

ORCHIDS

SUNDAY BRUNCH

Garden & Market Table

*Mixed Seasonal Greens, Tropical Fruit, Charcuterie, Imported Cheese,
Fresh Seasonal Crudités, Assorted Dips
House-Made Dressings: Tarragon, Caesar, Thousand Island,
Balsamic Vinaigrette, Citrus Dressing, Blue Cheese
Condiments: Local Honeycomb, Parmesan Cheese, Focaccia Croutons, Olives,
Cocktail Onions, Cornichons, Capers*

Antipasto & Artisan Spread

*Black Olive Tapenade, Chicken Liver Pâté, Smoked Salmon Mousse,
Seasonal Mushroom Spread, Baba Ghanoush,
Italian Antipasto – Pickled Vegetables in Extra Virgin Olive Oil,
Sautéed Mushrooms, Onion, Garlic, Rosemary & Thyme,
Artichokes in Rosemary Oil, Sun-Dried Tomatoes, Grilled Peppers in Bagna Cauda,
Vine-Ripened Tomato Bruschetta, Freshly Baked Crostini Selection*

Ocean Harvest Bar

*Shucked Oysters, Shrimp Cocktail, Deep-Water Snow Crab Legs, Salmon Gravlax
Appropriate Sauces, Citrus*

Na Kai O Hawai'i

Grand Raw Experience of Pacific Jewels

Selection of Original Hawaiian Poke, Fresh Sashimi

Assortment of Handcrafted Sushi & Chilled Soba

*Chef's Selection: Temaki, Nigiri, Maki Rolls
Soba*

La Galerie Des Rôtisseries

*Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce, Roasted Potatoes,
Pa'akai Herb Crusted Prime Rib, Au Jus, Creamy Horseradish, Grilled Asparagus,
Sage Butter Roasted Turkey, Giblet Gravy, Cranberry Sauce,
Honey Bone-In Ham, Brussels Sprouts,
Roasted Brisket, BBQ Sauce*

Made in the Pan

*Paella Valenciana,
Seafood Medley*

Cracked & Scrambled

*Bacon, Portuguese Sausage, Ham, Rock Shrimp, Chicken Mango Sausage,
Smoked Salmon, Tomato, Mushroom, Spinach, Jalapeño, Bell Pepper, Maui Onion,
Asparagus, Cilantro, Green Onions, Cheddar Cheese, Mozzarella Cheese*

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From The Hearth & Stove

*Classic Eggs Benedict, Hollandaise Sauce,
Chef's Soup Selection,
Steamed White Rice*

Sweet Griddle Collection

*Chocolate Belgian Waffles, Buttermilk Pancakes,
Maple Syrup, Whipped Butter, Lilikoi Butter*

Bakery Boulangerie & Viennoiserie

*Artisanal Breads, Buttery Croissants, Seasonal Muffins & Danishes,
Halekulani Popover, Poha Berry Preserve*

Halekulani Pâtisserie

*Classic Halekulani Coconut Cake, Vanilla Profiteroles, Chocolate Lilikoi Bar,
Green Tea White Chocolate Roulade, Strawberry Mousse Tart,
Butter Mochi, Key Lime Tart, Mango Passion Macaron,
Chocolate Grand Marnier Eclairs, Azuki Linzer Tart, Tropical Pandan Bar,
Bread Pudding, Almond Float, Chocolate Cheesecake, Tiramisu Brûlée*

Gelato & Sorbet Salon

*Vanilla Gelato, Chocolate Gelato, Kona Coffee Gelato,
Macadamia Nut Gelato, Mango Sorbet, Guava Sorbet
Assorted Toppings*

Adult \$125

Children (5-10 years old) \$67

plus Tax and Gratuity

Orchids Brunch Cocktails 15

Lilikoi Paradise

Vodka, Lilikoi, Vanilla, Champagne

Queen of Hearts

Cocchi Rosa, Strawberry, Champagne

Midnight Express

Tequila, Espresso, Amaro

Afterglow

Tequila, Guava, Chiles, Li Hing

Bloody Mary

Vodka, Tomato Juice, Worcestershire Sauce, Hot Sauce, Celery

*Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish
may increase your risk of foodborne illness.*

Menu subject to change without notice.