

\$70 Coursed Brunch Menu

FIRST

please pre-select **one** first course to be served to all your guests

local ahi nicoise 6 minute egg, broccolini, tomato, potato, olives, salsa verde

avocado toast smashed avocado, tomato jam, tomato relish

ancient grain greek salad mixed grains, lemon tahini, tomatoes, cucumber, feta

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

fruit plate seasonal fresh fruits

ENTREE

please pre-select **two** entree options, of which your guests will select one on the day of event

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

hau tree eggs benedict ham, hollandaise, chives

spinach benedict sauteed spinach, garlic, hollandaise, chives

shakshuka poached egg, tomato sauce, goat cheese, toasted semolina bread

loco moco local beef patty, gravy, caramelized onions, pickled red peppers, crispy garlic, sunny side egg

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

chicken sandwich grilled chicken, dijonaise, crispy bacon, gem lettuce, local tomatoes, semolina toast

fish sandwich sesame crusted fish, furikake mayo, crispy wonton, house kimchee

PREMIUM ENTREES

steak and sunnies grilled wagyu, sunny side up eggs, salsa verde potatoes, brown butter **+20**

crab cake benedict hollandaise, old bay, chives **+10**

cured salmon benedict hollandaise, asparagus, chives **+10**

FAMILY STYLE SIDES all sides are optional but must be pre-selected / see additional cost

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**

white rice **+4** · half papaya **+8** · herb'd fries **+9** · crispy potatoes with salsa verde **+10**

DESSERT

please pre-select **one** dessert to be served to all your guests

yuzu tart crème fraîche, almond crust

toasted coconut cake vanilla, valrhona white chocolate

citrusly nuts about you pistachio joconde, calamansi curd, pistachio sauce

\$85 Coursed Brunch Menu

FIRST

please pre-select **two** first course *options*, of which your guests will select one on the day of event

local ahi nicoise 6 minute egg, broccolini, tomato, potato, olives, salsa verde

avocado toast smashed avocado, tomato jam, tomato relish

ancient grain greek salad mixed grains, lemon tahini, tomatoes, cucumber, feta

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

fruit plate seasonal fresh fruits

ENTREE

please pre-select **three** entree *options*, of which your guests will select one on the day of event

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

hau tree eggs benedict ham, hollandaise, chives

spinach benedict sauteed spinach, garlic, hollandaise, chives

shakshuka poached egg, tomato sauce, goat cheese, toasted semolina bread

loco moco local beef patty, gravy, caramelized onions, pickled red peppers, crispy garlic, sunny side egg

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

chicken sandwich grilled chicken, dijonaise, crispy bacon, gem lettuce, local tomatoes, semolina toast

fish sandwich sesame crusted fish, furikake mayo, crispy wonton, house kimchee

steak and sunnies grilled wagyu, sunny side up eggs, salsa verde potatoes, brown butter

crab cake benedict hollandaise, old bay, chives

cured salmon benedict hollandaise, asparagus, chives

FAMILY STYLE SIDES

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

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**

white rice **+4** · half papaya **+8** · herb'd fries **+9** · crispy potatoes with salsa verde **+10**

DESSERT

please pre-select **two** first course *options*, of which your guests will select one on the day of event

yuzu tart crème fraîche, almond crust

toasted coconut cake vanilla, valrhona white chocolate

citrusly nuts about you pistachio joconde, calamansi curd, pistachio sauce