



# 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, sous vide 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** 16

*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. 052024

# LUNCH

AVAILABLE 11:00AM - 8:00PM

# DINNER

AVAILABLE 5:00PM - 9:30PM

## 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 arare, masago

## FISH AND CHIPS 21

crispy ahi belly tossed in soy garlic sauce, french fries, ginger scallion, artichoke 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

bacon jam, pepper jack, tomato, romaine, brioche bun

## HANAIEI TARO VEGETARIAN BURGER 25

artichoke tartar sauce, 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, 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

## APPETIZERS

### SMOKED AHI DIP 15

yuzu kosho, kewpie, maui chips

### MISO EGGPLANT 15

yuzu parsley vinaigrette, farm vegetables

### CHICKEN KARAAGE 12

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, pistachio

## ENTRÉES

### AMERICAN WAGYU BURGER 25

bacon jam, pepper jack, tomato, romaine, brioche bun

### BRAISED SHORT RIB 50

farm vegetables, yukon gold potato

### J. LUDOVICO FARMS CHICKEN 38

mushroom duxelle, farm vegetables, asparagus, alii mushroom, scallions, foie gras chicken jus

### BIG GLORY BAY SALMON 38

beet & fennel compote, pea puree, sake sabayon

### KONA KANPACHI EN CROÛTE 42

shrimp paté, lemongrass, farm vegetables, ho farm tomato, truffle dashi yuzu emulsion

### ROASTED DUCK BREAST 42

kabocha, yellow curry, lemongrass, soy, farm vegetables, taro, caramelized honey

### PRIME BONE-IN SHORT RIB 55

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

## OOPS I DROPPED THE LEMON(GRASS) TART

calamansi curd, lemongrass mousse, lemon sablé,  
white chocolate

## BANANA RUM CAKE

koloa cacao rum, laie vanilla gelato  
salted macadamia nut and cacao nib brittle,  
caramelized pineapple

## MOCHA COFFEE PARFAIT

maui kuia chocolate cremeux,  
kona coffee mascarpone creme, chocolate genoise,  
cardamom, whipped caramel

## LILIKOI CHOCOLATE MOUSSE

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

## STRAWBERRY YUZU SORBET

umeshu kanten, haupia cream,  
cornflake feuilletine crunch

10



Contains Nuts



Vegan

# 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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# 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  
“jibiru”, lager

KONA BREWING CO.  
hanalei, ipa, 2020

HANA KOA  
breaktime, blonde ale, 2019

HONOLULU BEER WORKS  
cocoweizen, hefeweizen, 2014

BIG ISLAND BREWHAUS  
graham’s pilsner, pilsner, 2013

MAUI BREWING  
bikini blonde, blonde ale, 2005

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>MOSCATO</b> nivole, piedmont, italy, nv	15 / 60
<b>PROSECCO</b> riondo, veneto, italy, nv	15 / 65
<b>CHAMPAGNE, BRUT</b> collet, champagne, france, nv	18 / 85
<b>CHAMPAGNE, BRUT</b> moet & chandon brut imperial, champagne, france, nv	130
<b>CHAMPAGNE, BRUT</b> veuve clicquot, champagne, france, nv	170

## WHITE WINE

	GLASS/BOTTLE
<b>ROSE</b> the beach by whispering angel, provence, france	15 / 60
<b>ROSE</b> whispering angel, provence, france	65
<b>RIESLING</b> dr. loosen, mosel-saar-ruwer, germany	15 / 60
<b>SAUVIGNON BLANC</b> wairau river, marlborough, new zealand	15 / 60
<b>SAUVIGNON BLANC</b> emmolo, napa valley, california	70
<b>SAUVIGNON BLANC</b> chateau loudeene, bordeaux, france	75
<b>SAUVIGNON BLANC</b> cloudy bay, marlborough, new zealand	85
<b>PINOT GRIGIO</b> caposaldo doc, delle venezie, italy	15 / 60
<b>CHARDONNAY</b> louis latour "pouilly fuisse", maconnais, france	17 / 75
<b>CHARDONNAY</b> hess shirtail, napa valley, california	15
<b>CHARDONNAY</b> hartford, russian river valley, california	70
<b>CHARDONNAY</b> patz & hall, sonoma coast, california	90
<b>CHARDONNAY</b> pahlmeyer jayson, napa valley, california	115

## RED WINE

	GLASS/BOTTLE
<b>BURGUNDY</b> louis latour, côte de nuits, burgundy, france	75
<b>PINOT NOIR</b> benton-lane, willamette valley, oregon	15 / 60
<b>PINOT NOIR</b> flowers, sonoma coast, california	95
<b>PINOT NOIR</b> rhys "alesia", anderson valley, california	90
<b>PETITE SYRAH</b> stags' leap, napa valley, california	95
<b>MERLOT</b> markham "six stack", napa valley, california	15 / 60
<b>MERLOT</b> duckhorn, napa valley, california	125
<b>SHIRAZ</b> mollydooker "the boxer", south australia	15 / 60
<b>ZINFANDEL</b> michael david "earthquake", lodi, california	15 / 60
<b>RED BLEND</b> daou "pessimist", paso robles, california	15 / 60
<b>RED BLEND</b> caymus "the walking fool", suisun valley, california	70
<b>RED BLEND</b> orin swift "8 years in the desert", california	90
<b>CABERNET SAUVIGNON</b> angeline by martin ray, california	15
<b>CABERNET SAUVIGNON</b> austin hope, paso robles, california	18 / 120
<b>CABERNET SAUVIGNON</b> freemark abbey, napa valley, california	120
<b>CABERNET SAUVIGNON</b> the prisoner, napa valley, california	110
<b>CABERNET SAUVIGNON</b> stag's leap wine cellars "artemis", napa valley, california	150
<b>CABERNET SAUVIGNON</b> silver oak, alexander valley, california	195
<b>CABERNET SAUVIGNON</b> cakebread, napa valley, california	165