

Prince Court

SUNDAY BRUNCH MENU

May 26, 1991



HAWAII PRINCE HOTEL
WAIKIKI

Prince Court
Sunday Brunch Wines
May 26, 1991

Wines

LOUIS ROEDERER - BRUT
Premier ~ NV

The highly rated vineyards combined create a premier non-vintage champagne. Three years of aging and contact with yeast results in a full round bouquet, finishing with a crisp dry palate cleansing sensation. Excellent with Hawaiian regional cuisine or just sipping with friends.

IRON HORSE WEDDING CUVÉE

Super star sparkling wine producer from Sonoma County. Lush, round, ripe and complex with a light toasty quality. A favorite at Presidential functions.

BURGESS CHARDONNAY
"Triere Vineyard"
1988

Ripe apple and lemon mark this superb wine from Tom Burgess. A natural accompaniment to all poultry and seafood.

INNISFREE
Cabernet Sauvignon
1988

Delicious Napa Valley red wine made by Joseph Phelps Vineyards. Well-balanced, with just the right touch of oak, its a perfect match with all red meats.

Beverages

Coffee
Tea from Taylor's of Harrogate of London
Ice Tea
Milk
Freshly Squeezed and Chilled Juices
N Z Natural, Mineral Water from New Zealand

Desserts

Chocolate Temptation
Fresh Fruit Torte
French Pastries

Prince Court Sunday Brunch Entertainment
QUINTON HOLI

Food Only ~\$29.00
Food & Wines ~\$39.00
Keikis 4 to 12 years ~\$15.00
3 years and under ~No Charge
Wines by the Glass ~\$5.00
(applicable Taxes and Gratuities not included)

Brunch Service 9:00 am to 2:00 pm

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Appetizers

Sashimi
Antipasti
Oysters on the Half Shell
Ahi Poke
Tako Poke
Lomi Salmon
Shrimps with Cocktail and Remy Martin Sauce
Stone Crab Legs
Norwegian Smoked Salmon
Stuffed Papaya
Poached Cold Salmon, Sauce Vincent
Smoked Trout
Pâtés and Terrines

Salads and Soups

Seasonal Greens with Selected Dressings
Array of Vegetables and Dips
Cucumber and Tomato Salad with Chef's Vinaigrette
Russian Salad
Seafood Chowder

Early Entries

Poached Eggs in Cracked Wheat Bread with Bernaise Sauce
Omelettes Made to Order with Your Selection of Condiments
Our Bakery Chef's Croissants, Muffins and Danish Pastries

Entrées

Steamed Mahi Mahi
on Wok Vegetables with Ginger, Garlic and Shoyu

Paella

Vegetarian Lasagna

Prime Rib of Beef
Au Jus and Horseradish Sauce

Carved Leg of Lamb
with English Mint Sauce

Today's Pasta Specialty

Hash Brown Potatoes
Array of Fresh Vegetables
Steamed Rice
International Cheese Platter
Sliced Tropical Fresh Fruits