

# 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)

### \*KALBI STEAK

CAB SIRLOIN, GARLIC MISO PEPPER COULIS, PAPAYA AND MANGO CRÈME,  
CHARRED SCALLION, MUSHROOM, ROASTED PEPPER FRISEE,  
SHAVED RADISH, SESAME OIL

### FAMOUS CRISPY GARLIC CHICKEN

A CLASSIC HYATT WAIKIKI RECIPE WITH SWEET SHOYU,  
CHILI-GARLIC, GREEN ONION

### \*PIER 38 LOCAL FISH

### GEORGE'S COCONUT SEAFOOD CURRY

LOCAL FISH FROM THE HONOLULU FISH AUCTION  
PRAWNS, MUSSELS, KABOCHA SQUASH

### BRAISED TI LEAF MISO PORK

GARLIC MISO SAUCE, SHISO, FRISEE,  
SESAME SEED, GREEN ONION

### SAUTÉED LOCALLY GROWN VEGETABLE

CRIMINI MUSHROOMS, ISLAND GINGER & SHALLOTS

### GARLIC HERB ROASTED POTATO (GF)

CHOPPED HERB, PARMESAN, OLIVE OIL

### CHAR SIU FRIED RICE

BRAISED PORK, PEAS, GARLIC, GREEN ONION, SOY SAUCE, TAMARI, CARROT

### LAU LAU (GF)

BUTTER FISH, PORK, TARO LEAF, PICKLED ONION

### PORTUGUESE CLAM (GF)

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

### GARLIC SUNDRIED PEPPER SQUID

SUNDRIED PEPPER SAUCE, SOY SAUCE, GARLIC, CARROT,  
SCALLION, MAUI ONION, SESAME OIL

## 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 (GF)

BEET, JALAPEÑO, SWEET POTATO

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

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

## THE PASTA TOP

### SHRIMP PESTO PASTA

SLOW ROASTED TOMATO, ONION, ARUGULA,  
GARLIC, OLIVE OIL, GRATED 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 FINALE

### FRESH ISLAND FRUITS (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

WEDNESDAY & THURSDAY **\$65<sup>95</sup>** **\$19<sup>95</sup>**  
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 and (V) indicates vegetarian.

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

All buffet bookings allow for a 1.5 hour dining time.