

RAINBOW LANAI FRIDAY NIGHT BUFFET

May 24 – June 28, 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
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

Key Lime Cheesecake

Crème Brûlée

Coconut Tapioca

Chocolate Crunch Cake

Cupcakes

Ice Cream

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