

BREAKFAST BUFFET

adults \$42
keiki (6-12yr) \$21



fresh
start
hot
selections

“THE ROYAL BAKERY”

- royal banana bread
- hawaiian sweet rolls
- croissants
- housemade scones
- local muffins
- cinnamon rolls

mixed variations

[menu items vary daily]
[no substitutions]

butcher’s cut

- grilled portuguese sausage
- smoked breakfast ham
- kalua pork style hash
- arabiki Sausage

griddle bar

- sweetbread french toast
- belgian waffles
- buttermilk pancakes

chef’s market salads

- prosciutto & melon
- marinated quinoa salad
- scandinavian smoked salmon salad

healthy beginnings

- mini acai cups
- mini muesli

side staples

- country herb potatoes
- garlic pandan fried rice
- three potato hashbrown



- kahuku papaya
with fresh local lime and mint
- exotic fruit salad
- maui gold pineapple, aloun farms
melons, sugarland watermelon,
fruit pearls, nalo farms micro min
- JA farms green salad
- shaved hearts of palm,
big island cucumber,
papaya seed dressing

miso soup

- tofu, scallions, nori, wakame,
tsukemono, steamed white rice

fluffy scrambled eggs

- chives & white cheddar

pipikaula spinach

- breakfast sandwiches
- applewood -
smoked bacon

chicken-jalapeno

the royal treatment

select one of the following
signature entrées from our kitchen

pink palace pancakes

- guava raspberry shortcake, balsamic
strawberry relish, coconut kaffir crème

crab omelet

- avocado, spinach, onions, mozzarella, crab

‘the works’ omelet

- three varieties of sausage, onion,
bell pepper, white cheddar

the royal loco moco

- port wine braised beef short ribs, one egg
sunny up

classic eggs benedict

- poached eggs, canadian bacon, english
muffin,

fresh squeezed



- Orange
- Pineapple
- Guava
- Grapefruit



signature dishes created by
executive chef colin hazama