

FRIDAY NIGHT BUFFET

RAINBOW LANAI

May 24 – June 28, 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

Pineapple Bourbon Glaze

Sweet and Sticky Huli Huli Chicken Thighs

Sweet Soy Glaze

12 Hour Braised Pork Shoulder

Sake-Ginger Sauce

Grilled Hawaiian Kajiki

Tomato Papaya Jam

Japanese Seafood Curry

Shrimp, Calamari, Bay Scallops,
Pickled Ginger

EXTRAS

Jasmine Fried Rice

Lap Cheong, Peas, Carrots

Smashed Potatoes

Caramelized Maui Onion

Penne Pasta

Fresh Herb and Tomato Marinara

Cast Iron Aloun Farms Vegetables

Roasted Local Vegetables

Boston Clam Chowder

Clams, Potatoes, Bacon, Leeks, Cream

Steamed Jasmine Rice

DESSERTS

Sweet Treats

Ice Cream

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