

ORCHIDS

SUNDAY BRUNCH MENU

Garden & Market Table

Mixed Greens, Tropical Fruit, Seasonal Crudités,
House-Made Dressings & Accompaniments

Antipasto & Artisan Spread

Mediterranean Mezze Selection – Spread Black Olive Tapenade,
Chicken Liver Pâté, Smoked Salmon Mousse, Baba Ghanoush,
Charcuterie, Imported Cheese, Pickled Italian Vegetables, Local Honeycomb,
Prosciutto Di Parma Sliced A La Minute Served From Berkel

Ocean Harvest Bar

Shucked Oysters, Shrimp Cocktail,
Deep-Water Snow Crab Legs, Salmon Gravlax

Na Kai O Hawai'i

Selection of Original Hawaiian Poke, Fresh Sashimi

The Nigiri & Temaki Salon & Chilled Soba

Chef Selection Of Sushi: Temaki, Nigiri, Maki Rolls

La Galerie Des Rôtisseries

Waimānalo Raised Suckling Pig, Pa'akai Herb Crusted Prime Rib,
Sage Butter Roasted Turkey,
Two Daily Selection Of Special Carving

Made In The Pan

Paella Valenciana, Seafood Medley

Cracked & Scrambled

Made-To-Order Omelets
Breakfast Meat, Fresh Seasonal Vegetables, Cheese,
Island Inspired Ingredients

From the Hearth & Stove

(Place Order with the Server)
Classic Eggs Benedict, Chef's Soup Selection, Steamed White Rice

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Sweet Griddle Collection

(Place Order with the Server)

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

From Our Bakery Boulangerie & Viennoiserie

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

Halekulani Pâtisserie*

Weekly Selection Of Dessert Handcrafted By Our Pastry Team
Halekulani Coconut Cake, Profiteroles, Éclair, Cheesecake Bread Pudding, Crème Brûlée
Mousse Bar, Panna Cotta, Roulade, Macarons, Cupcakes, Tartlets

Gelato & Sorbet Salon

Chef Selection Of Our House-Made Gelato & Sorbets including Vanilla & Chocolate Gelato,
Coconut Sorbet

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 Mui

Bloody Mary

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

BRUNCH SEATING

Adult \$125

Child (5-10 years old) \$67

* May contain alcohol

*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.*