

# A CHRISTMAS BRUNCH BUFFET AT QUIORA

MONDAY, DECEMBER 25<sup>TH</sup>

9:00 AM - 1:00 PM

\$105 PER GUEST  
KEIKI 12 & UNDER · \$52  
*Exclusive of Tax and Gratuity*

*Inspired by the G.LION HAWAII kitchen's at  
La Vie, Quiora and Hy's Steak House*

QUIORAWAIKIKI.COM

## CHILLED SELECTIONS

Chilled Raw Bar:  
*Oysters, Shrimp Cocktail, Lobster Tail,  
Ahi + Nairagi Sashimi*

Poke Selections:  
*Ahi Limu Poke, Spicy Au Poke,  
Beet + Sea Asparagus Poke*

Smoked Salmon  
*with Everything Bagel and Condiments*

“Here and There”  
Charcuterie + Cheese Board

Kahumana Mixed Green Salad  
*with Assorted Dressings*

Arugula Salad  
*with Candied Walnuts, Ricotta,  
Balsamic Vinaigrette*

Quinoa Salad  
*with Dried Fruit and Roasted Vegetables*

Christmas Wreath Caprese

Holiday Pasta Salad

Seasonal + Local Fruits

## HOT SELECTIONS

Steamed Dungeness + Snow Crab Legs

Steamed Pier 38 Catch of the Day  
*Hong Kong Style*

Sweet and Sour Fried Chicken

Cheese Biscuit Eggs Benedict

Seafood Chowder

Winter Harvest Vegetables

Roasted Marbled Potato

Steamed Rice

Double Apple Smoked Bacon

Pork Link Sausage

## CARVING STATION

Hy's Signature Rib Roast  
*Au Jus, Horseradish Cream*

*\*Menu Subject to Adjustments*

## MADE TO ORDER EGGS YOUR WAY

Farmer's Omelet:  
*Local Mushroom, Spinach, Truffle Cheese*

Fisherman's Omelet:  
*Seafood Newburg*

Rancher's Omelet:  
*Pipikaula, Kalua Pig, Pepperjack*

## DESSERTS

Calamansi Meringue Tart

Guava Danish

Chocolate Almond Croissant

Lychee Panna Cotta

Apple Banana Croissant Bread Pudding  
*with Creme Anglaise*

Classic Coconut Cake

Peppermint Chocolate Madeleines

Ube Tapioca

Gingersnap Cheesecake

A CHRISTMAS  
*Dinner Buffet*  
AT QUIORA

DECEMBER 24<sup>TH</sup> - DECEMBER 25<sup>TH</sup>

5:00 PM - 9:00 PM

\$125 PER GUEST  
KEIKI 12 & UNDER · \$62  
*Exclusive of Tax and Gratuity*

*Inspired by the G.LION HAWAII kitchen's at  
La Vie, Quiora and Hy's Steak House*

QUIORAWAIKIKI.COM

CHILLED SELECTIONS

Chilled Raw Bar:  
*Oysters, Shrimp Cocktail, Lobster Tail,  
Ahi + Hamachi Sashimi*

Poke Selections:  
*Ahi Limu Poke, Spicy Au Poke,  
Beet + Sea Asparagus Poke*

Smoked Salmon  
*with Everything Bagel and Condiments*

“Here and There”  
Charcuterie + Cheese Board

Kahumana Mixed Green Salad  
*with Assorted Dressings*

Arugula Salad  
*with Candied Walnuts, Ricotta,  
Balsamic Vinaigrette*

Quinoa Salad  
*with Dried Fruit and Roasted Vegetables*

Christmas Wreath Caprese

Holiday Pasta Salad

Seasonal + Local Fruits

HOT SELECTIONS

Steamed King Crab + Snow Crab Legs

Steamed Pier 38 Catch of the Day  
*Hong Kong Style*

Sweet and Sour Fried Chicken

Burgundy-Cranberry Short Rib

Seafood Chowder

Winter Harvest Vegetables

Roasted Marbled Potato

Steamed Rice

CARVING STATION

Hy's Signature Rib Roast  
*Au Jus, Horseradish Cream*

Roasted Lamb Chop  
*Red Wine Jus, Mint Jelly*

*\*Menu Subject to Adjustments*

DESSERTS

Calamansi Meringue Tart

Honoka'a Chocolate Mousse

Gingersnap Cheesecake

Apple Banana Croissant Bread Pudding  
*with Creme Anglaise*

Classic Coconut Cake

Peppermint Chocolate Madeleines

Ube Tapioca

Gingersnap Cheesecake

French Macarons  
*in Assorted Flavors*

