

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

CANTONESE STYLE STEAMED ISLAND FISH FILLET

HOT OIL, SCALLIONS, CILANTRO, SOY-GINGER SAUCE

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 & sushi grade sashimi

THE STOVE TOP

SHOR'S SIGNATURE ISLAND CHOWDER

ISLAND FISH, CLAMS, ROASTED KAHUKU CORN

SEARED FRESH CATCH

WITH MEDITERRANEAN SALSA
AND EXTRA VIRGIN OLIVE OIL

HULI-HULI CHICKEN

CHARRED DOLE PINEAPPLE, 808 SECRET SAUCE

SALT & PEPPER KAUA'I SHRIMP

SHICHIMI TOGRASHI

KALUA PIG, CABBAGE & POI

AUTHENTIC HAWAIIAN SLOW COOKED
SMOKED PORK SHOULDER

ILI'ILI ORGANIC FARMS BABY BOK CHOY

ROASTED SWEET BELL PEPPERS, HO FARMS
ROASTED CHERRY TOMATOES, SHIITAKE MUSHROOM,
OYSTER SAUCE, HYATT'S HOMEGROWN HERBS

MOLOKA'I SWEET POTATO

CANE SUGAR-PINEAPPLE BUTTER GLAZE

DRIED SCALLOP FRIED RICE

XO SAUCE, FRIED GARLIC, EGG WHITE THREAD,
GREEN ONION, GARLIC, SOY SAUCE, DRIED SCALLOP

WOK TOSSED SAIMIN NOODLES

SUN'S NOODLES, KAMABOKO, LUP CHEONG,
JULIENNE VEGETABLE, EGG

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

ULU MANA HAWAIIAN BREADFRUIT HUMMUS

BEET, JALAPENO & SWEET POTATO,
CHARRED NAAN BREAD

SOMEN SALAD

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

POTATO-MAC SALAD

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

LOMI-LOMI SALMON

TRADITIONAL HAWAIIAN RECIPE
FRESH TOMATO, CUCUMBER, MAUI ONION

NORTH SHORE TOMATO PANZANELLA SALAD

SWEET LAND FARMS FETA, AGED BALSAMIC,
HYATT'S GARDEN BASIL, CHARRED SOUR DOUGH BREAD

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

FRIDAY-SUNDAY \$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.