



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

BEEF 'SUKIYAKI' DONBURI 21
sukiyaki style prime rib, 'onsen egg', mushroom fricassee, pickled farm vegetables, sumida watercress, chili almond 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



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. 102323

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

BEEF 'SUKIYAKI' DONBURI 21

sukiyaki style prime rib, 'onsen egg', mushroom fricassee,
pickled farm vegetables, sumida watercress, chili almond crunch

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

DINNER

AVAILABLE 5:00PM - 9:30PM

APPETIZERS

SMOKED AHI DIP 15

yuzu kosho, kewpie, maui chips

MISO EGGPLANT 15

yuzu parsley vinaigrette, farm vegetables

CHICKEN KARAAGE 9

soy garlic sauce, yuzu

KULA CAESAR SALAD 15

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

GRILLED ROMAINE 18

kanekoa farm, waimanalo heart of palm,
yuzu kosho vinaigrette

MAINE SCALLOPS 21

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

HURRICANE TATER TOTS 12

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

ROASTED FARM VEGETABLES 12

duck fat vinaigrette, crispy onion, sesame

ENTRÉES

AMERICAN WAGYU BURGER 25

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

BEEF CHEEKS 48

braised beef cheeks, yukon gold potato

J. LUDOVICO FARMS CHICKEN 36

moringa mousse, charred onion, caramelized big island honey,
calamansi tare

BIG GLORY BAY SALMON 36

beet & fennel compote, parsnip puree, sake sabayon

CATCH OF THE DAY 38

nori, chickpea tomato preserve, thai basil pistou,
island olive oil

MARY'S DUCK 42

roasted duck breast, apple cider glaze,
miso orange marmalade, burnt carrot jus

BONE-IN SHORT RIB 50

charred miso eggplant puree, truffle bordelaise,
fresno pepper persillade



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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



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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