



# IN ROOM DINING

*please touch 4124 for assistance*



# BREAKFAST

AVAILABLE 7:00AM - 10:30AM

## AVOCADO TOAST 17

avocado mash, sunny side up eggs, ho farm tomatoes, cucumber, radish, pickled red onion, pea tendrils, arugula, watercress, tarragon dressing, everything seasoning, sourdough bread *NF DF*

## TARO PANCAKES 18

taro pancakes, chocolate grand marnier sauce, choice of coconut syrup, guava syrup or maple syrup, whipped cream *NF*

## CRÈME BRÛLÉE FRENCH TOAST 18

hawaiian vanilla custard, fresh berries, maple syrup *V NF*

## ISLAND STYLE FRIED RICE 21

prince fried rice, two eggs any style, choice of bacon, pork link sausage, portuguese sausage, chicken sausage, or ham *NF contains sesame and eggs*

## CONTINENTAL BREAKFAST 18

choice of two breakfast pastries, sliced fruits, choice of strawberry or plain yogurt, fruit juice, and coffee or hot tea *V*

## 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 *VG NF EF DF*

## ACAI 15

acai, seasonal fresh fruits, anahola granola, candied cacao nibs, big island honey *V EF DF*

## 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 *NF*

### KEIKI FRENCH TOAST 9

sweet bread, whipped cream, choice of coconut syrup, guava syrup, or maple syrup *NF*

### LOCO MOCO 9

hamburger, brown gravy topped with a fried egg on a bed of rice *NF*

## BEVERAGES

### COFFEE 5

### MAMAKI TEA 8

### HOT TEA 5

### FRUIT JUICES 6

### MIMOSA 16

*Choice of* : Orange, Pineapple or Guava Juice

*VG - VEGAN V - VEGETARIAN NF - NUT FREE GF - GLUTEN FREE EF - 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% Service Charge, and Hawaii State Tax will be added to all orders. Delivery Charge is used to pay for cost or expenses other than wages and tips. 100% of the Service Charge is distributed to non-management service employees who provided your service today. 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. 031526



# 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*

### PANILOLO BURGER 26

certified angus beef patty, bbq brisket, bacon,  
cheddar cheese, fried onion rings, pickled 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, kameala tomato, romaine,  
artichoke tartar sauce, choice of fries or salad *V*

### MARGHERITA PINSAL FLATBREAD 24

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

### BBQ CHICKEN PINSAL FLATBREAD 24

kiawe smoked bbq chicken, mozzarella cheese, parmesan,  
red onion, peppers, arugula, bbq sauce, italian flatbread *NF EF*

### KIAWE SMOKED HALF CHICKEN 35

root vegetables, pickled red onion,  
roasted new potatoes *NF DF EF*

### KONA KANPACHI 35

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

### HAWAIIAN COFFEE BEEF RIBEYE 38

12 oz. beef ribeye, 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*  
add protein chicken + 9 or shrimp +15

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# 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

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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

### THE S.S. MINNOW MOJITO

bacardi superior rum, lychee puree, lime, mint

### 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

### MAMAKI TEA

8

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

## WHITE WINE

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

## RED WINE

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