



Restaurant

Champagne Easter Brunch

9 AM – 2 PM

Morning specialties

Omelets and Eggs to order

Fresh fruit & berries

Croissants, danishes, & breakfast breads

Fresh baked cinnamon rolls

Brioche french toast & Belgian waffles

Eggs benedict with sweet pork belly and spicy garlic hollandaise

Spam musubi frittata

Bacon & pork breakfast sausage

Home fried breakfast potatoes

Garden specialties

Hearts of romaine caesar salad,
Thai caesar dressing

Asian chopped salad, red bell peppers, sesame dressing

Pasta salad, carrots, bell peppers, onions, linguica,
creamy red wine vinaigrette

Spring mix, strawberries, goat cheese, mac nuts,
li hing mui vinaigrette

Carving station, carved to order

Pickled pineapple glazed ham

Herb roasted prime rib w/ au jus

Luau favorites

Herb-roasted chicken

Baked lobster mac and cheese

Spicy miso glazed pork loin

Baked mahi with citrus beurre blanc and fried capers

Vegetable fried rice

Seasonal vegetables with garlic butter sauce

Cold bar

Poached shrimp & seasonal crab

Smoked fish & smoked mussels

oysters on the half shell

bagels and lox

Bali Hai tuna poke

Pan Asian ceviche

Sweets and treats

Assortment of island inspired desserts

Hawaiian sweet bread pudding, raspberry cheesecake tarts,
assorted mousse cups, petit fours, brownies, lemon squares,
ice cream bar, assorted cookies

Adults \$55, children 6-12 \$20, kids 5 & under free

A 3% Surcharge is added to each guest check, due to increase in costs.

One check and an 18% gratuity will be added to parties of eight & larger. Mahalo!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially if you have certain medical conditions.

Drinking distilled spirits, coolers, wine, and other alcoholic beverages during pregnancy can cause birth defects.

Reservations strongly recommended

Find Bali Hai restaurant @ www.balihairrestaurant.com or 619.222.1181