

CHRISTMAS DINNER

MONDAY DECEMBER 25, 2017

400pm-930pm (last seating at 9pm)

ADULT BUFFET \$78.00
CHILD BUFFET (6-12) \$35.00



CHEF'S ACTION STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream
FARMER JOHN BONE-IN COUNTRY HAM dole plantation pineapple and rum raisin glaze
STEAMED WHOLE ONAGA CHINESE STYLE ginger, onion, cilantro, singed with hot oil
SOUTHERN KING CRAB LEGS kai market signature garlic butter

HOT OFFERINGS

KAI MARKET SEAFOOD CHOWDER shrimp and scallops
SOY BRAISED BONELESS BEEF SHORTRIBS kim chee
HERB MARINATED BUTTER BALL TURKEY kai market stuffing, turkey giblet gravy
WOK TOSSED MANILA CLAMS garlic, ginger, black bean sauce
STEAMED SWEET YAMS kau orange glaze
SALT AND PEPPER STYLE SHRIMP
LOCAL STYLE FRIED RICE sausage and kim chee
WOK TOSSED FRIED SAIMIN NOODLES kamaboko, ham, vegetables
CREAMY YUKON GOLD MASHED POTATOES
STEAMED BROCOLINI roasted cherry tomatoes, olive oil

COLD TABLE

HAWAIIAN STYLE AHI POKE inamona, maui onion, green onion, ogo mixed with hawaiian sea salt
KIM CHEE MARINATED TAKO POKE molokai cucumbers, kula green onions
FRESH ISLAND AHI SAHIMI shaved turnips and wasabi
INARI, FUTOMAKI AND CALIFORNIA ROLLS soy sauce and wasabi
BABY ROMAINE CAESAR SALAD garlic herb crisp, white anchovy
GREEN PAPAYA SALAD shrimp, basil, citrus flavoring
KOREAN JAPCHAE NOODLE SALAD vegetables seasoned with soy sauce and sesame oil
J.A. FARMS MIXED GREEN SALAD fresh local vegetables
CHEESE BOARD AND LAVOSH

SWEET OFFERINGS

MIXED FRUIT SALAD AND DOLE PINEAPPLE
WARM PORTUGUESE BREAD PUDDING
PUMPKIN PIE
CUSTARD PIE
PECAN PIE
ASSORTED MOCHI
CRÈME CARAMEL

ALMOND FLOAT
MANGO PUDDING
THAI COFFEE CUSTARD
YULE LOG
HOUSE MADE GATEAU AND TRIFLE
CHOCOLATE FOUNTAIN

***consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

**** parties of 6 or more (including children) are subject to an 18% service charge*

***** menu subject to change based on locally inspired ingredients available*