



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, chli 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

MIXED GREEN SALAD	15
farm vegetables from five local farms, hibiscus sherry vinaigrette, heart of palm	
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 areare, masago	
CLAM CHOWDER	15
bacon, garlic, aioli	
SAVORY WAFFLE	21
cheddar, chive, karaage chicken, black pepper maple syrup	
FISH AND CHIPS	21
crispy ahi belly tossed in soy garlic sauce, french fries, ginger scallion, tartar sauce	
CHICKPEA-SCALLION PANCAKE	21
roasted duck leg, ginger, ponzu vinaigrette, kupu place microgreens	
BLACKENED AHI TACO	21
cabbage, pico de gallo, radish, lime	
CRAB & LOBSTER ROLL	21
red crab, lobster, bacon, tarragon aioli, miso mustard, french 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	
AMERICAN WAGYU BURGER	25
snake river farms wagyu patty, bacon jam, smoked gouda, tomato, romaine, brioche bun	
BEEF FAT RICE 	21
braised short rib, 'onsen egg', mushroom fricassee, pickled farm vegetables, chili chickpea crunch	
FLAT BREADS	20
MARGHERITA	
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	

 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.

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	
J. 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	



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



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BEVERAGES

TROPICALS

UME-HIBISCUS

choya, hibiscus, yuzu, soda

MANGO

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

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

PINEAPPLE

prince barrel select dobel reposado tequila, ginger, lemongrass, mana up kona sea salt "hawaiian chili", del maguey vida mezcal essence

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

CALAMANSI-MANGO

hamakua coast premium calamansi, mango, soda

9

DRAFT BEER (16oz.)

ALOHA x PRINCE WAIKIKI

"baby froot lupes", ipa

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.

lavaman, red ale

12

IMPORT & DOMESTIC BOTTLED BEER

BUD LIGHT

premium light

BUDWEISER

american-style

COORSLIGHT

american style light

CORONA

mexican pale ale

HEINEKEN

dutch

KONA LONGBOARD

lager

MODELO ESPECIAL

mexican pilsner style

9



BEVERAGES

CHAMPAGNE & SPARKLING WINE

	GLASS/BOTTLE
PROSECCO riondo, veneto, italy, nv	15 / 65
CHAMPAGNE, BRUT collet, champagne, france, nv	18 / 85
CHAMPAGNE, BRUT taittinger, champagne, france, nv	145
CHAMPAGNE, BRUT louis roederer, champagne, france, nv	160
CHAMPAGNE, BRUT veuve clicquot, champagne, france, nv	190

WHITE WINE

GLASS/BOTTLE

ROSE the beach by whispering angel, provence, france, 2021	14 / 60
ROSE whispering angel, provence, france, 2021	70
FALANGHINA feudi san gregorio, campagna, italy, 2019	15 / 65
RIESLING dr. loosen, mosel, germany, 2021	15 / 65
SAUVIGNON BLANC champion, marlborough, new zealand, 2020	14 / 60
SAUVIGNON BLANC emmolo, napa valley, california, 2021	75
SAUVIGNON BLANC duckhorn, napa valley, california, 2021	95
VOUVRAY champalou, loire, france, 2020	90
PINOT GRIGIO caposaldo, delle venezie, italy, 2021	14 / 60
WHITE BLEND conundrum, california, 2020	55
CHARDONNAY louis latour, "pouilly fuisse", maconnais, france, 2020	19 / 90
CHARDONNAY hess shirtail, napa valley, california	14
CHARDONNAY hartford, russian river valley, california, 2020	85
CHARDONNAY patz & hall, sonoma coast, california, 2018	115
CHARDONNAY pahlmeyer jayson, napa valley, california, 2018	165

RED WINE

GLASS/BOTTLE

BURGUNDY louis latour marsannay, burgundy, france, 2018	95
PINOT NOIR boen, santa barbara, california, 2021	15 / 65
PINOT NOIR rhys "alesia", anderson valley, california, 2017	120
GRENACHE/SYRAH kernit lynch cotes de rhone, rouge, france, 2020	15 / 65
GRENACHE/MOURVEDRE clos du caillou, les safres, chateauneuf-de-pape, france, 2020	195
PETITE SYRAH stags' leap, napa valley, california, 2019	125
MERLOT roth estate, sonoma, california, 2015	16 / 70
MERLOT duckhorn, napa valley, california, 2019	140
SHIRAZ mollydooker "the boxer", south australia, 2020	17 / 75
RED BLEND daou "pessimist", paso robles, california, 2021	15 / 65
RED BLEND orin swift, "8 years in the desert", california, 2021	100
CABERNET SAUVIGNON angeline by martin ray, california	15
CABERNET SAUVIGNON treana, sonoma, california, 2020	19 / 85
CABERNET SAUVIGNON freemark abbey, napa valley, california, 2018	145
CABERNET SAUVIGNON cakebread, napa valley, california, 2019	195
CABERNET SAUVIGNON stag's leap wine cellars "artemis", napa valley, california, 2019	220
CABERNET SAUVIGNON dunn, napa valley, california, 2018	295

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