HOUSE WITHOUT A KEY®

2025 New Year's Count-Down Party Buffet

Salads

Mixed Greens Salad,

Tarragon Vinaigrette, Thousand Island Dressing, Ranch Dressing

Kamuela Tomato, Mozzarella, Shaved Sweet Onion, Basil, Capers, Pesto

Crudité Platter, Hummus, Guacamole, Ranch

Whole Grain Mustard Bacon Potato Salad

Roasted Mushroom Pasta Salad

Charbroiled Pipikaula Flank Steak

Assorted Italian Cold Cuts, Mixed Olives, Pickles

Seafood Display

Nairagi, Ahi Sashimi, Wasabi, Soy Sauce

Shrimp Cocktail, Lemon, Cocktail Sauce

Chef's Poke: Limu Shoyu Ahi, Spicy Nairagi, Sesame Tako, Tofu Edamame

Japanese Cold Selections

Soba Noodles, Assorted Garnish

Assorted Sushi Maki, Inari, California Roll, Nigiri Sushi, Soy Sauce, Wasabi

Shiso Miso Ika, Daikon Ikura Tamago, Kinpira, Namasu

Carving Stations

Roasted Prime Rib,
Au Jus, Creamy Horseradish

Chinese Style Crispy Roast Pork Belly,
Assorted Condiments

Whole Steamed Local Snapper,
Hot Peanut-Sesame Seed Oil, Ginger Scallion Sauce, Soy Sauce

Hot Selections

Fresh Catch of the Day, Lemongrass Ginger Beurre Blanc, Smoky Tomato Hollandaise

Broiled Chicken Breast, Mushroom Gravy

Vegetable Garlic Fried Rice

Smashed Baked Potatoes, Sour Cream, Bacon, Chives, Butter, Cream, Cheddar Cheese

Assorted Seasonal Vegetables

Roasted Potatoes

Steamed White Rice

From our Halekulani Bakery

Selection of Domestic Cheeses, Grapes, Chutney, Local Honey

Baguettes, Poi Dinner Rolls, Assorted Breads

Boursin Dip

House-Made Desserts from our Halekulani Bakery

Halekulani Coconut Cake, Tiramisu Cheesecake, Strawberry Mousse Tart,

Green Tea Black Sesame Opera Cake, Gianduja Eclairs, Mango Orange Mousse Cake

Adult $155

Child (5-10 years old) $75

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.