



IN ROOM DINING

please touch 4124 for assistance



BREAKFAST

AVAILABLE 7:00AM - 10:30AM

ACAI 15
acai, seasonal fresh fruits, anahola granola,
candied cacao nibs, big island honey

STEEL CUT OATS 11
coconut, brown sugar, cacao nibs

AVOCADO TOAST 15
rye bread, smashed avocado, roasted cherry
tomatoes, pea tendrils, poached egg

CONTINENTAL BREAKFAST 19
pastry basket of croissant and danish, fresh fruits
Choice of: strawberry or plain yogurt, fruit juice,
and coffee or hot tea

AMERICAN BREAKFAST 21
Choice of: two eggs, any style, ham, bacon,
portuguese sausage, or chicken sausage,
served with hash browns, rice or toast

ISLAND STYLE FRIED RICE 22
prince fried rice, sunny side up egg
Choice of: shoulder bacon, portuguese sausage,
chicken sausage or spam

BUILD YOUR OWN OMELET 21
Choice of three: onions, green onions,
mushrooms, ham, cheddar cheese, shrimp,
tomato, bell peppers or spinach, served with
hash browns, rice or toast
\$2 for each additional item

TARO PANCAKES 18
taro pancakes, whipped cream
Choice of syrup: coconut, guava or maple

KEIKI *for kids 12 and under*

MINI PANCAKES 9
mini pancakes, whipped cream
Choice of syrup: coconut, guava or maple

KEIKI FRENCH TOAST 9
sweet bread, whipped cream
Choice of syrup: coconut, guava or maple

LOCO MOCO 9
hamburger, brown gravy
topped with a fried egg on a bed of rice

SIDES

HASH BROWNS 8
ONE EGG 6
BREAKFAST MEAT 8
Choice of: portuguese sausage, chicken sausage,
bacon, spam, ham

STEAMED RICE 5
FRIED RICE 9
FRUIT PLATE 10

BEVERAGES

COFFEE & HOT TEA 5
FRUIT JUICES 7
MIMOSA 15
Choice of: Orange, Pineapple or Guava Juice

LUNCH

AVAILABLE 11:00AM - 1:30PM

MIXED GREEN SALAD 15

local greens, farm vegetables, pomegranate vinaigrette

KULA CAESAR SALAD 15

kula romaine lettuce, parmesan cheese, seeded 'croutons',
ho farm cherry tomatoes, anchovy

AHI POKE W/ NORI RICE CHIPS 23

maui onions, kamuela cucumbers, green onions, ogo,
kahuku sea asparagus, kukui nuts, hawaiian chili,
bubu are, masago

FISH AND CHIPS 21

crispy ahi belly tossed in soy garlic sauce, french fries,
tartar sauce

BLACKENED AHI TACO 21

cabbage, pico de gallo, radish, lime

CRAB SWEET ROLL 21

red crab, bacon, garlic aioli, tarragon, lemon, fries

JAPANESE STYLE CHICKEN WINGS 17

sake marinated, sansho pepper, shiso, cabbage,
shishito peppers

COCONUT CRUSTED SHRIMP 17

kaffir lime, lemongrass, thai chile

HURRICANE TATER TOTS 14

sriracha mayo, kabayaki sauce, furikake, kaki mochi,
green onions

WAGYU BURGER 25

snake river farms wagyu patty, bacon jam, brie, tomato,
romaine, brioche bun

FLAT BREADS MARGHERITA 20

marinara sauce, tomatoes, mozzarella cheese & basil

ANY KINE

marinara sauce, pepperoni, sausage, onion,
peppers, mushroom, mozzarella & parmesan cheese

ACAI BOWL 15

anahola granola, strawberries, banana, mixed berries,
candied cacao nibs, big island honey

DINNER

AVAILABLE 2:00PM - 10:00PM

APPETIZERS

MAINE SCALLOPS 21

seared u-10 scallops, lomi tomato, ogo,
miso butter emulsion

KING SALMON TARTARE 18

tamari, sweet onion,
avocado wasabi mousse

AHI KAMA 18

slow cooked yellowfin tuna collar, daikon,
pickled ginger, ponzu

GARDEN VEGETABLE MELANGE 15

aquaponic greens,
pomegranate and lilikoi vinaigrette

SUMIDA WATERCRESS & TOFU 21

aloha tofu, roasted kona abalone,
chili almond crunch

GRILLED ROMAINE 18

kanekoa farm baby romaine, waimanalo heart of palm,
yuzu kosho vinaigrette

ENTRÉES

BEEF CHEEKS 48

american wagyu braised beef cheeks, farm vegetables,
yukon gold potato

LUDOVICO FARMS CHICKEN 36

roasted chicken, kale, star anise,
brown butter potato puree

BIG GLORY BAY SALMON 42

pea risotto, pistachio butter, goat cheese fondue,
pickled kanekoa beets

MARY'S DUCK 42

seared duck breast, miso marmalade, swiss chard,
burnt carrot jus

AMERICAN WAGYU NY STRIP LOIN 70

charred carrots, garlic kale, yuzu kosho,
soy sherry reduction



Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A \$5 delivery fee, 17% gratuity, and Hawaii State Tax will be added to all orders. Delivery charge is used to pay for costs or expenses other than wages and tips of employees. Pricing and menu are subject to change without notice. We reserve the right to make changes to the ingredients of menu items should specific products not be available. No substitutions, please.

If you have any dietary restrictions, please let us know.



KEIKI *For kids 12 and under*

AVAILABLE 11:00AM - 10:00PM

BEVERAGES

KEIKI *for kids 12 and under*

PEANUT BUTTER & JELLY SANDWICH

served with a choice of french fries, chips or veggie sticks

GRILLED CHEESE SANDWICH

served with a choice of french fries, chips or veggie sticks

SPAGHETTI WITH MARINARA SAUCE

served with a baked roll

9

MINI HAMBURGER

served with a choice of french fries, chips or veggie sticks

12

DESSERTS

CHOCOLATE PROFITEROLES

laie vanilla creme fraiche, grand marnier, cacao nibs

BLACK SESAME TARTLET

maui ku'ia chocolate, calamansi curd,
toasted meringue

TIRAMISU

mascarpone cheese, cocoa powder,
raspberry confit

LILIKOI CREME BRÛLÉE

lapsang souchong tea, lilikoi preserve

CARROT CAKE

island olive oil, lemon sabayon

10

HOT BEVERAGES

TEA

COFFEE

DECAF

5

GOURMET COFFEE

ESPRESSO

CAPPUCCINO

LATTE

5

SODAS

COKE

DIET COKE

DR. PEPPER

LEMONADE

SPRITE

FRUIT PUNCH

GINGER ALE

ROOT BEER

6

FRUIT JUICES

ORANGE

GUAVA

PINEAPPLE

CRANBERRY

GRAPEFRUIT

7



Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A \$5 delivery fee, 17% gratuity, and Hawaii State Tax will be added to all orders. Delivery charge is used to pay for costs or expenses other than wages and tips of employees. Pricing and menu are subject to change without notice. We reserve the right to make changes to the ingredients of menu items should specific products not be available. No substitutions, please.

If you have any dietary restrictions, please let us know.



BEVERAGES

TROPICALS

DA ALA MOJITO

koloa coconut rum, mint, lime, lemongrass

MARY ANN GINGER

tito's vodka, mango, lime, mint, fever tree ginger beer

MAITAI

koloa gold and dark rum, orange liqueur, hamakua coast macadamia nut orgeat, vanilla

TROPICAL SUNSET

koloa white rum, aperol, hamakua coast premium lilikoi, pineapple, coconut

SAIL AWAY

herradura silver tequila, st germain elderflower liqueur, cucumber, thai basil

17

CLASSICS

OLD FASHIONED

maker's mark bourbon, orange essence, luxardo cherry

MARGARITA

herradura silver tequila, orange liqueur, agave, lime

17

NON-ALCOHOL SPECIALTY

HIBISCUS

hibiscus, lemon, yuzu, soda

UBE

hamakua coast premium ube, lime, fever tree ginger beer

CUCUMBER-GINGER

cucumber, ginger, lemon, thai basil

9

DRAUGHT BEER (16oz.)

HANA KOA

breaktime, blonde ale

WAIKIKI BREWING CO.

hana hou, hefeweizen

HONOLULU BEERWORKS

hop island, ipa

MAUI BREWING CO.

bikini blonde, lager

KONA BREWING CO.

big wave, golden ale

10

COORSLIGHT

american style light

6

IMPORT & DOMESTIC BOTTLED BEER

BUD LIGHT

premium light

BUDWEISER

american-style

CORONA

mexican pale ale

HEINEKEN

dutch

KONA LONGBOARD

lager

MODELO ESPECIAL

mexican pilsner style

9



BEVERAGES

CHAMPAGNE & SPARKLING WINE

	GLASS/BOTTLE
PROSECCO riondo, italy	14 / 48
ROSE domaine chandon, california	16 / 59
BRUT roederer estate, california	17 / 65
BRUT LA FRANCAISE taittinger, france	99
BRUT veuve clicquot, ponsardin, france	149

WHITE WINE

	GLASS/BOTTLE
ROSE smoke tree, sonoma county, california, 2017	62
FALANGHINA feudi di san gregorio doc, italy, 2020	14 / 52
SAUVIGNON BLANC wonderland, new zealand, 2020	13 / 48
SAUVIGNON BLANC cakebread, rutherford, napa valley, california, 2019	91
PINOT GRIGIO caposaldo doc, delle venezie, italy, 2021	13 / 48
LACOSTE BLANC ch graville, bordeaux, semillon, france, 2021	60
CHARDONNAY louis latour, pouilly fuisse, maconnais, france, 2020	17 / 66
CHARDONNAY hess shirtail, california	14
CHARDONNAY siduri, willamette valley, oregon, 2019	15 / 55
CHARDONNAY grgich, rutherford, napa valley, california, 2013	102
CHARDONNAY cakebread, rutherford, napa valley, california, 2020	105

RED WINE

	GLASS/BOTTLE
PINOT NOIR boen, santa barbara, sonoma county, california, 2020	14 / 50
SANGIOVESE frescobaldi, gorgana, tuscan, italy, 2019	48
TEMPRANILLO emilio moro, ribera del duero, spain, 2019	14 / 52
GRENACHE/SYRAH famille perrin "nature", cotes du rhone, france, 2019	14 / 52
MERLOT the velvet devil, washington, 2019	14 / 52
MERLOT duckhorn, st. helena, napa valley, california, 2019	140
SHIRAZ penfolds bin 2 mataro, south australia, 2017	15 / 54
RED BLEND orin swift, "8 years in the desert", california, 2020	102
ZINFANDEL opolo, california, 2020	13 / 48
ZINFANDEL dry creek, sonoma county, california, 2015	83
MALBEC catena, argentina, 2019	50
CABERNET SAUVIGNON st. francis, sonoma, california	16
CABERNET SAUVIGNON treana, sonoma county, california, 2020	19 / 72
CABERNET SAUVIGNON chateau montelena, california, 2018	124
CABERNET SAUVIGNON cakebread, napa valley, california, 2018	178

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A \$5 delivery fee, 17% gratuity, and Hawaii State Tax will be added to all orders. Delivery charge is used to pay for costs or expenses other than wages and tips of employees. Pricing and menu are subject to change without notice. We reserve the right to make changes to the ingredients of menu items should specific products not be available. No substitutions, please.

If you have any dietary restrictions, please let us know.