



# IN ROOM DINING

*please touch 4124 for assistance*



# BREAKFAST

AVAILABLE 7:00AM - 10:30AM

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

**TARO PANCAKES** 18  
taro pancakes, chocolate grand marnier sauce, choice of coconut syrup, guava syrup or maple syrup, whipped cream

**BREAD PUDDING FRENCH TOAST** 18  
hibiscus berry compote, laie vanilla, creme fraiche ice cream, anglaise

**SAVORY WAFFLE** 21  
cheddar, chive, karaage chicken, black pepper maple syrup

**BEEF FAT RICE** 21  
braised shortrib, 'onsen egg', mushroom fricassee, pickled farm vegetables, chili chickpea crunch

**ISLAND STYLE FRIED RICE** 21  
prince fried rice, two eggs any style, choice of bacon, portuguese sausage, chicken sausage, or ham

**CONTINENTAL BREAKFAST** 18  
choice of two breakfast pastries, sliced fruits, choice of strawberry or plain yogurt, fruit juice, and coffee or hot tea

**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

**STEEL CUT OATS** 11  
coconut milk, brown sugar, cacao nibs

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

## SIDES

**ONE EGG** 5  
**BREAKFAST MEAT** 7

*Choice of*: portuguese sausage, chicken sausage, bacon, spam, ham

**FRIED RICE** 11

**HASH BROWNS** 7

**STEAMED RICE** 5

**FRUIT PLATE** 9

## KEIKI *for kids 12 and under*

**MINI PANCAKES** 9  
mini pancakes, whipped cream, choice of coconut syrup, guava syrup, or maple syrup

**KEIKI FRENCH TOAST** 9  
sweet bread, whipped cream, choice of coconut syrup, guava syrup, or maple syrup

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

## BEVERAGES

**COFFEE** 5

**HOT TEA** 5

**FRUIT JUICES** 6

**MIMOSA** 15

*Choice of*: Orange, Pineapple or Guava Juice

# LUNCH

AVAILABLE 11:00AM - 1:30PM


<b>MIXED GREEN SALAD</b>	15
local greens, farm vegetables, pomegranate vinaigrette	
<b>KULA CAESAR SALAD</b>	15
kula romaine lettuce, parmesan cheese, seeded 'croutons', ho farm cherry tomatoes, anchovy	
<b>AHI POKE W/ NORI RICE CHIPS</b> 	23
maui onions, kamuela cucumbers, green onions, ogo, kahuku sea asparagus, kukui nuts, hawaiian chili, bubu areare, masago	
<b>CLAM CHOWDER</b>	15
bacon, garlic, aioli	
<b>SAVORY WAFFLE</b>	21
cheddar, chive, karaage chicken, black pepper maple syrup	
<b>FISH AND CHIPS</b>	21
crispy ahi belly tossed in soy garlic sauce, french fries, ginger scallion, tartar sauce	
<b>DUCK CHAR SIU BAO</b>	21
roasted duck leg, beet char siu, pickled farm vegetables, hoisin, scallions	
<b>BLACKENED AHI TACO</b>	21
cabbage, pico de gallo, radish, lime	
<b>CRAB &amp; LOBSTER ROLL</b>	21
red crab, lobster, bacon, tarragon aioli, miso mustard, french fries	
<b>JAPANESE STYLE CHICKEN WINGS</b>	17
sake marinated, sansho pepper, shiso, cabbage, shishito peppers	
<b>COCONUT CRUSTED SHRIMP</b>	17
kaffir lime, lemongrass, thai chile	
<b>HURRICANE TATER TOTS</b>	14
sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions	
<b>AMERICAN WAGYU BURGER</b>	25
snake river farms wagyu patty, bacon jam, smoked gouda, tomato, romaine, brioche bun	
<b>BEEF FAT RICE</b> 	21
braised short rib, 'onsen egg', mushroom fricassee, pickled farm vegetables, chili chickpea crunch	
<b>FLAT BREADS</b>	20
<b>MARGHERITA</b>	
marinara sauce, tomatoes, mozzarella cheese & basil	
<b>ANY KINE</b>	
marinara sauce, pepperoni, sausage, onion, peppers, mushroom, mozzarella & parmesan cheese	
<b>ACAI BOWL</b>	15
anahola granola, strawberries, banana, mixed berries, candied cacao nibs, big island honey	

 Contains Nuts

# DINNER

AVAILABLE 2:00PM - 10:00PM

## APPETIZERS

<b>MAINE SCALLOPS</b>	21
seared u-10 scallops, lomi tomato, ogo, miso butter emulsion	
<b>KING SALMON TARTARE</b>	18
tamari, sweet onion, avocado wasabi mousse	
<b>AHI KAMA</b>	18
slow cooked yellowfin tuna collar, daikon, pickled ginger, ponzu	
<b>GARDEN VEGETABLE MELANGE</b>	15
aquaponic greens, pomegranate and lilikoi vinaigrette	
<b>SUMIDA WATERCRESS &amp; TOFU</b> 	21
aloha tofu, roasted kona abalone, chili almond crunch	
<b>GRILLED ROMAINE</b>	18
kanekoa farm baby romaine, waimanalo heart of palm, yuzu kosho vinaigrette	

## ENTRÉES

<b>BEEF CHEEKS</b>	48
american wagyu braised beef cheeks, farm vegetables, yukon gold potato	
<b>J. LUDOVICO FARMS CHICKEN</b> 	36
roasted chicken, kale, star anise, brown butter potato puree	
<b>BIG GLORY BAY SALMON</b> 	42
pea risotto, pistachio butter, goat cheese fondue, pickled kanekoa beets	
<b>MARY'S DUCK</b>	42
seared duck breast, miso marmalade, swiss chard, burnt carrot jus	
<b>AMERICAN WAGYU NY STRIP LOIN</b>	70
charred carrots, garlic kale, yuzu kosho, soy sherry reduction	

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

## WHITE WINE

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

## RED WINE

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