

SUNDAY, JUNE 15TH, 2025 LUNCH 11:30 AM - 2:00 PM

SALAD SELECTIONS

Mixed Spring Greens GF | NF | DF | EF
Salmon Tofu Salad NF | DF | EF
Chinese Chicken Salad NF | DF
Hawaiian Style Potato Macaroni Salad NF | DF
Sliced Seasonal Fresh Fruit GF | NF | DF | EF

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke & Tako Poke NF | DF

Ahi & Salmon Sashimi GF | NF | DF | EF

Smoked Salmon and Condiments GF | NF | DF

Assorted Nigiri Sushi, Maki & Inari Sushi

Shrimp Cocktail, Wasabi Cocktail Sauce GF | NF | DF | EF

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus GF | NF | DF | EF

Mountain View Farms Suckling Pig with Bao Buns NF | DF | EF

BREAKFAST SPECIALTIES

Bacon, Link & Portuguese Sausage Classic Eggs Benedict & Hollandaise NF Delicate Thin Pancakes & Maple or Coconut Butter NF Mochi Waffle $GF \mid NF$

Create Your Own Omelet Station

HOT SELECTIONS

Steamed Snow Crab $GF \mid NF \mid EF$ Plumeria Beach House Signature Misoyaki Butterfish $NF \mid DF \mid EF$ Crab Oscar, Roasted Chicken NFGrilled Kalbi Short Rib $NF \mid DF \mid EF$ Grilled Asparagus $GF \mid NF \mid DF \mid EF$

Grilled Asparagus GF | NF | DF | EF

Stir-fried Yakisoba, Charsiu, Carrot, & Celery NF | DF

Breakfast Potatoes GF | NF | EF

Lap Cheong Fried Rice, Green Onion, & Carrots NF

DESSERT STATION

Croissants - Chocolate Croissants - Assorted Breads - Assorted Danishes

Sticky Buns - Assorted Muffins - Fruit Tart NF - Chocolate Chantilly Cake NF

Carrot Pineapple Cake NF - Coconut Cake - Coconut Tapioca GF | NF | DF | EF

Mango Cheesecake NF - Grasshopper Pie - Kahala Signature Bread Pudding with Crème Anglaise NF

Adult \$125 plus tax and gratuity
Children (ages 6 - 12) \$55 plus tax and gratuity
service charge of 20% will be added to checks for parties of 5 guests or more

Menu items and prices are subject to change based on availability

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



SUNDAY, JUNE 15TH, 2025 DINNER 5:30PM - 8:30PM

SALAD SELECTIONS

Mixed Spring Greens GF | NF | DF | EF
Salmon Tofu Salad NF | DF | EF
Chinese Chicken Salad NF | DF
Hawaiian Style Potato Macaroni Salad NF | DF
Sliced Seasonal Fresh Fruit GF | NF | DF | EF

Portuguese Sweet Bread

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke & Tako Poke NF | DF
Ahi & Salmon Sashimi GF | NF | DF | EF
Assorted Nigiri Sushi, Maki & Inari Sushi
Shrimp Cocktail, Wasabi Cocktail Sauce GF | NF | DF | EF

ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus $GF \mid NF \mid DF \mid EF$ Mountain View Farms Suckling Pig with Bao Buns $NF \mid DF \mid EF$ Temaki Station - Negi Toro, Cucumber, Avocado, & Crab

HOT SELECTIONS

Steamed Snow Crab GF | NF | EF

Plumeria Beach House Signature Misoyaki Butterfish NF | DF | EF

Roasted Kanpachi, Ponzu Sauce GF | NF | DF | EF

Crab Oscar, Roasted Chicken NF

Grilled Kalbi Short Rib NF | DF | EF

Carbonara, Sous Vide Eggs, & Bacon NF

Roasted Asparagus GF | NF | DF | EF

Stir-fried Yakisoba, Charsiu, Carrot, Celery NF | DF

Miso Soup NF | DF | EF

Garlic Mashed Potatoes GF | NF | EF

DESSERT STATION

Lap Cheong Fried Rice, Green Onions, & Carrots NF

Fruit Tart $\,NF$ - Chocolate Chantilly Cake $\,NF$ - Carrot Pineapple Cake $\,NF$ Coconut Tapioca $\,GF\mid NF\mid DF\mid EF$ - Mango Cheesecake $\,NF$ - Grasshopper Pie $\,EF$ Coconut Cake - Apple Crumble $\,EF$ - Chocolate Brownies with White Chocolate Chips $\,NF$ Kahala Signature Bread Pudding with Crème Anglaise $\,NF$

Adult \$125 plus tax and gratuity

Children (ages 6 - 12) \$55 plus tax and gratuity
service charge of 20% will be added to checks for parties of 5 guests or more

Menu items and prices are subject to change based on availability $GF = gluten \ free \ | \ NF = nut \ free \ | \ DF = dairy \ free \ | \ EF = egg \ free$ *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness