



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
kalbi grilled 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

\$3 for any additional items

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 - 8:00PM

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 arare, masago	
FISH AND CHIPS	21
crispy ahi belly tossed in soy garlic sauce, french fries, ginger scallion, tartar sauce	
BLACKENED AHI TACO	21
cabbage, pico de gallo, radish, lime	
PRIME RIB TACO	21
aloha beer marinated, avocado cream, cilantro, pico de gallo	
CRAB & LOBSTER ROLL	21
red crab, lobster, bacon, tarragon aioli, miso mustard, french fries	
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	
FOCACCIA MARGHERITA	20
marinara sauce, tomatoes, mozzarella cheese & basil	
add pepperoni, sausage, onion, peppers, mushroom 3	
ACAI BOWL 	15
anahola granola, strawberries, banana, mixed berries, candied cacao nibs, big island honey	

AVAILABLE 11:00AM-2:00PM

CLAM CHOWDER	15
bacon, garlic, basil	
BEEF FAT RICE 	21
kalbi grilled short rib, 'onsen egg', mushroom fricassee, pickled farm vegetables, chili chickpea crunch	
SAVORY WAFFLE	21
cheddar, chive, karaage chicken, black pepper maple syrup	

 Contains Nuts

DINNER

AVAILABLE 5:00PM - 9:30PM

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
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, cognac, burnt carrot jus	
CATCH OF THE DAY	42
nori, chickpea tomato preserve, thai basil pistou, island olive oil	
PRIME NY STRIP LOIN	55
charred carrots, garlic kale, yuzu kosho, soy sherry	
AUSTRALIAN LAMB RACK	60
miso glazed, half rack, tsukemono, salted radish, pea parsley mint puree	
BONE-IN SHORT RIB	50
farm vegetables, charred miso eggplant puree, truffle bordelaise	

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. 080323



KEIKI

kids 12 and under

AVAILABLE 11:00AM - 9:30PM

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

FOCACCIA MARGHERITA

pepperoni, marinara sauce, mozzarella, basil

12

DESSERTS

CHOCOLATE PROFITEROLES

laie vanilla creme fraiche, grand marnier, cacao nibs

OKINAWAN SWEET POTATO MONT BLANC

coconut lime barvarian cream, lemongrass, laie vanilla, coconut macaroon crumble

MOCHA TART

maui kuia chocolate ganache, laie vanilla, kona coffee mascarpone creme, cardamom

LILIKOI CHOCOLATE MOUSSE

chocolate ulu cake, lilikoi curd, maui kuia chocolate mousse, candied cacao nibs

LYCHEE-SANGRIA SORBET

toasted meringue, hibiscus raspberry compote

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



Contains Nuts



Vegan

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BEVERAGES

COCKTAILS

MARGARITA

prince barrel selection dobel reposado tequila, orange liqueur, agave, lime

MAITAI

light and dark rum, orange liqueur, pineapple, lime, orgeat

MOJITO

white rum, lime, mint, soda

BLOODY MARY

vodka, tomato puree, vegetable juice, spices

MOSCOW MULE

vodka, lime, ginger beer

OLD FASHIONED

bourbon, orange essence, luxardo cherry

17

FRUIT JUICES & NON-ALCOHOL

ORANGE

GUAVA

PINEAPPLE

CRANBERRY

GRAPEFRUIT

7

STRAWBERRY LI-HING LEMONADE

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	65
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	70
SAUVIGNON BLANC duckhorn, napa valley, california, 2021	90
VOUVRAY champalou, loire, france, 2020	75
PINOT GRIGIO caposaldo, delle venezie, italy, 2021	14 / 60
CHARDONNAY louis latour, "pouilly fuisse", maconnais, france, 2020	17 / 75
CHARDONNAY hess shirtail, napa valley, california	14
CHARDONNAY hartford, russian river valley, california, 2020	75
CHARDONNAY patz & hall, sonoma coast, california, 2018	95
CHARDONNAY pahlmeyer jayson, napa valley, california, 2018	130

RED WINE

	GLASS/BOTTLE
BURGUNDY louis latour marsannay, burgundy, france, 2018	85
PINOT NOIR boen, santa barbara, california, 2021	15 / 65
PINOT NOIR rhys "alesia", anderson valley, california, 2017	95
GRENACHE/SYRAH kermit lynch cotes de rhone, rouge, france, 2020	15 / 65
GRENACHE/MOURVEDRE clos du caillou, les safres, chateauneuf-de-pape, france, 2020	175
PETITE SYRAH stags' leap, napa valley, california, 2019	105
MERLOT roth estate, sonoma, california, 2015	16 / 70
MERLOT duckhorn, napa valley, california, 2019	125
SHIRAZ mollydooker "the boxer", south australia, 2020	16 / 70
RED BLEND daou "pessimist", paso robles, california, 2021	15 / 65
RED BLEND orin swift "8 years in the desert", california, 2021	85
CABERNET SAUVIGNON angeline by martin ray, california	15
CABERNET SAUVIGNON treana, sonoma, california, 2020	17 / 75
CABERNET SAUVIGNON freemark abbey, napa valley, california, 2018	120
CABERNET SAUVIGNON chateau montelena, napa valley, california, 2018	130
CABERNET SAUVIGNON cakebread, napa valley, california, 2019	170
CABERNET SAUVIGNON stag's leap wine cellars "artemis", napa valley, california, 2019	190
CABERNET SAUVIGNON dunn, napa valley, california, 2018	250