



CHRISTMAS BRUNCH BUFFET

11am- 3pm, Wednesday, December 25, 2019

COLD

- Overnight Soaked Oats
Roasted Granny Smith Apples, Coconut
- Roasted Pears with Endive
Pomegranate, Gorgonzola, Almonds,
Jerez Vinaigrette
- Grilled Persimmons
JA Farms Arugula, Macadamia Nuts,
Brown Butter Dressing
- Local Market Greens
House Dressing, Condiments
- Artisanal Cheese and Charcuterie Boards
Pickled Vegetables, Mustard, Olives,
Dried Fruit and Nuts
- Breads and Lavash
Whipped Butter and Preserves

ON THE ROCKS

- Pier 38 poke, Oysters, King Crab, Shrimp
- Chef's Assorted Sushi Selection

LIVE CHEF STATION

- Traditional Omelet Station
- Belgian Waffle Station

SOUP

- Lobster Bisque

CARVING

- Hawaiian Salt Crusted Prime Rib
Natural Jus, Creamy Horeseradish
- "Chinatown Style" Roast Duck
Bao Buns, Hoisin, Cilantro and Scallions

HOT

- King Crab Benedict with Hollandaise Sauce
- Farm Fresh Scrambled Eggs and Chives
- Thick Cut Bacon
- Chicken Apple Sausage
- Braised Beef Loco Moco
- Kalbi Style Broiled Chicken Breast
- Fresh Fish of the Day
Lemon Butter Sauce, Tomato,
Sea Asparagus Salsa
- Blueberry Banana Pancakes
- Roasted Medley Potatoes and Pearl Onions
- Local Style Fried Rice and Steamed Rice
- Caramelized Kim Chee Brussels Sprouts

DESSERTS

- 'Alohilani Signature Bread Pudding
- Chef John's Traditional Christmas Cakes and Pies
- Christmas Stollen and Panettone
- Holiday Cookie Display
- Seasonal Sliced Fruits

\$80 for adults; \$38 for children ages 6-12, Free for ages 5 and under

'A LOHILANI RESORT
WAIKĪKĪ BEACH

2490 Kalakaua Avenue, Honolulu, HI 96815 | 808.922.1233 | alohilaniresort.com