



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

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. 011025



ALL DAY DINING

AVAILABLE 11:00 AM - 9:30 PM

SALADS

SEARED AHI SALAD 25

baby greens, cucumber, edamame, ho farm tomatoes, radish,
pickled red ginger, pickled red onion, pea tendrils,
shoyu wasabi dressing *EF NF DF contains sesame*

FARMERS MARKET SALAD 14

whole leaf baby lettuce, cucumbers, roasted beets,
oki sweet potato, ho farm tomatoes, radish,
pea tendrils, tarragon dressing *VG V GF NF DF*

BABY ROMAINE CAESAR 14

whole leaf baby romaine, shaved parmesan, ho farm tomatoes,
crostini, calamansi black pepper dressing *V NF*

ADD PROTEIN

chicken +9 shrimp +15

APPETIZERS

AHI POKE NACHOS 23

won ton, sweet potato and taro, shrimp chips, shoyu ahi poke, avocado,
spicy mayo, yuzu crema, green onion, pickled red onion, pea tendrils,
kizami nori, edamame *NF contains sesame*

AHI POKE BOWL 21

spicy ahi poke, shoyu ahi poke, edamame, kim chee, takuan, pickled
red ginger, garlic chips, furikake, pea tendrils, kizami nori, japanese
rice *NF contains sesame*

CHICKEN WINGS 16

fried chicken wings, choice of buffalo, bbq,
or korean garlic sauce *EF DF NF contains sesame*

ENTRÉES

LOBSTER ROLL 36

lobster, yuzu mayo, lemon wedge, fresh dill,
new england style hoagie roll, choice of fries or salad *NF*

BIG MO'S SPICY CHICKEN SANDWICH 26

fried jidori chicken breast, marinated in buttermilk,
house made bun, spicy mayo, dill pickles,
raw red onion, choice of fries or salad *NF*

PRINCE BURGER 24

certified angus beef patty, choice of cheese, lettuce,
kamuela tomato, fried onion rings, house made burger bun,
awesome sauce, choice of fries or salad *NF*

TARO BURGER 24

taro patty, pepperjack, kamuela tomato, romaine,
artichoke tartar sauce, choice of fries or salad *V*

MARGHERITA PINSA FLATBREAD 24

san marzano tomato sauce, kamuela tomatoes,
mozzarella, sweet basil, parmesan, italian flatbread *NF EF*

CHICKEN ALFREDO PINSA FLATBREAD 24

garlic herb chicken, alfredo sauce, parmesan,
broccoli, mozzarella cheese, arugula, italian flatbread *NF*

SLOW ROASTED CHICKEN BREAST 35

root vegetables, new potatoes,
creamy chicken jus *NF GF EF*

KONA KANPACHI 35

kanpachi skin on fillet, hijiki edamame japanese rice,
dashi ponzu *NF EF*

HAWAIIAN COFFEE BEEF RIBEYE 38

12 oz. beef rib eye, coffee rub, potatoes, arugula salad with
tarragon dressing, coffee demi glace *NF DF GF*

PAPPARDELLE BURRATA PASTA 32

fresh burrata, margherita sauce, ho farm tomatoes,
evoo, parmesan, hand torn basil,
house made pasta, served with sourdough *NF*

VG - VEGAN V - VEGETARIAN NF - NUT FREE GF - GLUTEN FREE EG - EGG FREE DF - DAIRY FREE

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. 011126



KEIKI

kids 12 and under

AVAILABLE 11:00AM - 9:30PM

includes choice of milk, fruit punch, or soft drink

HAMBURGER SLIDER

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

CHEESEBURGER SLIDER

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

GRILLED CHEESE

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

CHICKEN TENDERS

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

MARINARA PASTA

CHEESE QUESADILLA

add chicken 3

CHEESY FLATBREAD

10

DESSERTS

MAUI KU'IA ESTATE CHOCOLATE CRUNCH CAKE

dark chocolate mousse, sea salt caramel,

Kula Maui strawberry compote *NF GF*

CRÈME BRÛLÉE

hawaiian vanilla *NF*

MANGO CHEESECAKE

mango, calamansi crumble, raspberry coulis *NF GF*

15

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

VG - VEGAN V - VEGETARIAN NF - NUT FREE GF - GLUTEN FREE EG - EGG FREE DF - DAIRY FREE

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. 102824



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

KOHOLA BREWING

talk story, pale ale, 2016

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
MOSCATO nivole, piedmont, italy, nv	16 / 65
PROSECCO mionetto traviso brut, veneto, italy, nz	16 / 70
CHAMPAGNE, BRUT collet, champagne, france, nv	19 / 90
CHAMPAGNE, BRUT moet & chandon brut imperial, champagne, france, nv	130
CHAMPAGNE, BRUT veuve clicquot, champagne, france, nv	150

WHITE WINE

GLASS/BOTTLE

ROSE the beach by whispering angel, provence, france	16 / 65
ROSE whispering angel, provence, france	70
RIESLING state of mind "zillah ranch", columbia valley, washington	16 / 65
SAUVIGNON BLANC wairau river, marlborough, new zealand	16 / 65
SAUVIGNON BLANC twomey by silver oak	70
SAUVIGNON BLANC cloudy bay, marlborough, new zealand	80
PINOT GRIGIO santa margherita, alto adige, italy	16 / 65
CHARDONNAY jean marc brochard "st claire", burgundy, france	17 / 80
CHARDONNAY hess shirtail, napa valley, california	16
CHARDONNAY hartford, russian river valley, california	70
CHARDONNAY pahlmeyer jayson, napa valley, california	110

RED WINE

GLASS/BOTTLE

PINOT NOIR benton-lane, willamette valley, oregon	16 / 65
PINOT NOIR flowers, sonoma coast, california	90
PINOT NOIR belle glos "dairyman", napa valley, california	75
MERLOT markham "six stack", napa valley, california	16 / 65
MERLOT duckhorn, napa valley, california	115
SHIRAZ mollydooker "the boxer", south australia	16 / 65
ZINFANDEL michael david "earthquake", lodi, california	16 / 65
RED BLEND caymus "the walking fool", suisun valley, california	16 / 65
CABERNET SAUVIGNON angeline by martin ray, california	16
CABERNET SAUVIGNON austin hope, paso robles, california	19 / 120
CABERNET SAUVIGNON freemark abbey, napa valley, california	120
CABERNET SAUVIGNON the prisoner, napa valley, california	95
CABERNET SAUVIGNON stag's leap wine cellars "artemis", napa valley, california	145
CABERNET SAUVIGNON silver oak, alexander valley, california	175