



## Island Buffets

### Orchid Court Buffet 32

full range of selections from all of our hot & chilled items including our made to order omelet station and fresh array of tropical fruits and breads, including coffee, tea & juices

### Continental Buffet 27

selection of house baked pastries and breads additional selections include our tropical fruits, cereals yogurts, salads, deli meats and cheeses

## Light Bites

### Orchid Granola 15

fresh seasonal berries, greek yogurt, house-made granola

### Steel Cut Oatmeal 13

dried pineapple, banana, mango, brown sugar

### Smoked Salmon or Sturgeon & Bagel 19


local tomato, cucumber, red onion, lemon, capers cream cheese

### Tropical Fruit Plate 17

half papaya, selection of fresh seasonal island fruits

## Morning Classics

### Three Egg Omelet 23

choice of: ham, bacon, tomato, spinach, bell pepper mushrooms, onion, cheddar, swiss or pepper jack cheese choice of: daily breakfast potatoes or white rice (organic eggs, egg whites, or egg beaters available upon request) 

### Belgian Waffle 18

candied macadamia nuts, strawberries, banana, rum sauce

### Buttermilk Pancakes 17

golden pineapple compote, candied pecans

### Hawaiian Sunrise 22

farm eggs, teardrop tomato, your choice of daily breakfast potatoes or white rice and your choice of bacon, sausage or smokin' ham

### Steak & Eggs 29

prime new york strip steak (9 oz), farm eggs, teardrop tomato choice of: daily breakfast potatoes or white rice

### Egg White Frittata 21

avocado, asparagus, mushrooms, spinach, local goat cheese

## Orchid Favorites

### Eggs Benedict 23

poached farm eggs, smokin' ham, house-made english muffin hollandaise sauce choice of: daily breakfast potatoes or white rice

### Punalu'u French Toast 18

local sweetbread, guava cream cheese, tropical fruit relish coconut syrup

### Hawaiian Loco Moco 23

beef patty, over easy egg, vegetable fried rice, mushroom gravy

### Huevos Rancheros 22

chicken habanero sausage, farm eggs, pico de gallo, queso fresco

### Crab Spinach Wrap 25

farm eggs, red crab, avocado, tomato, baby spinach, mozzarella choice of: daily breakfast potatoes or white rice

### Beef Short Rib Hash 23

poached farm eggs, okinawan potatoes, spinach, maui onions hollandaise sauce

## On the Side 5

Crispy Bacon

Sausage Links

Smokin' Ham

Chicken Habanero Sausage

Portuguese Sausage

Hard Boiled Eggs (two)

Daily Breakfast Potatoes

House Made English Muffin

Toast (white, wheat, rye, gluten free)

Bagel & Cream Cheese (white, wheat, gluten free)

Chef  
Charles Gillis



Restaurant Manager  
Cynthia Carvalho

 Fairmont Health & Wellness Promise

• Contribute to guests' well-being, vitality and energy • Maximize the use of nutrient-rich ingredients • Minimize the use of processed foods and ingredients with little or no nutritional value  
\*We are required by State Food Code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items include raw shellfish and any cooked proteins cooked to order.