

## Sunday Mimosa Brunch

Starter Table -

Oriental Mixed Green Salad Mexican Mixed Green Salad Beansprout Salad Marinated Seafood Salad Pacific Relish Tray Cottage Cheese and Jello - Cold Cuts Cheese Poki Tako Cucumber Namasu Sushi

Pasta Station -

Hot Pasta

Choice of Four Sauces Alfredo, Tomatoe, Asparagus and Mushroom, and du Jour

- Entrees -

Choice of One Served to You

1) Fresh Fruit Omelette Strawberry, Pineapple Served with Home Fry Poataoes

Served with Home Fry Potatoes

2) Mixed Cheese Omelette

Opaka Opaka
With Kiwi Fruits and Strawberries.
Served with Steamed Red Skin Potatoes

4) Sweet and Sour Chicken with Melons Served with Fried Rice

5) Medallions of Beef Champignon

Filet Mignon with Straw Mushrooms, Button Mushrooms, Chantrelles and Black Mushrooms in Sauce Bordelaise. Served with Home Fry Potatoes.

6) Crepe Suzette with Fresh Strawberries

Desserts and Breads -

Croissants Assorted: Muffins, Danish, and French Pastries

Chocolate and Strawberry Mousse

Fresh Tropical Fruits

An Array of Cakes: Featuring Our Own Fresh Baked Haupia Cake

Adults \$15.50

5.50 Children 10 yrs and under

Reservations Suggested

Time: 10 A.M. - 2 P.M.

Valet Parking Available

\$7.75