

**\$65 BRUNCH MENU**  
**Hau Tree**  
**Private Dining Room**

**FIRST**

mini local ahi "nicoise" salad  
6 minute egg, cherry tomato, potato, olives, salsa verde

&

half avocado toast  
grilled semolina bread, tomato jam, smashed avocado

**SECOND**

-guest choice of-

kaimana burger  
local beef double patty, bacon jam, special sauce, fresh la tour roll, fries

ahi burger  
asian slaw, wonton, spicy aioli, fries

hau tree eggs benedict  
la tour english muffin, ham, poached eggs, béarnaise, potatoes

**DESSERT**

-guest choice of-

toasted coconut cake  
vanilla, rum, valrhona opalys

yuzu tart  
crème fraîche, almond crust

**\$90 BRUNCH MENU**  
**Hau Tree**  
**Private Dining Room**

**FIRST**

fresh baked pastry trio platter  
-served family style-  
croissant, scone, banana bread, housemade jam & butter

**SECOND**

house cured salmon  
breadshop rye, cream cheese, herbs, trout roe

**THIRD**

-guest choice of-

steak and eggs  
6oz akaushi wagyu, two eggs any style, yuzu pupukea honey compound butter

ahi burger  
asian slaw, wonton, spicy aioli, fries

hau tree eggs benedict  
la tour english muffin, ham, poached eggs, béarnaise, potatoes

**DESSERT**

-guest choice of-

toasted coconut cake  
vanilla, rum, valrhona opalys

yuzu tart  
crème fraîche, almond crust