

# AZURE

restaurant

**AZURE'S ENHANCED BUFFET MENU  
FOR USE IN THE COVERED AZURE 210 TERRACE AREA  
AVAILABLE FOR PARTIES OF 30-60 PEOPLE**

**\$120.00++ | person**

**AZURE CAESAR WRAPS**

ho farms tomatoes, sourdough croutons

**HOUSE-CURED SHINSATO FARMS PROSCIUTTO, SHINKENSPECK, SOPRESATTA**

**ARTISAN CHEESES, FRESH BERRIES, APPLES & HONEY**

artisan crackers and breads

**HOMEMADE PICKLE STATION**

seasonal local vegetables

**CHILLED SEAFOOD PRESENTATION:**

LOBSTER, OYSTERS, CRAB LEGS, PRAWNS, ABALONE, AHI & HAMACHI SASHIMI  
kaffir vinaigrette, vodka cocktail sauce, pickled pear mignonette, japanese horseradish aioli

**ADOBO STYLE BRAISED PONO FARMS PORK BELLY WITH KAFFIR**

**PIER 38 FISH SELECTION**

“island spice” : served with ginger & sesame vinaigrette

**HAWAII RANCHERS RIBEYE OF BEEF**

sauce bordelaise, ali'i mushrooms

MIXED GREEN SALAD, GARLIC RICE

**CHEESECAKE TRIO OF PASSION FRUIT, CHOCOLATE, KONA COFFEE**

**WAIALUA CHOCOLATE CAKE**

**AZURE HAUPIA**

prices are subject to 19% service charge and 4.712% state tax as indicated by ++  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
please communicate any food allergies you may have with our associates