

FRIDAY TO SUNDAY

ADULT BUFFET	\$61.00
CHILD BUFFET (6-12)	\$25.00



CHEF'S CARVING STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream
STEAMED FRESH MARKET FISH singed with hot oil, scallions, soy-ginger sauce
SOUTHERN KING CRAB LEGS drawn butter & kai market's signature garlic butter
"HAWAIIAN STYLE" SEAFOOD PAELLA assorted seafood & chicken sausage
HAWAIIAN LAU LAU

HOT TABLE

KAI MARKET'S SIGNATURE ISLAND CHOWDER clams & scallops
HULI HULI SPICED WHOLE CHICKEN ho farms long beans and shitake mushrooms
CRISPY WHOLE KAUAI SHRIMP
BONELESS BEEF SHORT RIBS soy braised, kim chee
MANILA CLAMS chinese style black bean sauce
WAILUA TWIN BRIDGE FARM ASPARAGUS kamuela roasted cherry tomatoes
STEAMED WAIANAE BABY BOK CHOY waimea roasted sweet bell peppers
MOLOKAI SWEET POTATOES kau'u orange glaze
"LOCAL STYLE" FRIED RICE portuguese sausage, kim chee
WOK TOSSED CHINATOWN NOODLES
KABOCHA MASHED POTATOES nutmeg spiced

COLD TABLE

J.A. FARMS MIXED GREENS, kamuela mixed field greens with assorted local ingredients
"HAWAIIAN STYLE" AHI POKE inamona, onion, green onion, ogo, hawaiian sea salt
PIER 38 FRESH AHI SASHIMI soy sauce and wasabi
KIM CHEE MARINATED TAKO POKE hudson house cucumbers and kula green onions
ASSORTED SUSHI ROLLS california roll, inari sushi, futomaki roll
KULA FARMS BABY ROMAINE CAESAR SALAD tear drop tomatoes and white anchovy
KOREAN CHOP CHAE NOODLE SALAD bean sprouts and green onions
MOLOKAI POTATO AND MACARONI SALAD sweet english peas and olives
HAMAKUA BEEF STEAK TOMATO kula sweet onions, parmesan basil pesto
ASSORTED CHEESE PLATTER lavosh and hummus
FRESH ISLAND FRUITS diced dole plantation pineapple, seasonal fruits and berry mix

SWEET OFFERINGS

WARM PORTUGUESE BREAD PUDDING vanilla anglaise sauce
COCONUT HAUPIA TAPIOCA
CRÈME CARAMEL
MOCHI AND CHICHI DANGO red bean and peanut butter mochi filling
MANGO PUDDING diced li hing mango
THAI COFFEE CUSTARD condensed milk
HAWAIIAN VANILLA PANNA COTTA
HOUSE MAD TRIFLE
TED'S BAKERY NORTH SHORE PIES

***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*