

ILIMA TERRACE MOTHER'S DAY CHAMPAGNE BRUNCH

10:30 a.m. - 3:00 p.m

FRUIT DISPLAY

Pineapple, Papaya, Melons, Seasonal Berries, Apples, Pears and Oranges
Three Flavors of Fruit Juices

BREAKFAST PASTRIES

Danish, Sweet Rolls, Breads, Donuts, Coffee Cake, Fruit Flans

BREAKFAST STATION

Omelette Station:

Eggs to Order with Peppers, Mushrooms, Onions, Spinach, Tomato
Bay Shrimp, Ham, Portuguese Sausage and Cheese

Waffles with Flavored Butters, Pecans, Macadamia Nuts, Fresh Berries and Chocolate Chips
Maple and Coconut Syrups, Whipped Butter, Whipped Cream

Crispy Bacon, Chicken and Apple Sausage, Pork Sausage Links

SEAFOOD DISPLAY

Cooked Cocktail Shrimp, Alaskan King Crab Legs, Fresh New Zealand Oysters
served with Classical Cocktail Sauce and Fresh Lemons

House Smoked Island Fish and Salmon

Condiments - Capers, Chopped Onions, Parsley, Lavosh and French Bread

Egg, Cream Cheese, House-made Hummus, Sun Dried Tomato and
Roasted Garlic Dip, Cornichons, Cocktail Sauce and Lemon

CARVING STATION

Roasted Rack of Kurobuta Pork Island Style

Slow Roasted Prime Rib Seasoned with Alaea Salt and Freshly Cracked Pepper, Au Jus

TEMPURA AND SUSHI STATION

Shrimp and Vegetable Tempura Prepared to Order

Sweet Chili Aioli, Citrus Sesame and Traditional Dipping Sauce

Visit with Our Talented Chef and Enjoy Sushi Made to Order

Creative Selections of Tamago, Ebi, Ahi and Much More

FRESH FROM THE GARDEN

Hawaiian Cobb Salad with Big Island Baby Romaine, Kauai's Best Exotic Lettuces,
An Array of Vegetables, Dressings, Croutons and Seasonal Toppings

ANTIPASTI BAR

Assorted Meats, Grilled Vegetables, Cheeses and Specialty Salads

HOT FOOD

Steamed Pacific Sea Bass, Preserved Lemon Ponzu and Petite Hawaiian Spring Vegetable Stir-Fry

Lamb Jardiniere with Parisienne Potatoes

Chinese Style Roast Char Siu Duck on Won Bok

Succulent Roasted Five Spice Chicken, Asian Tangerine Glaze, Pad Thai Noodles

Steamed Coconut Jasmine Rice

CHEF ORLY'S DESSERTS

Lilikoi Tart, Exotic Island Fruit Tart, Chocolate Mousse Cake,

German Chocolate Cake, Turtle Cheese Cake, Fruit Fondue Trifle,

Almond Cream Berry Tarts, French Pastries, Cookies and Brownies

Chocolate Fountain with an Assortment of Condiments

Starbucks Coffee, Tazo Tea and Milk are included

\$58.00 adults

\$30 children (5-12)

Free (4 and under)

(not inclusive of sales tax and gratuity)

an 18% gratuity will be added to parties of 8 or more