

1450 Ala Moana Boulevard
Honolulu, HI 96814
808.945.6573
www.alanwongs.com

Owner/Chef:
ALAN WONG

BREAKFAST HOURS:

(weekends only)

Saturday

8:00 am to 10:30 am

Sunday

9:00 am to 10:30 am

All menu items are subject to
change based on availability
of products.

Reservations recommended.
call 808.945.6573 or go online at
www.alanwongs.com

Visa, MasterCard, American Express,
Diners Club and JCB accepted.

BREAKFAST STARTERS

“Wong Way” Bloody Mary

Chef Alan’s Most Recent Cocktail Development Concoction
with Ume Paste, Li Hing Mui, Wasabi Rim

“Awamori Sunrise”

A twist on a local favorite “POG” -- lilikoi, oranges and guava --
a refreshing blended concoction with Awamori, a distilled spirit from Okinawa.

Pineapple Room “Hawaiian Punch”

A Refreshing Tropical Fruit Juice Blend of
Pineapple, Lilikoi, Guava, Orange Juice with a hint of Coconut

Pineapple Slice or ½ Papaya

Freshly Baked Homemade Scones

Pancakes

Plain, Banana or Macadamia Nut with Maple Syrup

Belgian Waffles

with Macadamia Nut Sabayon and Fresh Fruit Compote
with Maple Syrup

Portuguese Sweet Bread French Toast

with Maple Syrup



**FEATURING LOCAL FARM FRESH EGGS
FROM WAHIAWA TOWN, "PETERSONS' UPLAND FARM" EST. 1910**

"Spong" Moco

Three Slices of Spong with Two Local Eggs
Any Style, White Rice

House Made Corned Beef Hash and Eggs

Two Eggs Any Style, Spicy Ketchup

Two Eggs – Any Style

with Choice of Ham, Bacon, Portuguese Sausage or Spong

Three Egg Omelet

Your Choice of Three from the Following:
Ham, Bacon, Portuguese Sausage, Tomatoes,
Mushrooms, Onions or Cheese

Open Face Waialua Asparagus Omelet

with Lomi Tomato and Bacon Vinaigrette

"Big G's" Taco Omelet

with Avocado Salsa and Chili Sour Cream

Hawaiian Style "Eggs Benedict"

Poached Eggs on Kalua Pig Taro Hash Cake
with Lomi Tomatoes and Luau Leaf Hollandaise

Loco Moco

Kuahiwi Ranch Natural Beef Hamburger Patty on Fried Rice,
with Two Peterson Upland Farms Eggs – Any Style and Veal Jus

