



# ROYAL KONA RESORT

# SUNDAY DINNER BUFFET

**5:00PM - 8:30PM**

**ADULT: \$65 | CHILD 6-11: \$35**

**5YRS & UNDER FREE**

**TAX AND GRATUITY NOT INCLUDED**

## MENU

### SALAD BAR

**Tuscan Kale and Romaine Caesar Salad**  
Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

**Heirloom Tomato Salad**  
Burrata Cheese, Basil and Arugula Pesto,  
Aged Balsamic, Fresh Basil and Basil Oil

**Duck Salad**  
Green Beans, Red Onions, Cherry Tomatoes,  
Roasted Red Bell Peppers, Sherry Honey Dressing

**Pineapple and Papaya Mint Yogurt**

### ENTREES

**Crispy Pork Belly**  
Lomi Tomato with Patis, Honey Dijon Mustard

**Grilled Catch**  
Yuzu Beurre Blanc and Ginger Tomato Relish

**Goat Cheese Mashed Potatoes**

**Steamed White Rice**

**Charred Calabrian Garlic Lemon Broccoli**

**Honey Ginger Baby Carrots**

**Corn and Edamame Lime Butter Succotash**

### PASTA STATION Made to Order:

**On The Parmesan Wheel**

Spaghetti Cacio e Pepe

Rigatoni Bolognese

Potato Gnocchi with Kabocha

With Sage Brown Butter and Parmesan Cheese

Garlic Bread Sticks, Focaccia Bread and Baguettes

### CARVING STATION

**Garlic Kiawe Smoked Salt Crusted Prime Rib**  
Shiso Chimichurri Sauce and Red Wine Jus

**Spiced Roasted Colorado Lamb Rack**  
With Tzatziki Sauce

**Double Baked Potatoes**  
Condiments: Diced Onions, Chives, Shredded  
Cheese, Sour Cream, Bacon Crumble

### SEAFOOD BAR

**Crab Claws**

**Shrimp Cocktail**

**Traditional Hawaiian Poke**

**Spicy Ahi Poke**

**Sweet Potato and Taro Chips**

Condiments: Cocktail Sauce, Mignonette,  
Remoulade, Lemon Wedges

### DESSERTS

**Assorted Mini Cheesecakes**

**Assorted Macarons**

**Chocolate Cake**

With Chantilly Frosting and Toasted Mac Nuts

**Coconut Panna Cotta**

With Toasted Coconut and Fresh Berries

**FOR RESERVATIONS: 808-930-3263**