CHRISTMAS DINNER

SUNDAY DECEMBER 25, 2016 400pm-930pm (last seating at 9pm)

ADULT BUFFET \$75.00 CHILD BUFFET (6-12) \$35.00



CHEF'S ACTION STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream FARMER JOHN BONE-IN COUNTRY HAM dole plantation pineapple and rum raisin glaze STEAMED WHOLE ONAGA CHINESE STYLE ginger, onion, cilantro, singed with hot oil SOUTHERN KING CRAB LEGS kai market signature garlic butter

HOT OFFERINGS

KAI MARKET SEAFOOD CHOWDER shrimp and scallops
CREAMY MASHED POTATOES parmesan cheese gratin
LOCAL STYLE FRIED RICE garlic and kim chee
SOY BRAISED BONELESS BEEF SHORTRIBS kim chee
HERB MARINATED BUTTER BALL TURKEY kai market stuffing, turkey giblet gravy
WOK TOSSED MAILA CLAMS garlic, ginger, black bean sauce
TWIN BRIDGE FARM WAIALUA ASPARAGUS
SALT AND PEPPER STYLE SHRIMP
COCONUT LEMONGRASS GLAZED OKINAWAN SWEET POTATOES
WOK TOSSED CHINATOWN NOODLES

COLD TABLE

HAWAIIAN STYLE AHI POKE inamona, maui onion, green onion, ogo mixed with hawaiian sea salt KIM CHEE MARINATED TAKO POKE molokai cucumbers, kula green onions FRESH ISLAND AHI SAHIMI shaved turnips and wasabi INARI, FUTOMAKI AND CALIFORNIA ROLLS soy sauce and wasabi YUKON GOLD LOCAL STYLE POTATO SALAD edamame, kahuku corn HALEIWA BABY ROMAINE CAESAR SALAD garlic herb crisp, white anchovy VIETNAMESE FLAVORED SEAFOOD SALAD shrimp, mussels, calamari, citrus basil vinaigrette KAMUELA MIXED GREEN SALAD fresh local vegetables CHEESE BOARD AND LAVOSH

SWEET OFFERINGS

ALMOND FLOAT

CUBED WATERMELON AND DOLE PINEAPPLE WARM PORTUGUESE BREAD PUDDING PUMPKIN PIE CUSTARD PIE PECAN PIE ASSORTED MOCHI CRÈME CARAMEL

MANGO PUDDING
THAI COFFEE CUSTARD
CHOCOLATE POT DE CRÈME
YULE LOG
RED VELVET CAKE
PEANUT BUTTER CRUNCH BARS
CHOCOLATE FOUNTAIN