

MENU FOR HOST EYES ONLY
\$75 Family Style/Stationed Brunch Menu

FRESH START

yogurt & granola cup greek yogurt, pineapple jam, fresh fruits

fruit plate seasonal fresh fruits

kale salad spinach, endive, toasted almonds, gorgonzola, green goddess dressing

ahi poisson cru hirabara gem lettuce, watermelon radish, okinawan sweet potato chip **+8**

INCLUDED ENTREES

soft scrambled eggs

bacon **or** portuguese sausage [please pre-select]

kaimana toast with house jam & butter

potatoes & hollandaise

PREMIUM ENTREES

please pre-select **one** of the following for no additional cost

avocado toast smashed avocado, tomato jam, tomato relish **+13**

add soft boiled egg **+3**

kaimana beach burger local beef patty, american cheese, house pickle, kaimana sauce **+15**

chicken sandwich grilled chicken, dijonnaise, crispy bacon, gem lettuce, local tomatoes, semolina toast **+15**

fish sandwich sesame crusted fish, furikake mayo, crispy wonton, house kimchee **+16**

hau tree eggs benedict ham, hollandaise, chives **+16**

spinach benedict sauteed spinach, garlic, hollandaise, chives **+15**

OHANA STYLE SIDES

all sides & add-ons are optional but must be pre-selected / see additional cost

white rice **+4**

half papaya roasted tomato, ricotta, basils **+8**

herb'd fries rosemary, parmesan **+9**

ube brown butter cinnamon rolls brown butter dough & filling, ube cream cheese frosting, candied macadamia nuts **+9**

calamansi ricotta pancake calamansi curd, sweet ricotta, strawberries **+12**

SWEET ADD ONS

yuzu tart crème fraîche, almond crust **+15**

toasted coconut cake vanilla, valrhona white chocolate **+15**

vanilla panna cotta fresh berries consomme **+15**

citrusly nuts about you pistachio joconde, calamansi curd, pistachio sauce **+15**

MENU FOR HOST EYES ONLY
\$90 Family Style/Stationed Brunch Menu

FRESH START

yogurt & granola cup greek yogurt, pineapple jam, fresh fruits

fruit plate seasonal fresh fruits

kale salad spinach, endive, toasted almonds, gorgonzola, green goddess dressing

ahi poisson cru hirabara gem lettuce, watermelon radish, okinawan sweet potato chip

INCLUDED ENTREES

soft scrambled eggs

bacon **or** portuguese sausage [please pre-select]

kaimana toast with house jam & butter

potatoes & hollandaise

PREMIUM ENTREES

please pre-select **two** of the following for no additional cost

avocado toast smashed avocado, tomato jam, tomato relish **+13**

add soft boiled egg **+3**

kaimana beach burger local beef patty, american cheese, house pickle, kaimana sauce **+15**

chicken sandwich grilled chicken, dijonnaise, crispy bacon, gem lettuce, local tomatoes, semolina toast **+15**

fish sandwich sesame crusted fish, furikake mayo, crispy wonton, house kimchee **+16**

hau tree eggs benedict ham, hollandaise, chives **+16**

spinach benedict sauteed spinach, garlic, hollandaise, chives **+15**

OHANA STYLE SIDES

all sides & add-ons are optional but must be pre-selected / see additional cost

white rice **+4**

half papaya roasted tomato, ricotta, basils **+8**

herb'd fries rosemary, parmesan **+9**

ube brown butter cinnamon rolls brown butter dough & filling, ube cream cheese frosting, candied macadamia nuts **+9**

calamansi ricotta pancake calamansi curd, sweet ricotta, strawberries **+11**

SWEET ADD ONS

yuzu tart crème fraîche, almond crust **+15**

toasted coconut cake vanilla, valrhona white chocolate **+15**

vanilla panna cotta fresh berries consomme **+15**

citrusly nuts about you pistachio joconde, calamansi curd, pistachio sauce **+15**