



THE
ROYAL HAWAIIAN
RESORT
WAIKIKI

2020 MOTHER'S DAY BRUNCH MENU

AT THE ROYAL HAWAIIAN MONARCH ROOM

FRESH SQUEEZED JUICES

Guava, Pineapple, Orange

ROYAL BAKESHOP PASTRIES AND DELIGHTS

Braided Strawberry Pastry

Paine De Chocolate

Blueberry Lemon Scones

Mini Truffle Brioche Cheese Bread

FARMER'S MARKET FRUIT DISPLAY

Pineapple, Melons, Strawberry, Haupia, Berries, Passion Fruit Pearls

FARM FRESH START

"BUILD YOUR BENEDICTS"

Choices of:

Pipikaula Hash or Cheesy Crab & Spinach Benedict

Soft Poached Peterson Eggs, Exotic Mushrooms, Spicy Tomato Jam, Chives,
Tomato Sea Asparagus Relish

Served with Chili Hollandaise or Lemon Béarnaise

PINK PALACE PANCAKES

Naked Cow Dairy Fromage Blanc, Balsamic Kula Strawberry Guava Compote,
Haupia Kaffir Sauce

SCRAMBLED EGGS WITH WHITE CHEDDAR AND CHIVES

CRISPY APPLEWOOD BACON

PORTUGUESE SAUSAGE LINKS

FRESH FROM OUR LOCAL OCEAN

SUSHI DISPLAY

Pier 38 Ahi, Hamachi, Sake, Nigiri

MAKI & INSIDE-OUT ROLLS

Dungeness Crab, Smoked Spicy Ahi, Hamachi Jalapeno with Ikura

CHILLED OCEAN DISPLAY

Monarch Style Ahi Poke, Spicy Rainbow Poke, Citrus Chilled Prawns, Snow Crab Claws,
Fresh Goose Bay Oysters



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LOCAL GARDENS

JA FARMS MIXED GREENS

Wailea Hearts of Palm, Shaved Heirloom Carrots, Candy Stripe Beets, Naked Cow Dairy Feta, Sundried Ho Farms Tomato Sherry Vinaigrette

COMPRESSED CANTALOUPE & MAUI SURFING GOAT CHEESE SALAD

Candied Pistachios, Shaved Radish, Shaved Prosciutto, Parmesan Snow, Waipoli Hydroponic Watercress

BUTCHER'S BLOCK

RAS EL HANOUT ROASTED RACK OF LAMB

Tunisian Spiced Yogurt, Roasted Spiced Carrots, Harissa Jus

SMOKED PRIME RIB OF BEEF

Black Pepper Onion Jam, Au Jus, Crispy Shallots

SPICE & HONEY CURED ROASTED DUCK

Braised Turnips, Bok Choy, Cherry Jubilee Reduction

TWIN BRIDGE FARMS ASPARAGUS

Preserved Lemon, Parmesan, Port Wine Pickled Ewa Onions

TWIN BRIDGE FARM POTATO PUREE

Marjoram, Truffle Herb Oil

STEAMED KING CRAB LEGS

With Melted Drawn Garlic Herb Butter

AROMATIC GALANGAL KAFFIR STEAMED WHOLE LOCAL SNAPPER

Blistered Shishito, Eggplant, Crispy Puffed Rice, Fresh Coconut Green Curry

STEAMED RICE

DESSERT STATION

CHUNKY MONKEY PEANUT BUTTER CHOCOLATE BANANA BREAD PUDDING

Vanilla Sauce

STRAWBERRY ROULADE

Lilikoi Champagne Whipped Cream, Poppy Seed Pavlova

CHOCOLATE MAC NUT CRUNCH BAR

RASPBERRY PANNA COTTA

Hibiscus Pomegranate Fluid, Exotic Fruit

GLITTER ROSE BOUQUET TRUFFLE POPS

\$105 ++ PER PERSON

\$53 ++ 12 YEARS AND UNDER

Menu Prices do not include 21% service charge & local tax