

THE BUFFET AT HYATT

THE CARVING TABLE

KIawe SMOKED 'ALAEA SALT CRUSTED SLOW ROASTED PRIME RIB

CABERNET-ROSEMARY JUS, HORSERADISH-SOUR CREAM,
HAWAIIAN SWEET ROLLS

NORTH SHORE SHRIMP TRUCK

KAUA'I SHRIMP, HYATT'S FRESH GARDEN HERBS,
GARLIC BUTTER

STEAMED SOUTHERN KING CRAB LEGS

DRAWN BUTTER, SESAME-MISO AIOLI, OUR FAMOUS
SINGAPOREAN CHILI CRAB SAUCE

THE COUNTER

ISLAND FRESH, LOCAL-STYLE POKE

AHI, TAKO, SHRIMP, INAMONA, MAUI ONION,
GREEN ONION, OGO, HAWAIIAN SEA SALT, SESAME-SHOYU,
SPICY & WASABI AIOLI, MISO-GARLIC, CHILI PEPPER WATER

Assorted Maki & Nigiri

THE STOVE TOP

SHOR'S SIGNATURE ISLAND CHOWDER

ISLAND FISH, CLAMS, ROASTED KAHUKU CORN

PULEHU GRILLED STEAK

CAB BEEF TRI TIP, HAWAIIAN SALT, GINGER,
GARLIC, CANE SUGAR

KIawe SMOKED GUAVA CHICKEN

TOASTED SESAME, GREEN ONION

ROASTED ISLAND LOCAL FISH FILLET

PAPAYA SALSA. MANGO BUERRE BLANC

LECHON KAWALI

FILIPINO CRISPY PORK BELLY-HAWAIIAN STYLE

WOK CHARRED BROCCOLINI

ROASTED SWEET BELL PEPPERS, SHIITAKE MUSHROOM,
OYSTER SAUCE, HYATT'S HOMEGROWN HERBS

MOLOKA'I SWEET POTATO

CANE SUGAR-PINEAPPLE BUTTER GLAZE

LOCAL GRINDS FRIED RICE

KUKUI SAUSAGE COMPANY PORTUGUESE SAUSAGE,
KIM CHEE, DOLE PINEAPPLE

CHARLIE'S SZECHUAN EGGPLANT

CLASSIC HYATT REGENCY WAIKIKI RECIPE

CLASSIC MISO SOUP

ALOHA TOFU FACTORY TOFU, WAKAME,
GREEN ONION, ASSORTED JAPANESE PICKLES

STEAMED RICE

THE PANTRY

ILI'ILI ORGANIC FARMS MIXED GREENS

ASSORTED GREENS WITH LOCAL VEGETABLES,
GREEN GODDESS DRESSING

CHINESE LONG BEAN & TOFU SALAD

KALE, SESAME-MISO-SHOYU VINAIGRETTE

KIM CHEE MARINATED TAKO POKE

JAPANESE CUCUMBERS, GREEN ONIONS

GRILLED PINEAPPLE CAESAR SALAD

WAIPOLI FARMS ROMAINE, SHAVED PARMESAN,
GARLIC CROUTON, CLASSIC DRESSING

GARLIC-TERIYAKI EDAMAME

SOMEN SALAD

SPAM, CUCUMBER, ROMAINE,
BEAN SPROUT, GREEN ONION, KAMABOKO,
SRIRACHA-SHOYU VINAIGRETTE

POTATO-MAC SALAD

HAWAIIAN STYLE, EDAMAME, CARROT,
CHOPPED EGG, GREEN ONION

ARTISANAL CHEESE PLATTER

LOCAL ISLAND & IMPORTED SELECTIONS,
LAVOSH, MANGO-LILIKOI BUTTER,
HYATT'S OWN HULA MELI HONEY

THE FINALE

FRESH ISLAND FRUITS

DOLE PLANTATION PINEAPPLE,
SEASONAL MELON & BERRY COULIS

CHEF'S SELECTION OF DECADENT HOUSEMADE DESSERTS

INTERACTIVE SOFT-SERVE ICE CREAM EXPERIENCE

CHOOSE FROM EIGHT DELICIOUS FLAVORS
AND CUSTOMIZE YOUR OWN WITH OUR
SELECTION OF GOURMET TOPPINGS & TREATS

MONDAY & TUESDAY \$63⁰⁰

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially in consumers with certain medical conditions. An 18% service charge will be added to parties of 6 or more.

All buffet bookings allow for a 1.5 hour dining time.