



First Sunday Brunch
April 07th, 2024

Welcome!

STARTER

HOUSE MADE YOGURT

fresh blueberries, manoa honey roasted oats,
warm cinnamon roll

APPETIZER

☞ please select one of the following ☞

ROASTED DUCK CONSOMME

HERB QUICHE

creamy sweetland farms goat cheese, arugula

MEDITERRANEAN STYLE LAMB SALAD

grilled cumin rubbed lamb loin, artichokes,
kalamata olives, roasted tomatoes, feta cheese, cucumber,
heart of romaine, light herb white balsamic vinaigrette

ENTRÉE

☞ please select one of the following ☞

COULIBIAC OF FRESH ISLAND MAHI MAHI AND SALMON

herb scallop mousse, puff pastry crust, light tomato coulis,
grilled asparagus, lemon caper white wine sauce

BEEF TENDERLOIN*

wrapped in applewood smoked bacon, sauteed spinach,
soft poached island egg, bordelaise and hollandaise sauce

PUNALU'U SWEET BREAD HAUPIA FRENCH TOAST

warm pineapple compote, crisp bacon,
sauce anglaise, vermont maple syrup

DESSERT

☞ please select one of the following ☞

CARROT CAKE

tahitian vanilla gelato

DARK BELGIUM CHOCOLATE MOUSSE

fresh raspberries, chantilly cream

Beachside Beverages

MORNING MIMOSA 10

☞ please select one of the following ☞

ORANGE, MANGO, HIBISCUS, PEACH, GUAVA

BRUNCH BLOODY MARYS

'62 CLASSIC 12

prepared at the bar, dry shake over ice
tabasco, worcestershire, horseradish, celery salt
celery stalk, fresh lime, olive, cocktail onion

SMOKING HOT 17

prepared table side, dry shake over ice
dashes of habanero sauce, grilled lemon,
grilled asparagus spears; smoked to finish

BLT 17

prepared table side, dry shake over ice
hirabara farm's baby romaine,
bacon twist, grilled lemon

NON-ALCOHOLIC LIBATIONS

MORNING MULE 6

ginger puree, lemon, lime, ginger beer

UBE COLADA 12

hamakua coast ube syrup, pineapple juice, coconut puree

Keiki Menu

24

tax & gratuity not included,
ages 12 & under

STARTER

FRESH STRAWBERRIES

MAIN

☞ please select one of the following ☞

SCRAMBLED EGGS*

crispy bacon, rice

CINNAMON FRENCH TOAST

crispy bacon, vanilla sauce

CRISPY CHICKEN TENDERS

fries, carrot & celery sticks,
creamy ranch dressing

DESSERT

BELGIAN CHOCOLATE SUNDAE

whipped cream, roasted macadamia nuts

*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

#michelshawaii