

the Willows
Champagne Sunday Brunch Buffet

Sunday, 10:00 am–2:30 pm • \$34.95

Keiki ages 4-10, \$17.50 • Senior citizen ages 65+, 10% off

Rotating Selection of Salads

Classic Caesar Salad, Tossed Green Salad, Green Pea Salad,
Potato Salad, Bean Sprout Namul, Chinese Chicken Salad,

Carving Station

Garlic & Hawaiian Salt Crusted Prime Rib
with Horseradish & Au Jus
Chinese Style Snapper

Traditional Hawaiian Selections

Ahi Poke
chilled tuna cubes seasoned with sesame oil, chili pepper, & alae sea salt

Tako Poke
tender octopus served with chili pepper water, Maui onions & cucumbers

Lomi Lomi Salmon
salted salmon Lomi Lomi (massaged) with tomatoes, onions & salt

Poi
Hawaiian favorite, taro root pounded until smooth

Lau Lau
pork wrapped in ti leaves & cooked for two hours until fork tender

Kalua Pig
slow cooked smoked pork with onions and cabbage

Chicken Long Rice
Hawaiian style Chicken Noodle Soup

The Willows Original Shrimp & Chicken Curries
with assorted condiments

Seafood Station

Sushi of the Day, Chilled Snow Crab Legs

Brunch Items

Omelet Station with assorted items to choose from,
Homemade Fried Rice, Banana Sweet Bread,
Portuguese Sausage, Crispy Bacon

Rotating Selection of Desserts

Haupia
traditional Hawaiian Coconut Custard

The Willows famous Fried Haupia
our delicious Haupia breaded in panko & deep-fried

Pina Colada (Pineapple) Bread Pudding

Vanilla Crème Brulee, Fresh Fruits

Soft Serve Ice Cream w/ assorted toppings

Chocolate Mousse Cake New York Style Cheesecake,
Macadamia Nut Cream Pie, Tiramisu

Beverages

Champagne, Iced Tea, Hot Tea, Coffee
(Items subject to change)