



Fresh, local and made with aloha

Breakfast Buffet

ALL YOU CAN ENJOY BUFFET

Adult \$44.99 per person | Children 6-12 pay your age

the counter

ROTATING EGGS BENEDICT SELECTION

TRADITIONAL EGGS BENEDICT WITH HOLLANDAISE,
SMOKED SALMON & WILTED SPINACH WITH DILL HOLLANDAISE,
TOMATO & ARUGULA WITH TRUFFLE HOLLANDAISE

BREAKFAST MEAT SELECTION

NATURALLY CURED PECAN WOOD BACON AND A ROTATING
SELECTION OF PORTUGUESE SAUSAGE, CHICKEN SAUSAGE,
KIM CHEE SAUSAGE OR PORK LINKS

BREAKFAST POTATO SELECTION (GF)

ROTATING SELECTIONS OF CRISPY HASH BROWNS,
SMASHED POTATO WITH HERBS OR POTATO HASH
WITH PEPPERS & ONIONS

SCRAMBLED EGGS

CAGE FREE

MISO SOUP

GREEN ONION, TOFU, WAKAME

OMELET & EGG STATION

MADE TO ORDER EGGS AND OMELETS:
CHEESE, HAM, PEPPERS, MUSHROOMS,
GREEN ONIONS, OLIVES, SPINACH,
TOMATOES

GRIDDLE SELECTION

ROTATING SELECTION OF FLUFFY
BUTTERMILK PANCAKES OR HAWAIIAN
SWEET BREAD FRENCH TOAST

ROTATING WAFFLE, PANCAKES, & FRENCH TOAST

NOODLES & RICE SELECTION

ROTATING SELECTION OF KIMCHEE FRIED RICE,
YAKISOBA NOODLES OR LOCAL STYLE FRIED RICE

the pantry

LOCALLY FARMED MIXED GREENS (GF)

ASSORTED ORGANIC BABY LETTUCE, CARROTS,
TOMATOES AND RED ONIONS

FRESH SLICED AND WHOLE FRUITS

PAPAYA, PINEAPPLE, HONEY DEW,
CANTALOUPE, GRAPES, BANANAS, APPLES,
MANDARIN ORANGES, STRAWBERRIES

YOGURT PARFAIT

BERRY COMPOTE, GRANOLA

SMOKED SALMON

OVERNIGHT OATS

TOASTED COCONUT, ALMOND MILK, YOGURT,
HONEY AND BERRIES

ARTISAN CHEESE

SELECTION OF DOMESTIC VARIETIES

SILKEN TOFU

TOPPED WITH PONZU & BONITO FLAKES

OATMEAL BAR

ASSORTED DRIED FRUITS & BROWN SUGAR

bakery

CHEF SELECTION OF ASSORTED BAKERIES

CROISSANTS, DANISHES, MUFFINS, BREADS, BAGELS,
MIXED BERRY CROUSTADE, SEASONAL SCONES, COFFEE CAKES

BREAKFAST 6 AM – 11 AM

DIAMOND HEADTOWER, 3RD FLOOR

  @hyattregencywaikikibeach

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially in consumers with certain medical conditions.



MENUS

(GF) GLUTEN FREE



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Breakfast Beverages

cocktails

LOCAL STYLE MANGO MARY

bloody mary with pickled local mango 15

LOCAL STYLE MIMOSA

sparkling wine with your choice of juice.
orange, guava, or passion-orange-guava 13

HARD KOMBUCHA

june shine, midnight
painkiller, or açai berry 13

LOCAL STYLE MIMOSA BUCKET

bottle of sparkling wine with your choice of 2 juices
orange, guava, or passion-orange-guava 35

SPIKED COFFEE

hawaiian paradise rainforest kona blend coffee,
jameson whiskey cold brew,
baileys irish cream, or kahlua 14

local coffee

HAWAIIAN PARADISE RAINFOREST

regular, decaffeinated 7

espresso, cappuccino,
latte 8

tea selection

TAZO TEA SELECTION 7

english breakfast
earl grey
green tea
peppermint

non-caffeinated
calm chamomile
lotus green blossom

chilled beverages

MILK

whole, 2%, soy 7

JUICE

orange, guava,
pineapple, apple,
passion-orange-guava 7

WATER

aquafina or makana wai 6
still, 500ml

waiakea aluminum bottle 9
still or sparkling, 670ml

WE ARE PROUD OF OUR LOCAL FARMERS AND PARTNERS:

- Pono Pork, Wai'ānae Valley, O'ahu • Hawai'i Meats LLC., O'ahu & Kaua'i • Ho Farms, Kahuku, O'ahu
- Sugarland Farms, Kunia, O'ahu • Surfing Goat Dairy Farm & Creamery, Kula, Maui
- Waialua Estate Coffee & Chocolate, Waialua, O'ahu

OUR GLOBAL CARE & CLEANLINESS COMMITMENT

Protective masks & other equipment for hotel colleagues / Implementation of enhanced food safety and hygiene protocols / Increased frequency of cleaning with hospital-grade disinfectants on all surfaces / Colleague certification, trainings & recertification process for hygiene & cleanliness / Prominently placed hand sanitizer stations throughout hotel

Honolulu Liquor Commission laws require that all alcoholic beverages must be consumed within the boundaries of the resort.