

the veranda

BREAKFAST • LUNCH • AFTERNOON TEA

CHRISTMAS DAY BRUNCH BUFFET

Monday December 25, 2017 10:00 a.m. to 1:30 p.m.

FROM THE SEA

Ahi and Hamachi Sashimi
Fresh Oysters on the Half Shell, Snow Crab Cluster's
Cold Water Shrimp with Mango Horseradish Cocktail Sauce
Beet Cured Grave Lox with Traditional Accompaniments
Island Style Ahi & Tako Poke
Sushi Selection of Nigiri, California, Inari and Futomaki Sushi

CRISP WINTER STARTERS

Cioppino, crab, clams, shrimp, and scallops sourdough croutons
Ho Farms Tomato Caprese with Baby Mozzarella
Lobster and Rice Vermicelle Noodle Salad with house made Peanut Sauce
Salmon, Watercress salad, Soy Yuzu Vinaigrette
Marinated Hamakua Mushroom, Aritchoke hearts and Ho Farm Tomato
Baby Romaine Caesar with Garlic Sourdough 'Croutons'
Pipikaula Maui Onion and Tomato Salad
JA Farms Mix Greens with Balsamic Vinaigrette and Champagne Dressing
Artisanal Cheese and Charcuterie Platter with Lavosh, Crackers and Sweet Butter
An Assortment of Freshly Baked Breads and Rolls
Fresh sliced Fruits and Fresh mixed Berries

SIGNATURE ENTREES

Ewa Sweet Corn Casserole
Strawberry Belgium Waffles, Super Granola Crumb, Crème Fraiche
Crab Cake with Pouched Egg, Hollandaise
Smoked Bacon
Maple Glazed Sausage
Miso Glazed island Catch with Choi Sum and Pickled Ginger
Huli Huli Roast Chicken Lomi Tomato Relish
Seafood Lemongrass "Bouillabaisse", Aioli and toasted baguette
Soy Sake Braised Beef Short Rib, Asian Vegetable Crispy Shallot
Lililkoi and Lehue Honey Baked Ham, Mango Chutney
Baked Yukon Potato Puree with Cheese and Herbs
Seasonal Garden Vegetables
Beach House Breakfast Potatoes, Peppers and Onions



OMELETTES MADE TO ORDER

CARVERING STATION'S

Whole Suckling Pig with plum sauce, hoisin sauce, steamed bao, scallion and cilantro
Prime Rib with Horseradish Cream, Thyme Au Jus, Potato Roll

DESSERTS

Holiday Yule Logs, Strawberry short cake Macadamia Nut Tarts, Haupia Pie, , Mango panna cotta, Black Forest Cake, Stollen,
Assorted Cup Cakes, Ginger bread Cookies, S'mores, Dark Rum Pot de Crème, Chocolate bread pudding

Includes Coffee or Tea Adults - \$80.00 per person Children - \$40.00 per person

For reservations or more information, please call The Dining Reservations Center at (808) 921-4600 between the hours of
9:00 am – 5:00 pm HST daily. We may also be contacted via e-mail at tdrc.waikiki@starwoodhotels.com

Beverages, gratuity and tax are additional. Parties of 6 or more are subject to an 18% service charge. Menu items subject to change without notice