



MAKENA BEACH & GOLF RESORT
MAUI, HAWAII

Easter Sunday Brunch

Sunday, April 8th, 2012 | Reservations Required Call 875-5888
Includes sparkling wine or mimosas

LATE MORNING BUFFET

Freshly baked Danish, muffins, sweet breads, and croissants
Served with tropical Maui jams and jellies
Selection of sliced Hawaiian fruits, melons and berries
Fresh squeezed orange juice and guava nectar
“Makena Signature Eggs Benedict” on combread croutons with Canadian bacon, mango hollandaise sauce
Bacon, Portuguese sausage and chicken apple sausage
Buttermilk pancakes with sliced strawberries and macadamia nuts
Crispy waffles with fresh whipped cream and blueberry compote
served with maple, coconut and Maui strawberry syrup
Peach crepes with Tahitian vanilla bean custard sauce

ACTION AND CARVING STATION

Chef's made to order omelet station, selection of fresh garden garnishes, roasted meats, bay shrimp,
assortment of grated cheeses and fresh tomato salsa
Boneless leg of lamb, marinated in herbs and garlic, mint and mango chutney, truffle lamb demi glace
Oven roasted herb and mustard crusted prime rib of beef with Au Jus and creamy horseradish sauce
Assorted dim sum of char sui bao, chicken pot stickers and crab shrimp shumai with Asian Dipping Sauces

SEAFOOD AND SPECIALTY SALADS

Fresh Hawaiian sashimi served with soy, wasabi and pickled ginger
Peel-n-eat shrimp, In house smoked salmon, snap-n-eat dungenous crab legs
Assorted made to order sushi from our sushi chefs
Selection of chef's salads tossed with island grown produce to include
baby romaine caesar salad Bar with cherry tomato, roasted garlic crouton, reggiano parmesan dressing
Baby Greens with Kona lobster, Hilo hearts of palm, avocado, Maui onion, tomato and passion fruit vinaigrette
Organic spinach, macadamia nuts, strawberries, jicama and watermelon salad with guajillo vinaigrette
Molokini grille's caprese salad with papaya, tomato and house made mozzarella with shallot vinaigrette
Plus all your favorite Sunday Brunch salads
Chef's famous selection of pates and seafood terrines
Display of artisan cheeses from around the world all served with freshly baked lavosh, artisan style breads, and rolls

CHEF'S MOLOKINI BUFFET

Japanese miso soup garnished with wakame, komaki fu and green onion
Kona lobster chowder with pancetta, golden yukon potato, fire roasted sweet red peppers and Kula corn
Veal scaloppini with wild spring mushroom ragu, parmesan, Israeli cous cous, roasted shallots and port wine demi glace
Ti-leaf wrapped mahi mahi steamed in coconut milk and red Thai curry vegetables coconut ginger lemongrass butter
Mirin glazed Hawaiian barbequed roasted duck, Yak buns, cucumber, kiaware, plum sauce
“Chef's Special Pasta” sautéed chicken breast, tomatoes, garlic, smoked mozzarella, pineapple and penne pasta
Medley of fresh seasonal vegetables
Makena mashed garlic potatoes with caramelized Maui onion
Steamed lemongrass jasmine white rice

PARADISE DESSERT BUFFET

Selection of special creations from our talented pastry chefs
Tropical and traditional preparation of cakes, pies, and chocolate Easter delights
Fresh doughnuts and Malasadas with assorted toppings
Starbucks coffee, decaffeinated coffee, or tea

\$60 Adult , \$45 Child (Age 9-12), \$30 Child (Age 5-8)

Reservations Required, Call 875.5888 | 72 hours cancellation notice required

Menu offerings may vary or change without notice. Prices do not include tax and gratuity. 18% gratuity will be added for parties of six or more. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.