

buffets

includes your choice of hot beverage

Naupaka Breakfast Buffet \$24

Eggs or omelets cooked any style. Bacon, sausage, breakfast potatoes, waffles, pancakes, a selection of assorted cereals and natural steel rolled oatmeal. Fresh seasonal fruits, yogurts, freshly squeezed juice from our juice bar, breakfast pastries and much more.

Healthy Start \$17

All the cold items from the buffet with our natural oatmeal and choice of juice

eggs

Three Egg Omelet \$17

Omelet stuffed with your choice of bacon, ham, Portuguese sausage, peppers, mushrooms, spinach, tomatoes, Swiss or cheddar cheese. Served with breakfast potatoes and toast, bagel or English muffin.

Alohi Maka Breakfast (bright eyes) \$17

Two eggs any style served with breakfast potatoes. Your choice of breakfast meats and your choice of toast, bagel or muffin.

Eggs Benedict

Two poached eggs an English muffin, topped with hollandaise sauce. Served with breakfast potatoes.

Traditional with Canadian bacon \$17

Crab meat and Spinach \$19

island favorites

Big Boy Scramble \$17

Three eggs, scrambled with sautéed spinach, mushrooms and onions. With ground Angus Sirloin, Kalua Pork or Chicken Apple Sausage

Ihilani Loco Moco \$17

Two Sunny Eggs on a grilled Angus Beef Hamburger Patty, stacked on Steamed Rice, with Hamakua Mushroom Gravy and fried Maui Onions

Kama'aina Breakfast \$18

Two Eggs cooked any style over hearty Lup Chong Jasmine Fried Rice with Bacon, Portuguese Sausage, Link Sausage and green Onions

from the griddle

Crunchy Grilled French Toast \$14

Sweet Bread with crunchy cornflakes and coconut crust. Served with whipped butter, mango or coconut syrup, bananas and strawberries

Banana Macadamia Nut Pancakes \$15

Served with whipped butter, warm maple syrup, and your choice of breakfast meats. Choice of buttermilk or whole wheat pancakes

Homemade Belgian Waffle \$14

Served plain or with macadamia nuts with warm maple syrup, whipped butter and your choice of breakfast meats



Caprese Vegetable Frittata \$19

Egg whites with teardrop tomatoes, basil, asparagus, Maui onion, shitake mushroom and fresh mozzarella

Flat Iron Steak & Eggs \$20

6oz. Flat Iron Steak with two eggs any style. Served with sliced tomatoes and Watercress

Oatmeal \$10

A generous portion of natural steel rolled oats. Served with mixed berries, brown sugar and raisins.

starters

Oatmeal Crème Brule with fresh Berries \$12

Kellogg's® Cereals \$8

Rice Krispies, Raisin Bran, All-bran, Froot Loops, Frosted Flakes, Corn Flakes, Shredded Mini Wheats or Granola, seasonal mixed berries and milk

Naupaka Fruit Plate \$14

Served with warm Maui Banana Bread and choice of plain yogurt or low fat cottage cheese

Granola Parfait \$11

Granola, berries and fresh fruit layered with vanilla yogurt

sides

Buttermilk or Whole Wheat Short Stack \$7

2 short stacks served with whipped butter and warm maple or mango syrup

3 stacks \$9

Breakfast Meats \$6

Bacon, Ham Steak, Canadian Bacon, Portuguese Sausage, Chicken Apple Sausage, Link Sausage or Lup Chong

One egg, cooked any style \$4

Steamed Rice \$5

Homestyle Potatoes \$6

Miso Soup \$4

Vanilla, Fruit, Plain Yogurt or Low fat Cottage Cheese \$4

fruits

Grapefruit segments with Mint and Hawaiian Salt \$8

Puna Papaya with Lime \$8

Half Maui Pineapple \$9

Hawaiian Mango \$9

Mixed Berries \$9

beverages

Fresh Squeezed Orange or Pineapple Juice \$6

Apple, Cranberry, V8 \$5

Grapefruit Juice or Tomato Juice \$5

Milk \$5

Mango, Strawberry or Banana Smoothie \$5

Freshly Brewed Coffee \$5

Hot Chocolate \$5

Specialty and Herbal Teas \$5



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

Hawaii state food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food borne illness.