

Hale Koa Sunday Brunch Menu

Fresh Fruit and Juice Bar

*Fruit Juices: Orange, Passion-Orange-Guava, Pineapple
Sliced Tropical Fruit Platter, Puna Papaya Wedges with Lime, Apricots and Prunes*

Fresh from the Bake Shop

*Fresh Baked Assorted Muffins, Danishes,
Croissants, Mini Bagels and Chef choice of gluten free bread*

Salad Station

*Tossed Salad Greens with Assorted Dressings, Variety of Marinated Salads,
Fresh Mozzarella and Sliced Tomatoes with Extra Virgin Olive Oil and Fresh Basil,
Lomi Lomi Salmon, Peel and Eat Shrimp, Poi, Assorted Cold Cuts, Haupia and Rainbow Jello,
Selection of Domestic and International Cheeses,
Sashimi & Gravlax (House Cured Salmon)*

Sushi Station

*Made to order Temaki Hand Rolls
Spicy Ahi with Tobiko, Spam with Furikake & Unagi Sauce
Crab & Seafood with Romaine Lettuce
Shrimp Tempura with Kaiware Sprouts
Futomaki, Hosomaki & Inari Sushi*

Omelette Station

Fresh Eggs made to order with your choice of fresh Vegetables, Meats & Cheese

Buttermilk Pancakes

Whipped Butter, Maple Syrup and Strawberry Compote

Carving Station

Prime Rib w/ Aujus & Creamed Horseradish and Carved Country Style Baked Ham

Hot Entrée Selections

*Pork Brisket with Black Bean Sauce on Fried Noodles or Pork Brisket with Sweet and
Sour Sauce on Fried Noodles
Grilled Chicken with Marsala Sauce or Asian Chicken with Kabocha Pumpkin
Seafood Newburg
Prime Rib Potato Hash with Poached Eggs
Scrambled Eggs
Crisp Bacon, Breakfast Links & Portuguese Sausage
Oven Roasted Sweet Potato Trilogy
Steamed White Rice*

Dessert Station

*House-made Ice Cream Bar
Chocolate Haupia Pie, Fresh Fruit Tartlets,
Macadamia Nut Pie, Chocolate Frangelico Mousse Cake,
Strawberry Yogurt Cake, Crème Caramel, Panna Cotta
and Petite French Pastries*