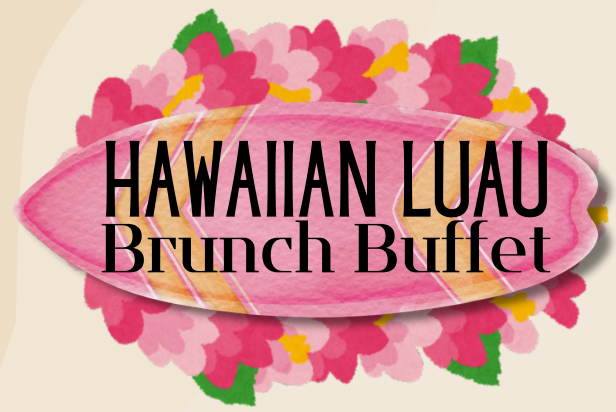




★ HARBORSIDE DINING AND DRINK ★



Chef's Specialties

Huli - Huli Grilled Chicken with Ginger Lime Crema
Maui Style Mahi with Citrus Ponzu Glaze, Furikake
Volcano Macaroni & Cheese
Sriracha Bread Crumbs, Sweet Chilis, Pepper Jack Cheese
Pineapple & Miso Fried Brussels Sprouts
Purple Mashed Uala “Sweet Potatoes”
Garlic Shoyu Green Beans
Spam & Crab Fried Rice
Grilled Shrimp & Pineapple with Kimchi

Salads & Appetizers

Hawaiian Macaroni Salad
Yellowfin Tuna & Avocado Poke Bowl
Beef Oxtail Soup
Portuguese Sweet Breads
Tropical Fruit Salad
Caesar Salad
Domestic Cheese Board

Chilled Seafood

Peel & Eat Shrimp Cocktail
Fresh Shucked Oysters*
Smoked Salmon

Complimentary

Champagne, Mimosas, Bellinis, Cider,
Soft Drinks, Coffee, Tea, Juices

Breakfast

French Toast
Scrambled Eggs
Applewood Smoked Bacon
Maple Breakfast Sausage
Home Fries

Waffle Bar

Coconut Rum Whipped Cream

Made-to-Order Omelets

Spam, Pineapple, Chilis, Furikake

Carving Station

Sweet Chili Glazed Roasted Turkey
Teriyaki Prime Rib of Beef with Sriracha Cream
Kalua Roasted Whole Pig

Desserts

Bread Pudding with Coconut Rum Sauce
Rice Pudding Cups with Macadamia Crumble
Pineapple Upside Down Cake Cups
Crème Brûlée with Pineapple Caramel
Passionfruit Mousse Cups
Assortment of Cookies & Brownies
Hot Honey Baked Mangos
with Coconut & Almond Crumble

\$65 Per Person

**Each month, join us as we feature culinary delights from different areas around the world.
Plus, always live jazz while you dine!**

