

# 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

## MONDAY CHEF'S SPECIALS

### Cinnamon Apple Bread Pudding

### Vanilla Scented Pancakes

Caramel Apple Compote, Warm Maple Syrup

### Togarashi Spiced Mahi Mahi

Pineapple Salsa

### Vegetable Fried Rice

Onion, Celery, Carrots, Garlic, Peas, Mushrooms

### Cheesy Hash Browns

Cheddar, Mozzarella, Jack Cheese, Caramelized Onions

### Chicken Apple 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)

SuperFoodsRx™ "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