



# CHRISTMAS BRUNCH BUFFET

9am - 3pm, Wednesday, December 25, 2019

## COLD

- Overnight Soaked Oats  
Roasted Granny Smith Apples, Coconut
- Roasted Pears with Endive  
Pomegranate, Gorgonzola, Almonds,  
Jerez Vinaigrette
- Grilled Persimmons  
JA Farms Arugula, Macadamia Nuts,  
Brown Butter Dressing
- Local Market Greens  
House Dressing, Condiments
- Artisanal Cheese and Charcuterie Boards  
Pickled Vegetables, Mustard, Olives,  
Dried Fruit and Nuts
- Breads and Lavash  
Whipped Butter and Preserves

## ON THE ROCKS

- Pier 38 poke, Oysters, King Crab, Shrimp
- Chef's Assorted Sushi Selection

## LIVE CHEF STATION

- Traditional Omelet Station
- Belgian Waffle Station

## SOUP

- Lobster Bisque

## CARVING

- Hawaiian Salt Crusted Prime Rib  
Natural Jus, Creamy Horeseradish
- "Chinatown Style" Roast Duck  
Bao Buns, Hoisin, Cilantro and Scallions

## HOT

- King Crab Benedict with Hollandaise Sauce
- Farm Fresh Scrambled Eggs and Chives
- Thick Cut Bacon
- Chicken Apple Sausage
- Braised Beef Loco Moco
- Kalbi Style Broiled Chicken Breast
- Fresh Fish of the Day  
Lemon Butter Sauce, Tomato,  
Sea Asparagus Salsa
- Blueberry Banana Pancakes
- Roasted Medley Potatoes and Pearl Onions
- Local Style Fried Rice and Steamed Rice
- Caramelized Kim Chee Brussels Sprouts

## DESSERTS

- 'Alohilani Signature Bread Pudding
- Chef John's Traditional Christmas Cakes and Pies
- Christmas Stollen and Panettone
- Holiday Cookie Display
- Seasonal Sliced Fruits

*\$80 for adults; \$38 for children ages 6-12, Free for ages 5 and under*

**'A LOHILANI RESORT**  
WAIKĪKĪ BEACH

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