



Christmas Day Brunch Buffet

THE ROYAL HAWAIIAN, A LUXURY COLLECTION RESORT

Juice and Refreshments

Orange, Grapefruit and Guava Juices

Pastry and Breads

Hawaiian King Bread

Croissants Pain au Chocolate, Banana Bread

German Stollen with Marzipan

White, Whole and Multi Grain Toast

Jams and Sweet Island Butter

Bagel Selection with Cream Cheese and Jams

Smoked Scottish Salmon with Caper, Onions, Cream Cheese and Lemon

Island Fruit Display

Pineapple, Melons, Orange, Grapefruit, whole Bananas

Strawberries

Low fat cottage cheese

Breakfast Entrees

Egg Benedict with Hollandaise Sauce

Crispy Bacon

Portuguese Sausage with Onion

Banger Breakfast Sausage

Lyonnais Breakfast Potato

Steamed Rice

Cream Baked Sweet Bread

Raisin, Cinnamon and Almond

Omelets and Egg Station

Eggbeater and Whole Eggs

Bay Shrimps, Smoked Salmon, Ham, Mushrooms, Onions, Tomatoes, Peppers, Spinach and Cheese

Waffle Station

Real Maple Syrup, Berry Compote and Whipped Cream



Cold

Sushi and Raw Bar

Assorted Nigiri and Maki Sushi, Hosomaki .
Ahi, Hamachi AND Salmon Sashimi

Poke Tasting

Ahi, Tako and Shrimp

Chilled Seafood Display

Chilled Prawns, King Crab Legs
Fresh Oysters with Traditional Garnish

Ocean Salad with Scallops, Lobster, Shrimp
Sea Asparagus

Caesar Salad

Warm Potato Salad

Heirloom Tomato Salad with Thai Basil

Macaroni Pasta Salad
Herbs from our Herb Garden

Carving Station and Action Station

Roasted Suckling Pig
Steamed Bao Buns Hoisin and Plum Sauce

Dim Sum Station

Assorted Dim Sum with Soy Mustard Dressing and Chili Sauce

Okonomiyaki Station

Chopped Cabbage, Sliced Pork, Duck, Red Ginger, Yakisoba Noodles, Tenkasu, Corn, Green
Onion, Squid, Shrimp, Dried Bonito Flakes, Bean Sprouts

Japanese Tempura Station

Jumbo Shrimp, Kunia Vegetables Tempura

Roasted Organic Turkey with Giblet Gravy

Apple Bread Stuffing

Cranberry Sauce

Roasted Dry Aged Prime Rib with Horseradish

Platters



Kona Lobster Stew with Baby Vegetables
Saffron Broth

Focaccia Crostinis with Rouille

Asian Steamed Onaga
Snow Peas and Shitake Mushrooms

Thai Spiced Chicken Stew

Slow Roasted Yogurt Cured Lamb legs
Figs and Pine Nuts

Kuna Kabocha Pumpkin Gnocchi
Carrot Ginger Sauce and Kunia Vegetables

Roasted Yams
Mashed Yukon Gold Potatoes
Roasted Potatoes
Beans with Bacon and Onion
Glazed Root Vegetables
Braised Kunia Cabbage with Bacon

Dessert Station

Chocolate Fountain
Marshmallows, Fresh Fruit and Biscotti
Christmas Cookies from around the World
English Plum Pudding with Anglaise Sauce
Warm Bread Pudding
Pavlova with Whipped Cream and Berry Compote
Warm Apple Pie
Green Tea Panna Cotta with Rhubarb
Pumpkin Pie with Whipped Cream
Chocolate Chestnut Tart
Pumpkin Cheesecake Lollipops
Banana Foster Station with Ice Cream

\$88 per person (Adult Price)

\$57 per person (Child Price)

All rates are per person and are exclusive of tax and gratuity of which a portion is allocated to pay for various costs/expenses other than wages and tips of our ambassadors.