



IHILANI[®]
RESORT & SPA

Naupaka Saturday Seafood Buffet

5:00 pm – 9:00 pm

Adults \$49 & Children (5-12 years old) \$24

SEAFOOD BAR

*Shrimp, Pacific Oysters on the Half, and Green Shell Mussels
with Cocktail Sauce and Lemon*

Ahi Poke with Island Ogo and Shoyu

Tako Poke with Shaved Onions

COLD FOOD

⊗ *Crisp Romaine Salad*

with bleu cheese, toasted pecans, granny smith apples & maple vinaigrette

⊗ *Watercress & Bean Sprout Salad with Spicy Taegu*

⊗ *Namasu Salad with Crabmeat*

⊗ *Green Papaya Salad with Spiced Shrimp*

⊗ *Lomi Lomi Salmon*

⊗ *Orzo Pasta Salad with Roasted Corn, Toasted Pine Nuts and Assorted Seafood*

SMALL PLATES

⊗ *Ihilani Crab cakes with Lemon Saffron Aioli*

⊗ *Marinated Shrimp Grape Tomato & Mushroom on Radicchio Cups*

INTERNATIONAL CHEESE SELECTION

International and Domestic Cheeses with Dried Apricots and Fresh Fruit

HOT FOOD

New England Clam Chowder with Warm Bread

Steamed Alaskan King Crab with Drawn Butter

Roasted Garlic Mashed Potatoes

Sauteed Vegetables

Lup Cheong Fried Rice

*Three Cheese Tortellini with Organic Chard, Hamakua Mushrooms and
Porcini Cream Sauce*

*Steamed Clams in Garlic Scampi Broth, Sea Asparagus and Local Herbs
Seafood Paella*

ACTION STATION

Pan Seared Daily Catch with Spicy Miso Sesame Butter and Micro Green Salad

Roasted Prime Rib with Rosemary Au Jus

Roasted Pork Tenderloin Asian Spiced

DESSERTS

*Chocolate Fondue with Fresh Assorted Melon, Seasonal Mango or Papaya, Maui
pineapple, Watermelon, Bananas and Strawberries*

Assorted Chef Specialties

Coffee, Hot Tea and Iced Tea Included

*** 18% service charge will be automatically added for parties of 8 or more ***

⊗ *These Menu Items Subject to Change*