

Naupaka Terrace
Sunday Brunch



Naupaka Champagne Brunch

8:30am ~ 2:00pm

Adults: \$45.00 ~ Children: \$22.00

SEAFOOD BAR

Oysters on the Half Shell, Cocktail Shrimp, Ahi Poke with Ogo and Shoyu, Mango Cocktail Sauce, Horseradish, Cilantro Mignonette, Herb Rémoulade and Hot Sauces

COLD ITEMS

Romaine Salad with Bleu Cheese, Toasted Pecans & Granny Smith Apples
Caesar Salad
Chef's Selected Salads
Smoked Salmon with Traditional Condiments
Fresh Cut Island Fruit
Assorted Yogurts and Granola

FROM THE BAKERY

Fresh Baked Breakfast Breads and Pastries
Assorted Bagels and Toast

HOT ITEMS

Steel Rolled Oatmeal with Dried Fruits and Brown Sugar
Thick French Toast with Mango Coconut Syrup
Roasted Red Bliss Potatoes with Peppers and Onions
Scrambled Eggs
Eggs Benedict
Breakfast Meats

Fresh Island Catch

with Local Island Greens with Ginger and Shoyu
Steamed Rice
Chef's Hot Special of the Day

ACTION STATIONS

Carved Roasted Prime Rib & Smoked Pork Loin with:
*Au Jus, Creamy Horseradish, Dijon Mustard, Spicy Mango Chutney,
Blue Cheese Aioli and Dinner Rolls*

Omelette Station

Omelettes and Eggs cooked to order

Waffle Bar

Belgian Waffles made fresh to order

Juice Bar

Create your own fresh squeezed juice cocktail

DESSERTS

Our Chocolate Fountain with white and dark Chocolate:
Biscotti, Pretzel, Glazed Donuts, Marshmallows, Strawberries, Pineapple, Bananas, Mangoes and
Freshly Baked Cookies

Chef Mauricio's Specialties:

Warm Bread Pudding with Crème Anglaise, Warm Banana Cobblers
Crème Brullè, Fruit Tarts and Chocolate Brownies

***** Champagne and Ihilani Mimosa's*****

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