



BREAKFAST BUFFET

Chilled Juices

Choice of Seasonal Juices includes Orange, Guava, and Pineapple
Fresh daily Juice

Fresh Fruits

Pineapple and Papaya Wedges with Lemon
and Seasonal Selections of Fruit, such as Berries, Watermelon, Honeydew,
Cantaloupe, Grapefruit, or Finger Bananas
Whipped Cream, Brown Sugar

Breakfast Pastries and Assorted Breads

Multi-Grain Bread, White Bread, or Raisin Bread
Butter and Chocolate Croissants, Muffins, Mini Danish Pastries
Taro Rolls or Banana Bread
Marmalade, Preserves, and Honey

Salads and Cold Cuts

Mixed Greens, Balsamic Vinegar, Olive Oil or Tomato Cucumber and Onion Salad
Smoked Salmon with Condiments
Sliced Cold Cuts (Ham, Turkey, Salami or Mortadella)
Mini Babybel and The Laughing Cow Cheeses

Japanese

Steamed Rice, Nimono, Miso Soup, Assorted Japanese Pickles
Diced Tofu, Scallions, and Seaweed

Eggs and Omelets

Eggs made-to-order with a variety of Condiments,
such as Onion, Tomato, Bell Pepper, Cilantro, Mushroom,
Ham, Cheddar Cheese, Swiss Cheese, or Shrimp
Poached Egg (available upon request)

Yogurt, and Cereals

Housemade Granola Parfait with Acai Berry and Blueberry
Fruit and Plain Yogurt
Assorted Cereals
Maple Syrup, Honey, Whipped Butter

Hot Dishes

Grilled Fish of the Day
Natural Bacon and Breakfast Sausage
(Link Sausage, Chicken Garlic, Chicken mango, Chorizo, Portuguese Sausage or Spicy Hawaiian)
Country Hash or Kalua Pork Hash with Ulu
Asian Stir Fry Vegetables, Scrambled Eggs
Pancake or French Toast

(Menu subject to change based on seasonality and availability)