

## BREAKFAST FAVORITES

Two eggs (*any style*), choice of breakfast meat, choice of toast, breakfast potatoes \$29

Egg white frittata, broccoli, spinach, goat cheese, arugula salad \$29

Organic sweet potato, caramelized Maui onion, fried egg and kale breakfast hash (v.) \$24

Corned beef short rib hash, poached egg, mustard greens, onion, caraway dressing \$28

Eggs Benedict, poached egg, English muffin, hollandaise sauce \$29

*Choice of Canadian bacon, smoked salmon, or bacon. Add crab meat for \$2*

Seasoned avocado on grilled sour dough bread, chives, fried egg \$28

Smoked salmon bagel, cream cheese, red onion \$28

## FROM THE GRIDDLE

Belgian Waffle \$24

Brioche French Toast, caramel, vanilla scented almond slivers \$24

Pancakes Old-Fashioned Buttermilk or Multi-Grain \$24

*With your choice of lilikoi, coconut or maple syrup*

ADD YOUR FAVORITE TOPPING \$4

*Bananas, blueberries, macadamia nuts, mixed berries, strawberries, caramelized pineapple*

## SIDES

\$8 per side

Toast and jam basket or Pastry basket

Bacon *-regular, turkey or Canadian*

Sausage *-pork, chicken, Portuguese or vegan*

Grilled Kurobuta ham

Breakfast potatoes

Hash browns

Chia seed pudding

Greek yogurt with fresh fruit

Sauté mushrooms

Avocado

Steamed brown or jasmine rice

## FROM THE FARMS

Mixed berries \$16

Sliced Hawaiian pineapple \$15

Hawaiian fruit plate, honeycomb \$22

Whole Kamiya papaya, fresh lime, coconut flakes \$19

Homemade coconut, olive oil granola, Greek yogurt, berries \$18

Steel-cut Irish oatmeal raw sugar, raisins, choice of milk \$18

Coconut cream baked oatmeal, poached mango \$21

# L Ā H I K I

## BUFFETS + BAR

### KO OLINA BUFFET

*Full breakfast selections, Kona coffee drip or tea  
plus your choice of Mimosa or house Bloody Mary*  
\$55

### LA HIKI BUFFET

*Full breakfast selections, Kona coffee drip or tea*  
\$45

### MAKAHA BUFFET

*Selection of tropical fruit, juices, granola, cereals, yogurt,  
assorted breads, pastries, cheeses and sliced deli meats,  
Kona coffee drip or tea*  
\$35

## ROASTED COFFEE

\$6  
Kona coffee drip  
Espresso  
Macchiato  
Assorted tea

\$8  
Latte  
Cappuccino

\$16  
Kona coffee French press

## MIMOSA BAR

*Featuring Nicholas Feuillatte Brut  
Champagne*

\$16  
Choice of:  
*Orange  
Lilikoi  
Pineapple  
Guava*

## SMOOTHIE BAR

\$15  
Re-hydrating  
*Apple banana, ginger,  
oats, coconut water*

Re-energizing  
*Banana, bee pollen,  
beetroot*

Antioxidant  
*Blueberries, acai,  
lemongrass kombucha*

Fiber-power  
*Kale, turmeric,  
cucumber, celery*