

RAINBOW LANAI FRIDAY NIGHT BUFFET

July 5 – 26, 2019 | 5:30PM – 8:30PM

\$59.95 Adult \$25.95 Child (5-11 Years), Prices Exclude Sales Tax & Gratuity

AT THE CARVER

Kiawe Smoked Angus Prime Rib
Thyme Au Jus, Horseradish Cream

FROM THE GARDEN

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

CHILLED

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

Snow Crab Legs
Drawn Butter, Lemon, Cocktail Sauce

Chilled Peel and Eat Shrimp
Spicy Tomato Horseradish Dipping Sauce,
Lemons

Futomaki and California Sushi Rolls
Wasabi, Shoyu, Shoga Ginger

Seafood Pasta Salad
Bay Shrimp, Surimi, Penne

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
Chocolate Sauce, Caramel Sauce,
Sprinkles, Oreos,
Chocolate Chips, Macadamia Nuts