



Sweet & Simple Continental I \$31.00 Per Person

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

Cold Selections

Choice of Orange juice, Pineapple juice, or Guava juice

Fresh Sliced Seasonal Fruits & Berries

Choice of two: Sliced Freshly Baked Banana Nut Bread, Mini Muffins, Assorted Mini Danishes, Mini Croissants, or Mini Cinnamon Rolls

Individual Fruit Preserves, Butter

Suggested Enhancements*

Assorted New York Style Bagels \$9.00

Plain & smoked salmon dill cream cheese

Selection of Freshly Baked Scones \$8.00

Sweet butter, fruit preserves

Freshly Baked Mini Croissants \$8.00

Chocolate drizzled, with almonds or plain

Assortment of Freshly Baked

Mini Danishes \$8.00

Assorted Mini Muffins \$6.00

Individual Fruit Yogurt \$7.00

Granola topping

Assorted Mini Boxed Cereals \$5.00

2% Milk

Oatmeal \$6.00

On side: brown sugar, flax seeds, granola,

honey, milk

Miso Soup \$6.00

On side: wakame, diced tofu, green onions

Locally Baked Sweet Bread French Toast \$12.00

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

Scrambled Eggs \$7.00

On side: cheddar cheese, sautéed bell peppers, onions & mushrooms

Mini Pancakes \$11.00

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

Hard Boiled Egg \$2.50

Country Style Breakfast Potatoes \$5.00

Bell peppers, onions

Applewood Smoked Bacon \$7.00

Portuguese Sausage \$8.00

Pork Link Sausage \$6.00



^{*}Enhancements priced per person to complement the continental breakfast. A la carte pricing will differ.





Plated Breakfast

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

Selections

All plated breakfast selections include: Choice of Orange juice, Pineapple juice or Guava juice

Country style red skin potatoes with bell peppers & onions OR steamed white rice

All American \$32.00

Two scrambled eggs, choice of Applewood smoked bacon OR pork sausage OR Portuguese sausage

Locally Sourced Beef Loco Moco \$34.00

Roasted mushroom & onion gravy, fried egg, steamed white rice

Local Style Eggs Benedict \$31.00

Locally baked English muffins, kalua pork, poached egg, sriracha hollandaise sauce, tomatoes

Traditional Eggs Benedict \$31.00

Locally baked English muffins, Canadian bacon, poached eggs, hollandaise sauce

'Da Kine' Breakfast Burrito \$31.00

Scrambled eggs, Portuguese sausage, spam, caramelized onions, queso fresco, shredded jack cheese, cilantro, mild salsa, spinach flour tortilla

Steak & Eggs \$42.00

10oz. New York steak, herbed garlic butter, plain omelet

Suggested Enhancements*

Fresh Fruit Plate \$11.00

Sliced pineapple, honeydew melon, cantaloupe, strawberries

Sliced Banana Nut Bread \$7.00

butter, fruit preserves

Freshly Baked Scones \$8.00

butter, fruit preserves

Mini Croissants \$8.00

butter, fruit preserves

Assortment of Freshly Baked Danish \$6.00

Miso Soup \$4.00

On side: wakame, diced tofu, green onions

*Enhancements priced per person to complement the plated breakfast. A la carte pricing will differ.







Sunrise Breakfast | \$39.00 Per Person

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

Selections

Choice of: Orange juice, Pineapple juice or Guava juice

Fresh Sliced Seasonal Fruits & Berries

Fresh Baked Mini Croissants, Muffins & Fruit Danishes

Scrambled Eggs

Sautéed onions, bell peppers, mushrooms & shredded cheddar cheese toppings

Applewood Smoked Bacon

Portuguese Sausage OR Link Sausage

Steamed White Rice OR

Country Style Breakfast Potatoes

Bell peppers, onions

Action Stations*

(Requires chef attendant, \$200/chef)

Omelets Made to Order \$12.00

Whole eggs, egg beaters, egg whites, diced smoked ham, Applewood smoked bacon, Portuguese sausage, diced onions & bell peppers, sliced mushrooms, spinach

Build Your Own Loco Moco \$14.00

L ocally sourced beef patties, eggs, steamed white rice, mushroom gravy

Carved Honey Mustard Cured Smoked Ham \$14.00

Pineapple chutney, grained honey mustard

Carved Slow Roasted Prime Rib \$18.00

Au-jus, creamed horseradish

*Enhancements priced per person to complement the breakfast buffet. A la carte pricing will differ.

Suggested Enhancements*

Assorted New York Style Bagels \$9.00

Plain & smoked salmon dill cream cheese

Smoked Norwegian Salmon \$14.00

Mini bagels, dill cream cheese

Selection of Freshly Baked Scones \$8.00

butter, fruit preserves

Individual Fruit Yogurt \$6.00

Granola topping

Assorted Mini Boxed Cereals \$5.00

2% Milk

Oatmeal \$6.00

On side: brown sugar, flax seeds, granola, honey, milk

Miso Soup \$5.00

On side: wakame, diced tofu, green onions

Locally Baked Sweet Bread French Toast \$12.00

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

Mini Pancakes \$11.00

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

Local Style Eggs Benedict \$12.00

Locally baked English muffins, kalua pork, poached eggs, sriracha, hollandaise sauce, lomi tomatoes

Traditional Eggs Benedict \$12.00

Locally baked English muffins, Canadian bacon, poached eggs, hollandaise sauce

Hard Boiled Egg \$2.50

Arabiki Sausage \$4.00



Contact us today! (808) 921-5570 | sales@hiltonwaikikihotel.com