



SUNDAY BRUNCH

PREMIUM A LA CARTE SELECTION

PEEKYTOE CRAB CAKE

celeriac remoulade, pink grapefruit and ginger

GRILLED BEEF BRISKET

Served with jaew sauce

LOBSTER MISO

Boston lobster spicy miso sauce

LAMB CHOPS

Served with Japanese chimichurri

ALASKAN KING CRAB

Served with cocktail sauce, ikura, lemon wedge



MILK



CRUSTACEANS



FISH



SOYBEANS



PEANUTS



SESAME



SPICY





SUNDAY BRUNCH BUFFET MENU

CHARCUTERIES

Artisan cheese selection, truffle honey jam, dried fruit, quince, dates, home-made chutneys

PROSCIUTTO STATION

Chicken liver pate, focaccia bread, lavosh, grissini, balsamic reduction, marinated olives and melon pearls

ASSORTED BREAD

Pandebono, Mexican conchas, corn bread, king's Hawaiian bread

SALAD

Rocket, iceberg, romaine, red coral, green coral, assorted roasted vegetables, compound salads

Selection of home-made dressings and condiments


POKE BOWL STATION

MAKE YOUR OWN

Topping: Mango, broccoli, sweet potato, edamame, wakame, cucumber, cherry tomato

Protein: Shrimps, salmon, beef slider, teriyaki chicken, tofu, boiled egg

Condiments: Chickpeas, kale, quinoa, cous cous, buckwheat





SUNDAY BRUNCH BUFFET MENU

SEAFOOD ON ICE

Crab claw, Alaskan crab legs, river prawns, razor clam
blue swimming crab, mussels, freshly shucked imported oysters

Sauces

Wasabi caviar, sriracha caviar, Tabasco, shallot vinaigrette,
Vietnamese green sauce, Thai chilli sauce, lemon, soya miso gel, lime wedges

SUSHI & SASHIMI

Crispy Prawn

Crispy prawn roll with mango and wasabi mayo

Torched Beef

Torched wagyu, teriyaki sauce and ebiko

Spicy

Spicy tuna, acevichada sauce

Vegetarian

Futomaki roll, asparagus, cucumber, eryngii

Ceviche

Ceviche del dia, leche de tigre.

HOT CARNIVAL


Peking Duck

Roasted duck, pancakes, cucumber, hoisin sauce, pineapple relish

THAI STREET FLAVOURS

Thai Crab Omelette and Oyster Omelette

Coconut sriracha, sweet chilli sauce, bean sprouts, Thai herbs





SUNDAY BRUNCH BUFFET MENU

HAWAIIAN KO'ALA BBQ

Skewers

Prawn & eryngii
Pork loin, pineapple & red onion
Wagyu beef
Chicken & spring roll
Atlantic salmon
Shiitake mushroom
Sweet potato

Sauces

Wasabi ponzu
BBQ glaze
Truffle wasabi
Teriyaki glaze
Miso BBQ glaze
Sesame dressing
Jalapeno & nori butter

ROBATA GRILL

Roasted prime ribs, smoked BBQ sauce

Honey glazed ham, glazed pineapple

Green Vietnamese sauce, spicy banana chips, mango chips,
fried yuca, steamed vegetables,

English mustard, pear mustard, mandarins, pickled mustard caviar

Sides

Corn on the cob, roasted vegetables, buttered carrots,
sautéed mushrooms, rosemary potatoes, mac 'n' cheese





SUNDAY BRUNCH BUFFET MENU

OAHU COAST

Trader vic's Twice Baked Potato

Baked Jamaican snapper fillet, coconut milk, jalapenos, onion, peppers

Hawaiian Fried Fish Tacos

Tempura fried fish pineapple slaw, spicy coriander mayonnaise,
green and red sauce, lime wedges

Tex- Mex

Smoked Caribbean pork ribs, passion fruit slow cooked short ribs,
Caribbean jerk chicken, Hawaiian coleslaw, coconut mashed sweet potato,
molcajete sauce, pico de gallo, smoked chipotle mayonnaise

CLAY OVEN

Caribbean Coconut Goat Curry

Red bean rice, pickled yuca, chilli & jicama, lime wedge, served on banana leaf

JUNGLE WOK

Peruvian stir-fry "Lomo Salteado"

Wagyu beef or chicken, wok fried with lomo salteado salsa, tomato,
"aji amarillo "secret sauce, served with fried potato and steamed rice


PASTA LIVE STATION

Pasta

Fresh Linguine, Penne , Gnocchi

Sauces

Plum tomato sauce, pesto, parmesan, peanuts, basil,
special Peruvian Chicken "Aji de Gallina" Sauce





SUNDAY BRUNCH BUFFET MENU

DESSERT

Whole Cake

Flan de coco

Chocoflan

Chocolate custard cake

Mini Cake

Chirimoya Alegre Mousse

Colombian Cocadas

Coconut bon bon with chocolate

Chaja

Meringue sponge cake with peach

Arroz con Leche

Traditional Chilean cold rice, with milk and cinnamon

Tres Leches

Traditional Chilean 3 milk cake

Berliner

Fried dough with custard milk

Maracuya

Passion fruit cake

Brigadeiro

Truffle chocolate bon bon

Pastelitos de Guayaba

Guava puff pie

DESSERT TROLLEY

Suspiro Limeño

Peruvian custard pudding with
Oporto meringue

Caribbean Rum Banana Flambé

Banana with Havana rum and amaretto flambé,
vanilla ice cream

Torta de Mil Hojas

Chilean mille-feuille with vanilla custard cream

Fresh Churros

Chocolate and vanilla sauce

