



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 are, masago | |
| CLAM CHOWDER | 15 |
| bacon, garlic, basil | |
| 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 | |
| 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 | |

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, waimanalo heart of palm, yuzu kosho vinaigrette | |
| WASHUGYU TARTARE | 25 |
| american wagyu, kewpie, sriracha, tamari, edamame, apple, cured egg yolk | |

ENTRÉES

| | |
|--|----|
| BEEF CHEEKS | 48 |
| american wagyu braised beef cheeks, farm vegetables, yukon gold potato | |
| J. LUDOVICO FARMS CHICKEN  | 36 |
| roasted chicken, kale, star anise, whiskey almonds, foie gras jus | |
| BIG GLORY BAY SALMON  | 42 |
| pistachio butter, goat cheese fondue, pickled kanekoa beets | |
| MARY'S DUCK | 42 |
| seared duck breast, miso marmalade, swiss chard, burnt carrot jus | |
| CATCH OF THE DAY | 42 |
| nori, chickpea tomato preserve, thai basil pistou, island olive oil | |
| NY STRIP LOIN | 70 |
| american wagyu, charred carrots, garlic kale, yuzu kosho, soy sherry | |
| AUSTRALIAN LAMB RACK | 60 |
| miso glazed, half rack, tsukemono, salted radish, pea parsley mint puree | |
| AMERICAN WAGYU RIBEYE | 75 |
| farm vegetables, charred miso eggplant puree, bordelaise | |

 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. 041823



KEIKI

AVAILABLE 11:00AM - 10:00PM

KEIKI *for kids 12 and under*

includes choice of milk, fruit punch, or soft drink

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

CHEESE QUESADILLA

add chicken 3

9

MINI HAMBURGER

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

add cheese 2

10

FLATBREAD

marinara sauce, mozzarella, pepperoni

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

BEVERAGES

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, campagnia, 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 angelina 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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