

## MOTHER'S DAY BRUNCH

Sunday, May 13th, 2018 9:30 a.m. to 1:30 p.m.

### ISLAND BOUNTY SALADS, ARTISAN CHEESES, HOUSEMADE SOUP

crisp green papaya salad, green bean, ho farm tomatoes, shrimp, roasted peanuts and herbs (GF)  
north shore baby romaine caesar, shaved parmesan cheese, focaccia garlic croutons  
sweet potato pipikaula & maui onion salad  
goat cheese, spinach, mac nuts, kula strawberry (V,GF)  
baby tomato & mozzarella caprese salad (V,GF)  
tofu & watercress salad, pickled ginger (Vegan)  
maine lobster salad, shaved hearts of palm, citrus, arugula (GF)  
artisanal cheeses and charcuterie  
alaea salt cured gravlax (GF)  
hummus & edamame spreads (GF)  
rustic breads, lavosh, crackers, sweet cream butter  
mother's garden tomato bisque, with crisps and herb cheese (V, GF)

### FROM THE SEA

limu and hamakua mushroom poke (Vegan)  
classic ahi poke, maui onion, ogo  
chilled shrimp, pacific oysters, snow crab clusters with mango cocktail sauce (GF)  
fresh ahi and hamachi sashimi (GF)  
Sushi Selection of nigiri, maki rolls, wasabi, soy sauce

### DIM SUM

manapua, siu mai, jin deui

### EGGS, GRIDDLE, AND BEYOND

golden pancakes, mango, lilikoi curd, Granola, whipped butter, maple and coconut syrup (V)  
classic benedict, hollandaise  
applewood smoked bacon (GF)  
chicken mango sausage (GF)

### OMELET TABLE – PREPARED TO ORDER

bay shrimp, ham, sausage, bacon, hamakua mushrooms, cheddar cheese, swiss cheese, bell peppers, maui onion, big island tomatoes and spinach

### CARVERY

roasted prime rib (GF), rosemary au jus, creamy horseradish, potato roll  
crispy suckling pig, bao bun, plum sauce, bao bun, cilantro, green onion

### SIGNATURE ENTREES

steamed island onaga, warm ginger scented tomato relish (GF)  
fricasse of scallop, manila clams, new zealand mussels, shrimp, cognac cream sauce (GF)  
crispy lilikoi-citrus chicken, choy sum, sweet potato leaf  
steamed snow crab legs, herb butter (GF)  
port wine braised short ribs, root vegetables, pickled maui onion  
hamakua mushroom & charred kahuku corn pilaf (V)

### DESSERT TABLE

guava chiffon cake(V), coconut cake(V), japanese cheese cake(V), chocolate mousse cake, strawberry panna cotta(GF)  
flower cup cake(V), macadamia nut cream pie, vanilla bread pudding(V), mixed fruits rose jelly(GF), baked tiramisu(V)  
moana carrot cake(V), lilikoi cream puff(V), chocolate brownies(V)

**Includes Coffee or Tea**

**Adults - \$85 per person**

**Children (6-12) - \$40 per person**

For reservations please call The Dining Reservations Center at (808) 921-4600 between the hours of 8:30am–7:00pm HST  
(8:30am-5:00pm Sun). We may also be contacted via e-mail at [centraldiningreservations@pleasant.net](mailto:centraldiningreservations@pleasant.net)

Beverages, gratuity and tax are additional. Parties of 6+ are subject to 18% service charge. Menu items subject to change without notice.