

CHRISTMAS DAY BRUNCH BUFFET

SUNDAY, DECEMBER 25TH | SEATINGS FROM 9 AM - 1 PM

\$98 PER GUEST | KEIKI 12 & UNDER \$49

EXCLUSIVE OF TAX & GRATUITY

CHILLED SELECTIONS

Oysters | Shrimp Cocktail | Lobster Tail | Ahi Sashimi
house remoulade, cocktail sauce, mignonette, wasabi-soy sauce.

'Ahi Limu Poke | Spicy Au Poke | Beet and Sea Asparagus Poke | Mushroom Poke

"Here and There" Charcuterie and Cheese Board

Smoked Salmon

Hirabara Mixed Green Salad

Roasted Butternut Squash with Arugula, Candied Hazelnuts and Balsamic Reduction

Quinoa with Dried Fruit and Winter Vegetables

Christmas Wreath Caprese

Holiday Pasta Salad

Seasonal and Local Fruits

HOT SELECTIONS

Seafood Cioppino

Sweet and Sour Spiced Fried Chicken

Cheese Blintz with Berry Coulis and Coconut Sabayon

Smoked Ham Hock, Sausage, Kale and Bean Soup

Cheese Biscuit Eggs Benedict

Roasted Winter Harvest Vegetables

Double Apple Smoked Bacon | Pork Link Sausage

Steamed Rice | O'Brien Marbled Potatoes

Made To Order: Specialty Omelets | Eggs-Your-Way

CARVING STATION

Hy's Famous Alae Salt-Roasted Prime Rib
au jus, horseradish cream.

Guava Glazed Ham

pommery cream sauce, fruit chutney.

SWEET SELECTIONS

Calamansi Meringue Tart | Pecan Tart | Profiteroles

Chocolate Macadamia Nut Croissants | Mānoa Honey Scones

Gingersnap Cheesecake | Coconut Tapioca

Apple Banana Croissant Bread Pudding with Crème Anglaise

QUIORAWAIKIKI.COM | 808.729.9757

*menu subject to change · please visit our website to view our most current menu



christmas dinner buffet

12.24.2022 & 12.25.2022 | SEATINGS FROM 5 PM - 9 PM

\$119 PER GUEST | KEIKI 12 & UNDER \$59

EXCLUSIVE OF TAX & GRATUITY

CHILLED SELECTIONS

Oysters | Shrimp Cocktail | Lobster Tail | Ahi Sashimi | Hamachi Sashimi
house remoulade. cocktail sauce. mignonette. wasabi-soy sauce.

Ahi Limu Poke | Spicy Au Poke | Beet and Sea Asparagus Poke | Mushroom Poke

"Here and There" Charcuterie and Cheese Board

Smoked Salmon

Hirabara Mixed Green Salad

Roasted Butternut Squash with Arugula, Candied Hazelnuts and Balsamic Reduction

Quinoa with Dried Fruit and Winter Vegetables

Christmas Wreath Caprese

Holiday Pasta Salad

Seasonal and Local Fruits

HOT SELECTIONS

Seafood Cioppino

Pier 38 Catch of the Day with Citrus Butter and Sundried Tomato Tapenade

Pork Loin with Prune Mui Compote and Calvados Jus

Sweet and Sour Spiced Fried Chicken

Smoked Ham Hock, Sausage, Kale and Bean Soup

Roasted Winter Harvest Vegetables

Steamed Rice | O'Brien Marbled Potatoes

CARVING STATION

Guava Glazed Ham

pommery cream sauce. fruit chutney.

Hy's Famous Alae Salt-Roasted Prime Rib

au jus. horseradish cream.

New Zealand Lamb Chop

red wine jus. mint jelly.

SWEET SELECTIONS

Calamansi Meringue Tart | Pecan Tart | Profiteroles

Gingersnap Cheesecake | Honoka'a Chocolate Decadence

Sticky Toffee Pudding with Eggnog Crème | Coconut Tapioca

Apple Banana Croissant Bread Pudding with Crème Anglaise

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