



## BREAKFAST BUFFET

adults \$42  
keiki ( 6-12yr ) \$21



### “THE ROYAL BAKERY”

royal banana bread  
hawaiian sweet rolls  
croissants  
housemade scones  
local muffins  
cinnamon rolls



## mixed variations

[menu items vary daily]

[no substitutions]

### *butcher's cut*

grilled portuguese sausage  
smoked breakfast ham  
kalua pork style hash

### *griddle bar*

sweetbread french toast  
belgian waffles

buttermilk pancakes

### *chef's market salads*

prosciutto & melon  
marinated quinoa salad  
scandinavian smoked salmon salad

### *healthy beginnings*

mini acai cups  
mini muesli

### *side staples*

country herb potatoes  
garlic pandan fried rice  
three potato hashbrown



### kahuku papaya

with fresh local lime and mint  
exotic fruit salad  
maui gold pineapple, aloun farms  
melons, sugarland watermelon,  
fruit pearls, nalo farms micro mint  
JA farms green salad  
shaved hearts of palm,  
big island cucumber,  
papaya seed dressing

### miso soup

tofu, scallions, nori, wakame,  
tsukemono, steamed white rice  
fluffy scrambled eggs  
chives & white cheddar  
pipikaula spinach  
breakfast sandwiches  
applewood -smoked  
bacon  
chicken-jalapeno  
sausage

### the royal treatment

select one of the following  
signature entrées from our kitchen

### pink palace pancakes

guava raspberry shortcake, balsamic strawberry  
relish, coconut kaffir crème  
crab omelet  
avocado, spinach, mozzarella

### 'the works' omelet

three varieties of sausage, onion,  
bell pepper, white cheddar

### the royal loco moco

port wine braised beef short ribs, one egg sunny up  
classic eggs benedict  
poached eggs, canadian bacon, english muffin,  
citrus scented hollandaise



signature dishes created by  
*executive chef colin hazama*

fresh  
start  
hot  
selections