

Bay Terrace Restaurant

6:30 am – 11:00 am

kalahuipua`a breakfast buffet

served 6:30 am to 10:30 am

\$31 adults / \$15 children

aloha kakahiaka

today we are featuring farm omelets made to order, breakfast pastries, french toast, belgium waffles, breakfast potatoes, sausage, bacon, daily egg special, smoked salmon, bagels, hot oats, cereals, granola, fresh fruits, dried fruits and yogurt

e`ai kakou

continental breakfast buffet

Served 6:30 am to 10:30 am

\$21 Adults

breakfast pastries, smoked salmon, assorted cheese, cereals, granola, dried fruits, oatmeal, yogurt, fruits, fruit juice

signature specialties

served 6:30 am to 10:30 am

red mill ten-grain hot cereal with bananas and brown sugar 10

swiss bircher muesli with fresh fruit and macadamia nuts 9

granola with dried tropical fruit, toasted coconut, cranberries 9

japanese breakfast 29

catch of the day, miso soup, steamed rice, tamago, kobocho no nitsuke, japanese pickles, green salad, fruit, green tea

traditional breakfast 17

two eggs, potatoes, choice of bacon, ham, chicken-mango sausage, portuguese sausage

made to order omelet 19

roasted potatoes, choice of ham or portuguese sausage, onion, peppers, tomatoes, cheddar cheese, jack cheese, spinach, asparagus, mushrooms

breakfast tacos with sliced fruit 18

tequila infused chorizo sausage scramble, avocado, cheddar cheese, Lomi lomi tomato relish

eggs benedict 16

roasted potatoes, poached egg, english muffin, canadian bacon, hollandaise

luau "benedict" 18

roasted potatoes, taro pancakes, kalua pork, poached egg, hollandaise, gingered lomi-lomi tomato relish

loco moco 19

4oz hamburger patty served over rice topped with 2 eggs covered with brown gravy and portuguese sausage on the side.

Gluten free items are indicated by this symbol 

15 % gratuity will be added to parties of 5 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

May increase your risk of foodborne illness. 08.18.15

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6:30 am – 11:00 am

salmon benedict 18

grilled salmon on a bed of spinach and asparagus with side of hashed brown potato

buttermilk pancakes 15

add macadamia nuts or strawberries 3

cakes and eggs 18

short stack pancakes with 2 eggs and apple-wood smoked bacon

aunty trudy's banana oat pancakes 16

garnished with diced fresh island fruits

crunchy coconut french toast 16

punalu`u sweet bread, caramelized pineapple

egg white frittata 18

breakfast potatoes, big isle goat cheese, asparagus, grape tomatoes, fresh herbs

extras

chicken-mango sausage, portuguese sausage,
honey cured smoked ham, bacon, or canadian bacon 7

roasted potatoes, hash browns, steamed rice 6

grilled waimea tomatoes 5

croissant or english muffin 6

bagel & cream cheese 7

home-made malasadas 7

espresso & coffee

espresso

single shot 1 oz. - 3.5

double shot 2 oz. - 4

café americano

hot water with choice of:

single shot espresso 1 oz. - 4

double shot espresso 2 oz. - 4.5

café latte 5

espresso and silky steamed milk

cappuccino 6

espresso blended with warm milk & a beautiful layer of foam

café mocha 6

espresso blend with chocolate and warm milk

SAMPLE MENU – SUBJECT TO CHANGE

Issued: 08/18/15

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