

# ORCHIDS

## Sparkling Mother's Day Brunch

Sunday May 11, 2025

### Easy & Light

Mixed Seasonal Greens, Tropical Fruit Salad, Charcuterie, Imported Cheeses,  
Fresh Seasonal Crudités, Assorted Dips,  
House-Made Dressings: Tarragon, Caesar, Thousand Island, French Vinaigrette,  
Balsamic, Citrus Dressing, Blue Cheese, Ranch  
Condiments: Parmesan Cheese Focaccia Croutons, Black Olives, Marinated Mushrooms,  
Crispy Pancetta, Cocktail Onions, Cornichon, Capers

### Seafood Bar

Shucked Oysters, Shrimp Cocktail, Deep Water Snow Crab Legs, Lobster Tail, Crayfish  
Appropriate Sauces, Citrus

### Hawaiian Flavor

Selection of Original Hawaiian Poke, Fresh Sashimi

### Tokyo Influence

Assortment of Sushi, Nigiri, Maki Rolls,  
Soba, Condiments

### Ramen and Catch Of The Day, Pan-Asian Style

Traditional Ramen, Shoyu or Miso Ramen, Variety of Complements,  
Fresh Catch of the Day

### Our Omelets Cracked & Scrambled

Bacon, Portuguese Sausage, Ham, Rock Shrimp, Smoked Salmon,  
Tomato, Mushrooms, Spinach, Jalapeño, Bell Peppers, Maui Onion,  
Cilantro, Asparagus, American Cheese, Swiss Cheese

### Chef's Carvings

Waimanalo Raised Suckling Pig, Hoisin, Apple Sauce, Roasted Potatoes  
Prime Rib, Au Jus, Creamy Horseradish, Grilled Asparagus  
Roast Leg of Lamb, Mint Sauce  
Sage Roasted Turkey, Giblet Gravy, Sautéed Heirloom Carrots  
Roasted Brisket, BBQ Sauce  
Flank Steak, Chimichurri Sauce  
Seafood Medley

Menu subject to change based on availability without notice.

### **From the Stove**

Classic Eggs Benedict, Hollandaise Sauce  
Seasonal Vegetable, Olive Oil, Parsley  
Chef's Soup Selection  
Steamed White Rice

### **From the Griddle**

Belgian Waffles, Buttermilk Pancakes  
Warm Vermont Maple Syrup

### **Bakery Delights**

Guava Rolls, Poi Rolls, Assorted Baguettes,  
Croissants, Chocolate Croissants, Assorted Muffins, Assorted Danishes,  
Halekulani Popovers, Poha Berry Jam

### **Dessert Table by Halekulani Bakery**

Classic Halekulani Coconut Cake, Red Velvet Cheesecake, Raspberry Charlotte,  
Cherry Crisp, Strawberry Mango Macarons, White Chocolate Matcha Éclair,  
Tiramisu Profiterole, Jasmine Crème Brûlée, Chocolate Hazelnut Roulade,  
Condensed Milk Panna Cotta with Kona Coffee Gelee, Chocolate Lilikoi Bar,  
Warm Chocolate Bread Pudding, Dark Chocolate Caramelia Mousse Bar,  
Lilikoi Meringue Tart, Pistachio Apricot Frangipane Tart

### **House-Made Ice Cream and Sorbet Station**

Vanilla Ice Cream, Chocolate Ice Cream,  
Ube Ice Cream, Coconut Ice Cream, Acai Berry Sorbet  
Action Station: Pineapple Fosters

### **From Our Bar**

Halekulani Signature Bubbles, Mimosas, Kir Cocktail, House Bloody Mary

Adult \$128

Child (5-10 year old) \$68

State Tax and Automatic 20% Gratuity will be applied to the check.  
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish  
may increase your risk of foodborne illness.

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