

ORCHIDS

Easter Brunch

April 20, 2025

Easy & Light

*Mixed Seasonal Greens, Tropical Fruit, Charcuterie, Imported Cheese,
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, Salmon Gravlox
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, Variety of Complements,
Catch Of the Day*

Our Omelets Cracked & Scrambled

*Bacon, Portuguese Sausage, Ham, Rock Shrimp, Smoked Salmon,
Tomato, Mushroom, Spinach,
Jalapeño, Bell Pepper, 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,
Sage Roasted Turkey, Giblet Gravy, Sautéed Heirloom Carrots,
Baked Glazed Ham,
Leg of Lamb, Mint Sauce,
Roasted Brisket, BBQ Sauce,
Baby Back Ribs,
Lobster Tail Seafood Medley*

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From the Stove

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

From the Griddle

*Belgian Waffles, Buttermilk Pancakes
Maple Syrup*

Bakery Delights

*Assorted Rolls, Hot Cross Buns
Signature Croissants, Assorted Muffins, Assorted Danishes,
Halekulani Popover, Poha Berry Jam*

House-Made Dessert Table By Halekulani Bakery

*Classic Halekulani Coconut Cake, Carrot Cake, Easter Cookies,
Pistachio St. Honore, Chocolate Peanut Butter Mont Blanc,
Milk Tea Crème Brûlée, Raspberry Rose Mousse,
Caramel Haupia Mousse Bar, Milk Chocolate Mousse Bombe,
Tropical Panna Cotta, Bread Pudding, Fresh Fruit Tarts,
Profiteroles, Assorted Cupcakes, Assorted Macarons*

House-Made Ice Cream

*Vanilla Ice Cream, Chocolate Ice Cream,
Kona Coffee Ice Cream, Strawberry Shortcake Ice Cream,
Mango Lilikoi Sorbet, Lychee Ruby Peach Sorbet,
Hand Dipped To Order House-Made Ice Cream Bars,
Assorted Condiments*

From Our Bar

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

BRUNCH SEATING

*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.*

Menu Subject to Change Without Notice