

Mother's Day May 10th 2026

\$75 per head plus Tax and Tip

Table Share

House made Assorted Pastries: Cinnamon Apple Danish, Kulolo Turnover, French Croissant, Cheddar Cheese Scone

Yogurt with House made Granola, Lemon Zest and Honey

Green Salad with House Dressing

Choice of One Entree

French Toast with Haupia Cream, Powdered Sugar, Syrup with Bacon

Waffles with Whipped Cream, Butter, Syrup with Bacon

Macadamia Nut and Banana Pancake, Butter, Syrup with Bacon

Miso Marinated Butterfish, Sauteed Corn and Shiitake Mushroom, Lemon-Butter Sauce, Kabayaki with White Rice

Certified Angus Homestyle Meatloaf, Truffle Potato Puree, Roasted Mushroom, Brown Gravy

Crab Benedict-English Muffin, Blue Crab Cake, Waialua Lemon Hollandaise, Sauteed Spinach, Spicy Lomi Lomi Tomatoes with Petite Salad (Supplemental \$5.00)

Crispy Cabbage with Smoked Salmon, Dill Crème, Lemon Zest, Capers, Spanish Onion, Cucumber, Tomato

Bubu Arare Crusted Big Glory Bay Salmon, Organic Greens, Three Mustard Vinaigrette, Tomato, Cucumber, Spanish Onions

Pork Belly Adobo Bowl, Slow Braised Pork Belly Adobo, Lomi Lomi Tomato, Garlic Aioli, Soft Boiled Egg, Ginger Scallion Rice

Grilled 8oz New York Steak, Soy-Truffle Garlic Mushrooms, Crispy Garlic, Scallions
with White Rice (Supplemental \$5.00)

Pomodoro Pasta with Tomato, Basil, Garlic, Garlic White Shrimp, Parmesan Reggiano

Choice of One Dessert:

“Caramel Macchiato”

Caramel Marscapone Cremeux, Kona Tiramisu Chiffon, Valrhona Chocolate Mousse,
Salted Caramel

“Strawberry Rose”

Strawberry Shortcake, Rosewater Mousse, Lychee Cream Gelee, Oatmeal Crumble

“Lemon Crunch”

Lemon Ice Cream Cake, Hawaiian Honey Crunch, Lilikoi Lemon Curd, Lemon Poppyseed
Marshmallow

Children's Menu Age 12 and below

\$25 per head

Choice of One:

Waialua Cheesy Egg Omelette, Bacon, White Rice

Grilled Ham and Cheese with Fries

Pancakes with Syrup, Butter, Bacon

Waffles with Syrup, Butter, Bacon

Mini Pigs in Blanket with Fries

Dessert: House made Ice Cream or Sorbet

