



SUNDAY BRUNCH BUFFET MENU

CHARCUTERIES

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

Cured meats/cuts, pickles, melon, rocket, roasted vegetables in olive oil, artichoke, pickles, mushroom, garlic confit, capsicum

Fresh sliced prosciutto with Italian slicer machine

Chicken liver pate, pork rilette

Selection of butter

Selection of Latin Hawaiian bread

Pandebono, conchas, corn bread, Hawaiian rolls, king's Hawaiian bread (copycat)

SALAD

Rocket, iceberg, romaine, red coral, green coral, assorted roasted vegetables, 3-compound salads

Selection of home-made dressings and condiments

BREAD

Pan de Bono, Mexican conchas, corn bread,
King's Hawaiian Bread (Copycat)


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: Wakame, chickpeas, kale, quinoa, cous cous, buckwheat





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SEAFOOD ON ICE

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

Sauces:

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

SUSHI & SASHIMI

Crispy Prawns

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 KŌ`ALA (BBQ)

Prawn and eryngii mushroom

Pork loin, pineapple, red onion

Wagyu beef

Corn-fed chicken and spring onion

Atlantic salmon

Shiitake mushrooms

Sweet potato

Sauces:

Wasabi ponzu, BBQ glaze, Truffle wasabi, Teriyaki glaze,
Miso BBQ glaze with chives, Sesame, Jalapeno and nori butter dressing

Sides:

Grilled asparagus, corn on the cob,
roasted vegetables, cauliflower gratin, buttered carrots, minted peas,
sautéed mushrooms, rosemary roast potatoes, mac 'n' cheese

JUNGLE WOK

Peruvian Chicken or Lomo "Salteado"

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

CLAY OVEN

Caribbean Coconut Goat Curry

Red beans rice, on the leaf, pickled yuca, pickled chilli, pickled jicama, lime wedges





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OAHU COAST

Papillote Live Station

Baked Jamaican snapper fillet, coconut milk, jalapenos, onion, and peppers
Trader Vic's twice baked potato

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, fried banana plantain,
coconut sweet potato mash, crispy shell taco beef "chilli con carne",
molcajete sauce, pico de gallo, smoked chipotle mayonnaise

PASTA LIVE STATION

SPECIALS

Peruvian chicken "aji de gallina" sauce, fresh linguini

Pasta: penne, linguine, gnocchi

Sauces: plum tomato sauce, pesto, Parmesan cheese, peanuts, fresh basil

CARVINGS ROTATION

Roasted prime ribs, smoked BBQ sauce, garlic mashed potato

Honey glazed ham, pineapple glaze, orange glazed carrots

Vietnamese style whole baked seabass in banana leaf, steamed potato, coriander

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

English mustard, pear mustard, mandarins, pickled mustard caviar

ROBATA GRILL





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DESSERT

Whole Cake
Flan de coco

Mini Cake
Custard apple mousse and orange

Chaja
Meringue sponge cake with peach

Tres Leches
Traditional Chilean 3 milk cake

Maracuya
Passion fruit cake

Pastelitos de Guayaba
Guava puff pie

Suspiro Limeño
Peruvian custard pudding with
Oporto meringue

Torta de Mil Hojas
Chilean mille-feuille with vanilla custard cream

Chocoflan
Chocolate custard cake

Colombian Cocadas
Coconut bon bon with chocolate

Arroz con Leche
Traditional Chilean cold rice, with milk and cinnamon

Berliner
Fried dough with custard milk

Brigadeiro
Truffle chocolate bon bon

DESSERT TROLLEY

Caribbean Rum Banana Flambé
Banana with Havana rum and amaretto flambé,
vanilla ice cream

Fresh Churros (A La Minute)
Chocolate and vanilla sauce

PASS AROUND

TROLLEY TABLESIDE

Mediterranean Poke
Trader Vic's 'Mediterranean poke' hamachi,
tuna and salmon tartare, taro chips

Hamachi, salmon and tuna sushi
and sashimi with condiments

ON THE SERVICE TRAY

Oysters
Oyster with Tabasco and lemon wedge

Beef Tartare
Caesar wasabi beef tartare, wagyu beef,
wasabi Caesar dressing, tartlet and microgreens

