

Mother's Day

Sunday, May 13 6:30 AM–1:00 PM

SALADS

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Heirloom Tomato & Mozzarella Salad, Basil, Balsamic Syrup

Sliced Seasonal Fruits

CHEESE BOARD

Domestic & International Cheese Display Local Dried Fruits & Roasted Nuts

CHILLED SEAFOOD

Ahi Poke

"Dynamite" Tako Poke

Chilled Shrimp, Calamansi Cocktail

CHEF'S CREATIONS

Steamed Alaskan King Crab Legs, Drawn Butter

Togarashi Spiced Fresh Island Catch, Teriyaki Butter Sauce, Kabayaki Sauce, Namasu

Steamed Garden Vegetables & Island Herbs

Lup Cheong Fried Rice, Soy Sauce, Oyster Sauce, Sesame, Scallions, Garlic

Hawaiian Style French Toast, Strawberries, Powdered Sugar

Scrambled Eggs

Crispy Bacon

Chicken Mango Sausage

Cheese Blintzes

Steamed White Rice

ACTION STATIONS

Black Rock Kitchen Omelet Station, Fresh Garden Garnishes, Cheese, Tomato Salsa

Build Your Own Waffle Station, Assorted Toppings

Carved Prime Rib, Horseradish Sour Cream, Cabernet Mayonnaise, Au Jus

DESSERTS

Guava Cheesecake

Cinnamon Roll Coffee Cake

Key Lime Tarts

Assorted Cookies

White Chocolate Macadamia Nut Bars

Buttery Coconut Bars

\$55 PER ADULT, \$27 PER CHILD, AGES 6-12, EXCLUDING TAX & GRATUITY

Reservations required, call 808 921 4600 or x38053 from your guest room