

FRIDAY NIGHT BUFFET

RAINBOW LANAI

July 5 – 26, 2019 | 5:30PM – 8:30PM

\$59.95 Adult/\$25.95 Child (5-11 years) Excludes Sales Tax and Gratuity

FROM THE GARDEN

Seafood Pasta Salad

Bay Shrimp, Surimi, Penne

Island Style Potato Salad

Carrots, Hard-Boiled Eggs, Celery

Hirabara Farms Local Greens

Tomato, Cucumber, Carrot, Onion,
Crouton, Hard-Boiled Egg, Bacon, Mushroom,
Assorted Dressings

Seasonal Fruit Salad

AT THE CARVER

Kiawe Smoked Angus Prime Rib

Thyme Au Jus, Horseradish Cream

CHILLED

Snow Crab Legs

Drawn Butter, Lemon, Cocktail Sauce

Chilled Peel and Eat Shrimp

Spicy Tomato Horseradish Dipping Sauce,
Lemons

Build Your Own Poke

Green Onion, 'Ewa Sweet Onion,
Sesame Seed Ogo, Edamame,
Tobiko, Avocado, Cucumber,
Shoyu, Sesame Oil, Hawaiian Sea Salt

Futomaki and California Sushi Rolls

Wasabi, Shoyu, Shoga Ginger

KEIKI BUFFET

Chicken Tenders

Corn Dogs

Mac 'n Cheese

Tater Tots

SURF AND TURF

Roasted Mānoa Honey Brine Boneless Ham

Rum Raisin Glaze

Baked Korean Sesame Chicken

Sweet Spicy Sauce

Braised Pork Shoulder

Mushroom Gravy

Grilled Hawaiian Kajiki

Citrus-Fennel Sauce

Thai Seafood Coconut Red Curry

Shrimp, Calamari, Bay Scallops,
Kaffir Lime, Chiles

EXTRAS

Jasmine Fried Rice

Lap Cheong, Peas, Carrots

Smashed Potatoes

Caramelized Maui Onion

Rotelli Pasta

Parmesan Alfredo Sauce

Cast Iron Aloun Farms Vegetables

Roasted Local Vegetables

Portuguese Bean Soup

Ham, Portuguese Sausage, Kidney Beans
Potato, Tomato, Carrots, Macaroni

Steamed Jasmine Rice

DESSERTS

Sweet Treats

Ice Cream

Strawberry Sauce, Chocolate Sauce,
Cookie Crumbles, Sprinkles,
Toasted Coconut, Cherries,
Whipped Cream