



**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 FAT RICE** 21  
grilled soy marinated sliced prime rib, 'onsen egg', mushroom fricasee, pickled farm vegetables, sumida watercress, chili almond crunch, koshihikari rice

**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. 012224

# 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, pepper jack, tomato, romaine, brioche bun

**BEEF FAT RICE** 21  
grilled soy garlic marinated sliced prime rib, sous vide egg, mushroom fricassee, pickled farm vegetables, sumida watercress, chili almond crunch, koshihikari rice

**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, pepper jack, 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

**PRIME 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
<b>PROSECCO</b> riondo, veneto, italy, nv	15 / 65
<b>CHAMPAGNE, BRUT</b> collet, champagne, france, nv	18 / 85
<b>CHAMPAGNE, BRUT</b> taittinger, champagne, france, nv	145
<b>CHAMPAGNE, BRUT</b> louis roederer, champagne, france, nv	160
<b>CHAMPAGNE, BRUT</b> veuve clicquot, champagne, france, nv	190

## WHITE WINE

	GLASS/BOTTLE
<b>ROSE</b> the beach by whispering angel, provence, france, 2021	14 / 60
<b>ROSE</b> whispering angel, provence, france, 2021	65
<b>FALANGHINA</b> feudi san gregorio, campagnia, italy, 2019	15 / 65
<b>RIESLING</b> dr. loosen, mosel, germany, 2021	15 / 65
<b>SAUVIGNON BLANC</b> champion, marlborough, new zealand, 2020	14 / 60
<b>SAUVIGNON BLANC</b> emmolo, napa valley, california, 2021	70
<b>SAUVIGNON BLANC</b> duckhorn, napa valley, california, 2021	90
<b>VOUVRAY</b> champalou, loire, france, 2020	75
<b>PINOT GRIGIO</b> caposaldo, delle venezie, italy, 2021	14 / 60
<b>CHARDONNAY</b> louis latour, "pouilly fuisse", maconnais, france, 2020	17 / 75
<b>CHARDONNAY</b> hess shirtail, napa valley, california	14
<b>CHARDONNAY</b> hartford, russian river valley, california, 2020	75
<b>CHARDONNAY</b> patz & hall, sonoma coast, california, 2018	95
<b>CHARDONNAY</b> pahlmeyer jayson, napa valley, california, 2018	130

## RED WINE

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