



NEW YEAR'S EVE BUFFET

EAT, DRINK & CELEBRATE!

A BRAND NEW YEAR
IS ON ITS WAY...
BUT FIRST, DINNER!
GATHER WITH FAMILY &
FRIENDS FOR OUR BOUNTIFUL
FINALE BUFFET.

SUNDAY
DECEMBER 31
5PM - 9:30PM

89 ADULTS | 40 CHILDREN
EXCLUDES TAX & GRATUITY
18% GRATUITY AUTOMATICALLY ADDED TO ALL CHECKS.
CHILDREN'S AGES 6-12. 5 & UNDER EAT FREE.



OpenTable™

RESERVATIONS | dial 8111
OR VISIT WWW.OPENTABLE.COM



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Poke Bar

Cali-Avocado
Traditional Ahi
Edamame Cucumber Tako/ Mussel
Spicy Kimchee Blue Crab
Marlin Roasted Garlic
Cilantro Shrimp/Salmon Ceviche
Sesame Tofu
Island Sashimi

Soup & Say Cheese

Spiny Lobster Bisque
International & Domestic Cheese
Baguettes & Rolls

Lettuce Turnip Da Beet

WBM Exclusive JA Farms® Baby Gem Romaine Caesar
with Pickled Turnips & Roasted Red Beets

Whisk Around Hwy 19

Hamakua Mushroom Chicken Farfalle Pasta
Keahole Seafood Ogo
Waimea WOW® Tomato Lomi

Farmer & Fisherman

Prime Rib of Beef | Natural Jus & Horseradish
Kulana Crispy Skin Suckling Pig | Hawaiian Chili Pepper Water
Alaskan Snow Crab Legs | Nutty Butter

Asian Influence

Shrimp & Vegetable Tempura | Citrus Ponzu
Dim Sum | Won Ton
Hand Crafted Sushi Rolls | Nigiri | Pickled Vegetables

Scratch Finish

Lamb Chops | Shaved Truffle Demi Glaze, Pearl Onion
Garlic Kauai Prawns Lalamilo Farm Butter
Roast Duck | Keanakolu Plum Sauce
Opakapaka | Champagne Finger Lime Butter Sauce Fermented Kraut
White Potato Custard | Wild Rice
Brussel sprouts | Sugar Snap Peas

Sweet Sensation

Assorted Mochi | Manju
New York Cheesecake | Assorted Mousse | French Pastries
Mini Pies, Pumpkin Cream Cheese Roll

Hydrate

Iced Tea | Soft Drinks | Hot Tea | Hawaiian Blend Coffee