

Easy & Light

Mixed Seasonal Greens, Tropical Fruit, Charcuterie, Imported Cheese
Fresh Seasonal Crudités, 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

Our Omelets Cracked & Scrambled

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

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,
Flank Steak, Chimichurri 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

Bakery Delights

Assorted Fresh Baked Medley
Croissants, Chocolate Croissants, Assorted Muffins, Assorted Danishes,
Halekulani Popover, Poha Berry Jam

House-Made Dessert Table by Halekulani Bakery

Halekulani Coconut Cake, Strawberry Eclairs, Chocolate Macadamia Nut Torte,
Vanilla Panna Cotta with Berries, Lilikoi Cheesecake, Chocolate Mousse Bar,
White Chocolate Matcha Mousse, Azuki Butter Mochi, Almond Float,
Key Lime Tart, Kona Coffee Crème Brulee, Caramelia Almond Bar,
Bread Pudding, Hazelnut Profiteroles, Blueberry Mousse Tart

House-Made Ice Cream and Hot Chocolate Affogato

Vanilla Ice Cream, Chocolate Ice Cream, Green Tea Ice Cream,
Mango Sorbet, Pineapple Sorbet,
Assorted Toppings

From Our Bar

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

BRUNCH SEATING

Adult \$128

Child (5-10 year old) \$68

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