

BIG ISLAND BREAKFAST

A T W A T E R ' S E D G E

BIG ISLAND BREAKFAST BAR

THE BIG ISLAND BUFFET* \$40

Children 6-12** \$20

Enjoy our full buffet selection of island fruits, hot or cold cereals, yogurts, fresh baked breakfast breads, hot items, made-to-order eggs and omelets, juice, coffee or tea

THE CONTINENTAL BUFFET* \$28

Children 6-12** \$17

Enjoy our selection of island fruits, hot or cold cereals, yogurts, fresh baked breakfast breads, juice, coffee or tea

HUANYING BREAKFAST* \$40

Children 6-12** \$20

Traditional Chinese Breakfast, choice of chicken or plain congee with condiments, fried rice, dim sum, fresh fruit, fried dough fritters, hard-boiled egg, soy milk, hot tea.

REFRESHMENTS

WAIKOLOA MIMOSA \$9

Champagne with Island juices

BLOODY MARY \$9

Vodka, Bloody Mary Mix, garnish

HOT TEA \$4

Assorted Herbal / Green / Black

FRESHLY BREWED COFFEE \$4

Regular / Decaffeinated

HOT CHOCOLATE \$4

CHILLED FRUIT JUICE \$4

P.O.G. / Pineapple / Guava / Orange / Apple / Cranberry / Tomato / Grapefruit

MILK \$4

Whole / Skim / Soy

OMELETS Á LA CARTE \$24

CREATE YOUR THREE EGG OMELET*

Choose cheddar, Swiss, feta, ham, sausage, mushrooms, onions, diced tomatoes, asparagus, bell pepper or spinach.

Made with your choice of whole eggs or egg whites, served with choice of breakfast potatoes or fresh cut fruit and toast

FAVORITES \$24

VEGETABLE FRITTATA

Red bell peppers, red onions, goat cheese, eggs, potatoes and tomatillo sauce

LOCO MOCO*

Big Island tradition featuring two scrambled eggs, beef patty, steamed rice and gravy

TWO FRESH FARM EGGS*

Two eggs any style, breakfast potatoes, toast and choice of bacon, sausage links or ham

PINEAPPLE UPSIDE DOWN CAKES

Mint, Malibu Rum flavored syrup

NUTELLA FRENCH TOAST

Brioche bread, egg-dipped, golden browned and baked, served with syrup dredged bacon

CHILAQUILES

Fried egg, kalua pig, queso fresco, salsa verde, corn tortillas

BAKERIES // CEREALS // FRUIT // YOGURT

BASKET OF FRESH BAKERIES \$10

A fresh baked butter croissant, today's muffin, banana bread with butter and jam

GRANOLA YOGURT PARFAIT \$11

Fresh mint, berry compote

COLD CEREAL SELECTION \$9

Assorted cereals or toasted granola
Add seasonal berries and banana + \$2

SEASONAL FRUIT \$14

Plate of seasonal local sliced fruits, yogurt on the side

ANCIENT GRAINS, OATMEAL (GF) \$18

"Organic" millet, Job's tears, sorghum, steel cut oats, quinoa, blueberry-apple compote, citrus maple syrup, Greek yogurt

SIDES

LOW FAT FRUIT YOGURT \$4

BREAKFAST POTATOES \$6

2 FARM FRESH EGGS* \$8

HAM / BACON / TURKEY or PORK SAUSAGE* \$8

TOAST / BAGEL / ENGLISH MUFFIN \$6

Wheat / White / Rye
whipped butter, cream cheese, fruit preserves

Hawaii State Tax will be applied. All Parties of 6 or more are subject to a 15% Gratuity. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. *Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness. ** Children 5 and under eat free with a paid adult entrée. 12.07.18