

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

Freshly Baked Assorted Puff Pastry Bites, Assorted Muffins and Danish Pastries,
Croissants, Gluten Free Banana Nut Bread & Mini Bagels

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, Poi, Assorted Cold Cuts, Haupia and Rainbow Jello,
Selection of Domestic and International Cheeses, Chilled Snow Crab Legs
Sashimi & Gravlox (House Cured Salmon),
Red and White Poke, Spicy Mussel, Chilled Shrimp

Sushi Station

Made to order Temaki Hand Rolls
Spicy Ahi with Tobiko, Spam with Furikake & Unagi Sauce
Crab & Seafood with Romaine Lettuce
Futomaki, California Roll, 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

Carved Country Style Baked Ham and Roast Prime with Au jus

Hot Entrée Selections

Crispy Buttermilk Fried Chicken Wings w/ Bacon, Cheddar, Scallion Biscuit and Sausage Gravy or
Eurasian Style BBQ Ribs with Edamame Succotash Fried Tobacco Onions
Roasted Pork Loin Medallions with Woodland Masala Sauce on Garlic Butter Pesto Pasta or
Asian Chicken with Kabocha Pumpkin
Olive Oil Roasted Tai Snapper with Broken Cherry Tomato Sauce
Prime Rib Potato Hash with Poached Eggs
Scrambled Eggs
Crisp Bacon, Breakfast Links & Portuguese Sausage
Oven Roasted Asparagus w/ Carrot Turmeric Sauce
Lyonnaise Potatoes with Caramelized Onions
Steamed White Rice

Dessert Station

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