



THE
ROYAL HAWAIIAN
RESORT
WAIKIKI

2019 FARM TO TABLE CHRISTMAS DAY BRUNCH

AT THE ROYAL HAWAIIAN MONARCH ROOM

FRESH GOVINDA JUICES
Orange & Pineapple Juice

ONLY AT THE ROYAL BAKESHOP PASTRIES
Mini Spiced Orange Muffins
Rum Raisin and dried fruit Panetone
Chocolate Croissants
Pear Frangipane Strudel

FARM FRESH START

"BUILD YOUR BENEDICTS"

Choices of:

House made Pipikaula Hash, Crab Cake Hash, or Roasted Tomato Kale Florentine,
Served with Champagne Chili Hollandaise and Accoutrements

"BANANA BREAD FRENCH TOAST"

Bananas Foster, Macadamia nuts, Berries, Whipped Maple cream

CRISPY APPLEWOOD BACON

PORTUGUESE SAUSAGE

FRESH FROM OUR LOCAL OCEAN

SUSHI STATION

Ahi, Hamachi, and Salmon Nigiri
Inside-Out California Roll, Rainbow Roll, Spicy Ahi
Served with Gari Shoga and Wasabi

PIER 38 POKE AND CHILLED OCEAN DISPLAY

Royal Ahi Poke & Hapa Poke
Kona lobster
Chilled Prawns
Fresh Chilled Oysters

LOCAL GARDENS

"BLT"

JA Farms Baby Romaine, Fried Bread, Ho Farms Tomato Raisins, Charred Maui Onion Ranch

HO FARMS MARINATED MEDLEY TOMATOES
Bocconcini, sea salt, Olive Tapenade, Lehua Honey Balsamic

PERSIMMON & MAUI SURFING GOAT CHEESE SALAD
Candied Pistachios, Shaved radish, Shaved Persimmons, Parmesan Snow,
Waipoli Hydroponic Watercress

THE ROYAL HAWAIIAN, A LUXURY COLLECTION RESORT, WAIKIKI
2259 KALAKAUA AVENUE
HONOLULU, HAWAII, 96815, UNITED STATES





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CARVING AND ACTION STATIONS

"PORK 2 WAYS"

Kiawe Smoked Pork Belly Bacon+ Bone in Glazed Duroc Ham
Fried Brussel Sprouts+ Pickled Mango mustard + Pineapple Chutney + Black Vinegar Jus

KIAWE SMOKED PRIME RIB
With Horseradish Cream

MIXED PLATE

STEAMED ALASKAN CRAB LEGS
with Melted Drawn Garlic Herb Butter

KAFFIR LEMONGRASS STEAMED LOCAL SNAPPER
Chinese Long Beans and Sizzling Thai Basil, Red Thai Curry Sauce

YUKON POTATO PUREE
Truffle Butter, Market Herbs

FARMERS MARKET VEGETABLES
Kahuku Corn, Roasted Wailua Asparagus, Hamakua Mushrooms, Ho Farm Tomatoes

STEAMED RICE

DESSERT STATION

"ROYAL HOLIDAY FLAMBÉ STATION"
Pineapple Foster, Coconut Vanilla Bean Gelato, Crepes, Assorted of Candies

BOUCHE NOEL

SANTA CLAUS "BARK"
Pink Peppermint, Macadamia Nut Brittle, Cocoa Nibs

ASSORTED CHRISTMAS COOKIES

CHOCOLATE BANANA NUT BREAD PUDDING
Sticky Peanut Caramel

BING CHERRY MONT BLANC
Port Bing Cherry compote, Almond Sponge

ROYAL CRÈME PUFFS
Persimmon Cheesecake Filling,

\$100⁺⁺ PER PERSON

\$45 12 YEARS AND UNDER

Menu Prices do not include service charge & local tax