



## breakfast table

**Our philosophy** of cooking is about synergy, the harmony of ingredients, products and how they are cared for from farm to plate. A spin off of classical interpretations and flavors to a concept we call our own, *Twist*. The foundation of our cuisine is inspired from islands of the world and our culinary team that is passionate about providing our guests with nature's best.

From our local farmers in Waimanalo and Hamakua who meticulously care for their baby herbs, oyster mushrooms, and vegetables for which they provide us fresh daily, to the aqua culturists that farm raise our Kampachi, sea asparagus and lobsters. The bounty of freshness from the land and sea of Hawaii enable us as hosts, to prepare foods that tantalize the palate with simplicity of flavor.

### address

2255 kalakaua avenue  
honolulu, hi 96815  
telephone 808.922.4422

### hours of operation

5:30a-11:00a daily

### pricing

\$28 per adult, \$ 14 per keiki

### credit cards accepted

American Express, Diners Club, MasterCard, VISA, Discover

### parking

complimentary self parking

### total seating capacity

198 seats



## Breakfast table selections

fresh brewed regular and decaffeinated royal kona® coffee, assorted herbal teas,  
, local honey & island preserves  
fresh squeezed orange juice

hawaiian gold pineapple, papaya & seasonal melon, whole banana

sweet and savory flaky croissants & pastries, sweet breakfast breads

farm fresh scrambled eggs, big island frittata, daily selection

crisp smoked bacon & grilled portuguese sausage

portuguese sweetbread french toast with macadamia nuts,  
maple syrup and coconut syrup

steamed rice

red skin potato with bell pepper & onions

traditional smoked salmon with all accompaniments

sliced cured meats, firm and soft cheeses, rustic breads rolls

miso soup with tofu, green onion, wakame

nato beans, takuan & kyuri-zuke, ume

waimanalo greens, hamakua tomato & cucumber,  
papaya seed dressing & yuzu soy vinaigrette

individual boxed cold cereal & milk, dried fruits & macadamia nuts

plain & fruit low-fat yogurt

## fresh from the kitchen

whipped up special in our kitchen we would be happy to prepare  
made to order eggs or a tasty omelet  
(fresh local eggs can be substituted with egg beaters or egg whites)

please select any of our local ingredients such as:  
maui onions, hamakua tomatoes kauai honey rubbed ham, big island mushrooms, bell peppers,  
sweet basil, tillamook cheddar cheese, kim chee.

steel cut oatmeal with side of: dried fruit, brown sugar, maple syrup