

QUEEN'S COURT

RESTAURANT

HAWAIIAN & SEAFOOD BUFFET

Saturday and Sunday

5:30 PM – 9:00 PM

CARVED MIDWESTERN SIRLOIN

Slow roasted with garlic, Hawaiian salt and rosemary

STEAMED CRAB CLUSTER

Succulent crab clusters with drawn butter and lemon

HONEY GLAZED HAM

Slow roasted with honey, brown sugar, mustard and guava

LOCAL STYLE MAHI MAHI

Seasoned Mahi Mahi filet in a garlic-ginger sauce, seared in sesame oil and shoyu garnished with tomato and green onion

LAU LAU

Family style pork lau lau, steamed pork and taro leaf seasoned with Hawaiian salt

WHOLE ROASTED SUCKLING PIG

Filled with kalua pork

HULI HULI CHICKEN

Marinated chicken in shoyu, sugar and ginger

HAWAIIAN CHOP STEAK AND ONIONS

Tender beef marinated, broiled, sliced and mixed with sautéed onions

CHICKEN LONG RICE

Chicken with long rice noodles simmered in broth and topped with green onions

SWEET POTATO WITH BUTTER & COCONUT SYRUP, POI, STEAMED WHITE RICE

SEAFOOD BAR

Oysters on the half shell, cocktail shrimp, sashimi, fish poke, tako, tako poke, lomi lomi salmon

BOUNTIFUL SALAD BAR

Assorted fresh garden vegetables, fruits and ethnic pickles

DESSERT STATION

Assorted desserts, yogurt bar with assorted toppings

BEVERAGES

Draft beer, assorted wines
Assorted fruit juices and sodas
Hot coffee, tea