

THE BUFFET AT HYATT

THE CARVING TABLE

KIAWE SMOKED 'ALAEA SALT CRUSTED SLOW ROASTED PRIME RIB (GF)

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

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

HOUSE COCKTAIL SAUCE

CHILLED KING CRAB LEGS (GF) & SNOW CRAB LEGS (GF)

DRAWN BUTTER, OUR FAMOUS
SINGAPOREAN CHILI CRAB SAUCE, LEMON

THE COUNTER

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)

*SLOW ROASTED LAMB LEG (GF)

MINT & GARLIC HERB VINAIGRETTE
ROSEMARY, THYME

KIAWE SMOKED GUAVA CORNISH GAME HEN

GREEN ONION, ITALIAN PARSLEY, CELERY LEAVES

*ROASTED ISLAND LOCAL FISH FILLET (GF)

PAPAYA SALSA, MANGO BUERRE BLANC

TWICE BAKED CRISPY PONO PORK BELLY

HOISIN, SCALLION

WOK CHARRED BROCCOLINI (V)

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

PORTUGUESE CLAM (GF)

GARLIC, CLAM JUICE, WHITE WINE, PERNOD,
LIME JUICE, CHORIZO, BUTTER

LAU LAU (GF)

BUTTER FISH, PORK, TARO LEAF, PICKLED ONION

GARLIC HERB ROASTED POTATO (V, GF)

CHOPPED HERB, PARMESAN, OLIVE OIL

LOCAL GRINDS FRIED RICE

KUKUI SAUSAGE COMPANY PORTUGUESE SAUSAGE,
KIM CHEE, DOLE PINEAPPLE

CHARLIE'S SZECHUAN EGGPLANT (V)

CLASSIC HYATT REGENCY WAIKIKI RECIPE

THE PASTA TOP

SHRIMP PESTO PASTA

SLOW ROASTED TOMATO, ONION, ARUGULA,
GARLIC, OLIVE OIL, GRATED PARMESAN, 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 PANTRY

WAIPOLI 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,
KIMCHEE, ASSORTED JAPANESE PICKLES, SUNDRIED
PEPPER SAUCE, SOBA SAUCE, NORI

*ISLAND FRESH, LOCAL-STYLE POKE

CATCH OF THE DAY, EDAMAME, 'INAMONA,
MAUI ONION, GREEN ONION, OGO, HAWAIIAN SEA SALT,
SESAME-SHOYU, CHILI PEPPER WATER

"ULU MANA" (V, GF)

HAWAIIAN BREADFRUIT HUMMUS

BEET, JALAPEÑO, SWEET POTATO, CHARRED NAAN BREAD

ARTISANAL CHEESE & CHARCUTERIE PLATTER (V, GF)

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

THE FINALE

FRESH ISLAND FRUITS (V, GF)

DOLE PLANTATION PINEAPPLE, SEASONAL EXOTIC FRUITS

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 **\$65⁹⁵** **\$19⁹⁵**
PER PERSON KEIKI

*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. A 19% service charge will be added to parties of 6 or more.

All buffet bookings allow for a 1.5 hour dining time.