

KAHILI RESTAURANT

Sunday Brunch Buffet

9am-1pm

SALAD BAR

Variety of Fresh and Marinated Salad

PLATTERS

Seafood Poke, Deli Meats, Fresh Fruit & more
Freshly Baked Dinner Rolls and Butter

OMELETTE STATION

Create your Omelette with our Fresh Ingredients

CARVING STATION

Roasted Beef with Au jus and Horseradish

ENTRÉE

Favorite Breakfast Items
Chef Eddie's Wide Variety of Entrees:
Seafood, Pork, Chicken and Fish
Vegetables and Rice

DESSERTS

Assorted Pies and Cakes
Orange Juice and Guava Juice

\$22.95* per person

12 years old and under \$12.00*

5 years old and under complimentary

*Hawaii State tax and 18% service fee will be added.

Friday Nights...

All-You-Can-Eat Prime Rib & Seafood Buffet

Every Friday
5:30pm - 8:30pm

\$34.95

Children (6-12)-Half price, 5 & under-Complimentary
*Tax & service fee will be added.



Pupus & Soups

Chef's Special Soup of the Day \$ 5.95

Tempura Onion Rings \$6.95
Served with BBQ sauce



French Fries \$ 4.95



Coconut Breaded Shrimp \$9.95
Crispy coconut shrimps served with sweet Thai chili sauce

Crab Cakes \$7.95
Panko crusted.
Served with citrus aioli



Chicken Fingers \$6.95
Breaded chicken breast
Served with curry sauce



Fried Calamari \$6.95
Flour dusted with sweet Thai chili sauce



Kings Platter \$14.95
Fried calamari, shrimp, pork lumpia,
panko chicken fingers, and French fries
Served with Cocktail sauce and chili vinegar



Shanghai Lumpia \$7.95
Minced pork, beef and spices
Served with hot chili vinegar

Entrée Salads



Chinese Chicken Salad \$10.95
Assorted Kula greens, oriental noodles, sugar snap peas and Hoisin chicken served with Sesame Soy dressing



Grilled Ahi Steak \$ 12.95
With Wasabi Vinaigrette. Served with Somen noodles,
mixed baby greens, cucumber and tomato



Caesar Salad \$ 6.95
With grilled chicken \$ 8.95
With Seared Ahi \$12.75

18% gratuity will be added to parties of six or more.

Sandwiches

All sandwiches served with choice of Salad or French fries.



Waikapū Burger \$8.95

Grilled sirloin patty with Maui onion, lettuce, tomato and pickles. Served on an onion bun
Extra toppings add 50¢



Fresh Island Fish Sandwich \$8.95

Lightly battered fish and homemade Maui onion tartar sauce
Served on toasted whole wheat Hoagie bun



Traditional Reuben Sandwich \$9.95

Thin slices of corned beef, Sauerkraut and Swiss cheese on grilled rye bread



Jr. Club Sandwich \$8.95

Roast turkey breast, bacon, lettuce and tomato on Ciabatta bread



Prime Rib French Dip \$12.95

Roasted Prime Rib of beef on Panini sub roll with Au Jus. Served with French fries



Turkey Burger Sandwich \$8.95

Grilled turkey patty topped with melted Pepper Jack cheese on grilled sourdough bread

18% gratuity will be added to parties of six or more.



Chef Eddie's Specialties



Loco Moco \$9.95
Grilled home-style burger patty with rice, brown gravy and two eggs any style



Seared Beef Poke \$12.50
Tender beef tossed in Chef's special sauce with Maui onion, tomato, scallions, and sesame seed drizzle. Served with steamed white rice



Fresh Catch \$Market Price
Chef's daily preparation



Oxtail Soup \$12.95
Oxtails in tasty broth with mustard cabbage, button mushrooms, green beans and roasted peanuts
Served with rice



Tempura Shrimp Chinese Style \$9.95
Deep fried shrimps, peppers and onions tossed with sweet & sour sauce. Served with steamed rice



Beef Short Ribs 12.95
Teriyaki braised boneless short ribs served with steamed vegetables, steamed white rice, garnished with crispy onions

18% gratuity will be added to parties of six or more.





Chef Eddie's Specialties



Shrimp Linguini \$12.95
Sautéed shrimps with Chardonnay cream sauce, Parmesan cheese and capers
Served with garlic bread



Vegetarian Pasta \$9.95
Pan roasted vegetables and Linguini pasta with fresh herbs and Marinara sauce
Served with garlic bread



Cashew Chicken \$11.95
Stir-fried chicken strips tossed with Kula vegetables, cashew nuts and oyster soy sauce
Served over Ramen noodles



Fish and Chips \$10.95
Tempura battered Mahimahi and fries with Maui onion tartar sauce



Saimin \$8.95
Fresh Ramen noodles with Char Siu pork, fish cake, poached egg, won bok and green onions



Oriental Stir-Fried Noodles \$9.95
Ramen noodles with fresh vegetables, Kalua pork, and our own Hawaiian seasoning blend

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Desserts

Apple Pie Ala Mode \$ 4.95
Served with vanilla ice cream

Homemade Mud Pie \$ 5.50
Oreo cookie crust with Kona coffee ice cream filling,
dark chocolate syrup, and a generous topping of
whipped cream

Chocolate Brownie Sundae Ala Mode \$ 4.95
Served with vanilla ice cream and whipped cream

Beverages

Island Tropicals

Mai Tai	Our own version of an island favorite	\$8.00
Pina Colada	A refreshing concoction of blended pineapple, coconut, and rum	\$9.00
Planter's Punch	Exotic mix of tropical fruit juices and dark rum	\$9.00
Blue Hawaii	Blue as the ocean ~ Rum, Blue Curacao and fruit juices	\$9.00
Fruit Smoothies	Strawberry and Pineapple	\$6.00

House Special Martinis

Kahilitini	A refreshing blend of CraZcrane, Midori Melon Liqueur and a splash of lemon-lime served chilled	\$9.00
Lokelanitini	Bombay gin, Apricot brandy, sweet & sour and cranberry juices Shaken and served cold on-the-stem	\$9.00
Nenetini	Traditional vodka martini made with Grey Goose vodka	\$9.00

Non-Alcoholic Beverages

Soft drinks, Coffee, Tea, Cocoa, Juices
\$2.00

Beer

Domestic	\$4.00
Imports	\$5.00
Draft Amber Bock	\$3.50
Coors Light	\$3.50
Keoki	\$3.75

Sparkling Wine

	Glass	Bottle
Cooks Sparkling Wine	\$4.00	
Domaine Ste. Michelle Sparkling Wine		\$28.00

White Wine

	Glass	Bottle
Chardonnay, La Terre	\$6.00	\$24.00
Pinot Grigio Robert Mondavi Private Select	\$7.00	\$28.00
Suvignon Blanc Monkey Bay-New Zealand	\$8.00	\$30.00
Riesling, Blofeld Germany	\$8.00	\$30.00

Red Wine

	Glass	Bottle
Merlot, La Terre California	\$6.00	\$24.00
Cabernet Sauvignon Gnarly Head-California	\$8.00	\$30.00
Merlot, Blackstone Sonoma Reserve	\$10.00	\$36.00
Pinor Noir, Parducci California	\$10.00	\$36.00

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