

The Pearl

STUDENT MENU BUFFET



CLASSIC CAESAR SALAD

HEARTS OF ROMAINE, ANCHOVY DRESSING, PARMESAN & CROUTONS

BAY SHRIMP, AVOCADO & BUTTER LETTUCE SALAD

ROASTED GARLIC LOUIE DRESSING

PASTA SALAD

ARTICHOKES, ASPARAGUS, MUSHROOMS, EGGPLANT, TOMATOES, RED BELL PEPPERS & ONION
OVEN ROASTED TOMATO & SWEET BASIL VINAIGRETTE

JAPANESE POTATO SALAD

SMASHED POTATOES, CORN KERNELS, CUCUMBER, CARROTS PARSLEY
SURIMI CRAB & HONDASHI

FRESH CATCH SASHIMI

CAPER SHALLOT PONZU & EVOO DRIZZLE
SLIVERED ONIONS & NEGI GARNISH



VEGETARIAN FRIED RICE

KOJI MARINATED SMOKED SLICED PRIME RIB

JAPANESE NASUBI & TOFU - MISO SESAME DRESSING

CHEF DE CUISINE JOSH SUMAJIT

THAI INSPIRED STEAMED FISH IN BANANA LEAF

THAI PENANG CURRY, MANGO SALSA AND JASMINE RICE

CHEF DE CUISINE DIANE DELA CRUZ

BRAISED BEEF & OXTAIL TARTLET WITH FRIED PLANTAIN CHIP

POMME PUREE

CHEF DE CUISINE JOSIAH WHITE

PORK BELLY BURNT ENDS WITH HOT HONEY DRIZZLE

CORNBREAD SLICES, HOUSEMADE BBQ SAUCE, RAW ONIONS AND SLICED PICKLES

CHEF DE CUISINE KALE KILAULANI



DESSERT

ROBUCHON TART

LILIKOI LEMON CREAM BAR

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

