



## Seafood Dinner Buffet

5:00 PM - 8:30 PM

### SALAD SELECTIONS

Mixed Greens gf | nf | df | ef  
Caesar Salad gf | nf  
Chinese Chicken Salad nf  
Hawaiian Style Potato-Mac Salad nf  
Hiyashi Chuka Salad nf | df  
Greek Pasta Salad, Roasted Garden Vegetables, Feta Cheese gf | nf  
Fruit Salad gf | nf | df | ef

### DELECTABLE SEAFOOD

Ahi Sashimi gf | nf | df | ef  
Spicy Ahi Poke, Limu Ahi Poke  
Spicy Tako Poke, Traditional Tako Poke  
Nigiri, Maki, Inari Sushi  
Shrimp Cocktail, Wasabi Cocktail Sauce nf | df

### CARVING STATION

Signature Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus gf | nf | df | ef  
Chef's Pasta of the Day

### HOT SELECTIONS

Sautéed Seafood Mix, Brandy Lobster Jus nf | ef  
Steamed Snow Crab gf | nf | ef  
Plumeria Beach House Signature Misoyaki Butterfish nf | df  
House Smoked Salmon gf | nf | df | ef  
Calamari, Spicy Chili Tomato Onion nf | df | ef  
Island Style Crispy Garlic-Chili Chicken ef  
Wok Stir Fry Baby Bok Choy, Shiitake Mushrooms nf | df | ef  
Garlic Shrimp Fried Rice  
Whipped Mashed Potatoes gf | nf | ef  
Rice gf | nf | df | ef  
Chef's Soup of the Day

### DESSERTS

Chocolate Mousse Cake  
Fruit Tart  
Coconut Tapioca  
Lilikoi Cream Puffs  
Apple Brown Sugar Frangipane  
Kahala Signature Bread Pudding with Crème Anglaise

Adult \$90 plus tax and gratuity

Children (ages 6 - 12) \$45 plus tax and gratuity

A service charge of 20% will be added to checks for parties of 5 guests or more

Menu items and prices are subject to change without notice

gf = gluten-free | nf = nut free | df = dairy free | ef = egg free

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness y