**THE CARVING TABLE**

**KIAWE SMOKED ‘ALAEA SALT CRUSTED SLOW ROASTED PRIME RIB**  (GF)  
CABERNET-ROSEMARY JUS, HORSEBACKRID-SOUR CREAM, MUSTARD, PRETZEL ROLLS, HAWAIIAN SWEET ROLLS

**POACHED SHRIMP, HALF-SHELL SCALLOP SASHIMI**  (GF)  
HOUSE COCKTAIL SAUCE

**CHILLED KING CRAB LEGS & SNOW CRAB LEGS**  (GF)  
DRAWN BUTTER, OUR FAMOUS SINGAPOREAN CHILI CRAB SAUCE, LEMON

**TEMPURA STATION**

**SHRIMP, CHEF’S DAILY SELECTION, TEMPURA DIPPING SAUCE**

**ASSORTED MAKIZUSHI**

**CHEF’S SELECTION OF MAKI ROLLS**

**THE STOVE TOP**

**SHOR’S SIGNATURE ISLAND CHOWDER**

**ISLAND FISH, CLAMS, ROASTED KAHUKU CORN**

**CLASSIC MISO SOUP**

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

**STEAMED RICE**  (V, GF)

**HULI-HULI CHICKEN**

**CHARRED DOLE PINEAPPLE, 808 SECRET SAUCE**

**HAWAIIAN BREADFRUIT HUMMUS**

**BEET, JALAPENO, SWEET POTATO**

**ARTISANAL CHEESE & CHARCUTERIE PLATTER**  (V, GF)

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

**THE PASTA TOP**

**SHRIMP PESTO PASTA**

**SLOW ROASTED TOMATO, ONION, ARUGULA, GARLIC, OLIVE OIL, GRATATED CHEESE, FINE HERBS**

**GARLIC BACON CREAM UDON**

**SOY CREAM, BABY TOMATO, BELL PEPPER, MUSHROOM, RED ONION, PEPPER FLAKE, BASIL, SHAVED PARMESAN, BONITO**

**THE KEIKI STATION**

**PENNE & CHEESE**

**THREE CHEESE CREME**

**CHICKEN STRIPS**

**KEIKI CRUDITE, POLYNESIAN SAUCE, RANCH**

**POPCORN**

**ASSORTED POPCORN SHAKERS**

**JUICE STATION**

**GUAVA, PINEAPPLE, & PASSION ORANGE**

**THE FINAL E**

**FRESH ISLAND FRUITS**  (GF)

**DOLE PLANTATION PINEAPPLE, SEASONAL EXOTIC FRUITS**

**CHEF’S SELECTION OF DECADENT HOUSEMADE DESSERTS**

**INTERACTIVE SOFT-SERVE ICE CREAM EXPERIENCE**

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

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**CHARLIE’S JAI**

**CHINESE VEGETARIAN STEW, SHIITAKE MUSHROOM, NAPA CABBAGE, SNOW PEA, LONG RICE, DAY LILY, DRIED BEAN CURD, GARLIC, PRESERVED TOFU**

**THE PANTRY**

**WAIPOI FARMS HYDROPONIC GREENS**  (GF)  
ASSORTED KULA BABY LETTUCE, ARUGULA, CHERRY TOMATO, CUCUMBER, CARROT CURLS, BEET CURLS, BLUE CHEESE CRUMBLES, BACON BITS, CROUTONS, ASSORTED NUTS, GREEN GODDESS, RANCH, SOY BALSAMIC DRESSING

**CREATE YOUR OWN CHILLED NOODLE SALAD STATION**

**SHRIMP, KAMABOKO, EGG, ROMAINE, GREEN ONION, KIMCHIE, ASSORTED JAPANESE PICKLES, SUNDRIED PEPPER SAUCE, SOBA SAUCE, NORI**

**‘ULU MANA**  (V, GF)

HAWAIIAN BREADFRUIT HUMMUS

BEET, JALAPENO, SWEET POTATO

**ARTISANAL CHEESE & CHARCUTERIE PLATTER**  (V, GF)

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**FRIDAY–SUNDAY**

**$65.95**  PER PERSON  
**$19.95**  KEIKI

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*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially in consumers with certain medical conditions.  (GF) indicates a gluten free menu item and  (V) indicates vegetarian.  A 19% service charge will be added to parties of 8 or more.  All buffet bookings allow for a 1.5 hour dining time.*