

Easter Sunday Brunch Buffet

April 9, 2023 | 10:00am - 2:00pm (last seating 2pm) \$99 per person | \$39 per child 6-12 (5 and under free) RESERVATIONS:

Call: 808-388-8366, Email: diningwaikiki@hyatt.com, OpenTable

The Counter

KALUA EGGS BENEDICT

J. Ludovico smoked shredded chicken hollandaise sauce | pineapple bbq sauce toasted muffin

PIER 38 CATCH

Grilled fresh local fish | ginger and scallion butter sauce | sweet soy sauce

GREEN BEANS AMANDINE

Toasted almonds | browned butter fried garlic

GARLIC SMASHED RED CREAMER POTATOES

STEAMED RICE

SHOR'S FAMOUS GARLIC FRIED CHICKEN
Chili honey soy glaze

COCONUT CORN CHOWDER

Local corn | coconut milk | mirepoix

FLUFFY LEMON AND RICOTTA PANCAKES
Maple syrup | butter | strawberry purée

CHEF BLEND OF HAMAKUA MUSHROOM AND BLACK WINTER TRUFFLE OUICHE

PECAN WOOD SMOKED BACON

LOCAL STYLE EGG FRIED RICE

PORTUGUESE SAUSAGE

Carving Station

HONEY GLAZED BAKED HAM

SLOW ROASTED PRIME RIBAu jus | creamy horseradish | king's sweet rolls

HERB ROASTED LEG OF LAMB
Brined lamb | red wine rosemary jus | mint jelly

Omelet Station

WAIALUA CAGE FREE EGGS COOKED TO ORDER

Onions | scallions | mushrooms | peppers | cheese | ham | olives | jalapeños



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The Pantry

AHI POKE

Fresh ahi | Maui sweet onions scallions | ogo | shoyu

LOCALLY CAUGHT AHI SASHIMI shoyu | wasabi | pickled ginger

GARDEN GREENS

Waipoli mix baby greens | Maui sweet onions local Japanese cucumbers shaved carrots | garlic croutons Ho farms cherry tomatoes Papaya seed vinaigrette olive oil and balsamic vinegar

SLICED FRESH FRUITS
Honey dew | pineapple
cantaloupe | strawberries

NIGIRI

Fresh catch | tamago | shoyu | wasabi

BEER POACHED KAUA'I SHRIMP WITH LILIKO'I COCKTAIL SAUCE

SPINACH SALAD

Baby spinach | hard cooked eggs bacon | cherry tomatoes parmesan cheese | balsamic

ARTISANAL CHEESE

Manchego | brie | cheddar house made bread sticks

Bakery

CHEF HENRY'S HOT CROSS BUNS

CROISSANTS AND BREAKFAST PASTRIES

HAUPIA CAKE

CRÈME CARAMEL

TIRAMISU

CHOCOLATE FOUNTAIN
Marshmallows | strawberries | pineapple

ASSORTED EASTER CANDIES