

Island Breakfast Buffet



\$29.50 Adult

\$14.50 Kids 12 and under

6:30am - 11:00am

THE WESTIN
MAUI
RESORT & SPA
KA'ANAPALI

DAILY SELECTIONS

Farm Fresh Scrambled Eggs

Omelet Station

Made-To-Order Egg Whites or Whole Eggs
Onions, Peppers, Mushrooms, Tomatoes, Ham, Spinach,
Cheddar, Swiss

Hickory Smoked Bacon

Oatmeal and Assorted Yogurt

Chia Seeds, Flax Seeds, Dried Blueberries, Raisins,
Walnuts, Brown Sugar, Honey, Granola, Coconut

Steamed Rice

Miso Soup

Tofu, Pickled Cucumber, Seaweed Salad, Scallions

Kula Mix Greens

Assorted Dressings

Cold Cereal Selection

Sliced Deli Meats and Cheeses

Genoa Salami, Black Forest Ham, Cheddar, Brie

Tropical Island Fruit Selection

Smoked Salmon Display

Bagels and Breads

Whipped Butter, Cream Cheese, Fruit Preserves

Auntie Tandra's Breakfast Pastries

Assortment of Muffins, Danishes, Croissants

FRIDAY CHEF'S SPECIALS

Cinnamon Apple Bread Pudding

Vanilla Scented Pancakes

Caramel Apple Compote, Warm Maple Syrup

Tropical Jerk Rubbed Mahi Mahi

Mango Salsa

Tofu Fried Rice

Onion, Celery, Carrots, Garlic, Peas, Mushrooms

Cheesy Hash Browns

Cheddar, Mozzarella, Jack Cheese, Caramelized Onions

Chicken Mango Sausage

BEVERAGE SELECTIONS

Starbuck's® Coffee

Regular or Decaf

Assorted Tazo® Teas

English Breakfast Awake, Chamomile Calm, Wild Sweet
Orange, Earl Grey, Passion, China Green Tips, Refresh
Mint

Milk

Whole, Skim, Soy, Chocolate

Assorted Juice

Orange, Guava, Pineapple, Cranberry, POG (Pineapple,
Orange, Guava)



"These nutritional powerhouse foods can help extend your health span-the extent of time you have to be healthy, vigorous, and vital." - Dr. Steven Pratt, author of *Superfoods Rx: Fourteen Foods That Will Change Your Life*

A 20% service charge will be added to parties of six or more
Please do not feed the birds. Feeding the birds drives out native species and may cause a health risk to the animal.

* Menu items subject to availability and seasonality.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

* Consuming raw or undercooked meats, seafood, shellfish and eggs may increase your risk of foodborne illness.

8-28-2017