



# IN ROOM DINING

*please touch 4124 for assistance*



# BREAKFAST

Available 7:00am - 10:00am

## ACAI 14

Acai, Seasonal Fresh Fruits, Anahola Granola, Local Honey

## AMERICAN BREAKFAST\* 21

*Choice of:* Two Eggs, Any Style, Ham, Bacon, Portuguese Sausage, or Chicken Sausage, Served with Hash Browns, Rice or Toast

## AVOCADO TOAST\* 15

Rye Bread, Smashed Avocado, Roasted Cherry Tomatoes, Pea Tendrils, Poached Egg

## BRÛLÉE OATS 11

Cinnamon Spiced Oatmeal, Fresh Fruits

## 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

\$2 For Each Additional Item

## CONTINENTAL BREAKFAST 19

Pastry Basket of Croissant and Danish, Fresh Fruits  
*Choice of:* Strawberry or Plain Yogurt, Fruit Juice, and Coffee or Hot Tea

## HAPA BREAKFAST\* 25

Comes with Miso Soup, Rice or Potato  
*Choice of four:* Local Egg Any Style, Bacon, Portuguese Sausage, Tamago Yaki, Grilled Fish, Loco Moco, Mini Taro Pancakes, Fruits

## ISLAND STYLE FRIED RICE\* 22

Prince Fried Rice, Sunny Side Up Egg  
*Choice of:* Shoulder Bacon, Portuguese Sausage, Chicken Sausage or Spam

## PUNALU‘U FRENCH TOAST 18

Punalu‘u Taro Sweet Bread, Fresh Berries, Whipped Cream  
*Choice of:* Coconut Syrup, Guava Syrup or Maple Syrup

## TARO PANCAKES 18

Taro Pancakes, Whipped Cream  
*Choice of:* Coconut Syrup, Guava Syrup or Maple Syrup

## KEIKI

*For kids 12 and under*

## KEIKI FRENCH TOAST 9

Sweet Bread, Whipped Cream  
*Choice of:* Coconut Syrup, Guava Syrup or Maple Syrup

## LOCO MOCO 9

Hamburger topped with a Fried Egg on a Bed of Rice

## MINI PANCAKES 9

Mini Pancakes, Whipped Cream  
*Choice of:* Coconut Syrup, Guava Syrup or Maple Syrup

## SIDES

### BREAKFAST MEAT 8

*Choice of:* Portuguese Sausage, Chicken Sausage, Bacon, Spam, Ham

### FRIED RICE 9

### FRUIT PLATE 10

### HASH BROWNS 8

### ONE EGG 6

### STEAMED RICE 5

## BEVERAGES

### COFFEE & HOT TEA 4

### FRUIT JUICES 7

### MIMOSA 15

*Choice of:* Orange, Pineapple or Guava Juice

\*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.



# DINNER

Available 5:00pm - 10:00pm

## COLD

**BEET RAVIOLI** 14  
Roasted Beets Stuffed with Goat Cheese and Calamansi Dressing, Roof Top Lettuce, Local Vegetables

**BUDDHA BOWL** 15  
Quinoa , Roof Top Lettuce, Micro Greens, Local Vegetables, Roasted Sesame Dressing

**CRAB ROLL\*** 21  
Crab, Bacon, Mayo, Lemon, Micro Scallions, Sweet Roll

**POKE\*** MARKET PRICE  
Please Ask for Today's Selection

**TOFU WATERCRESS SALAD** 15  
Aloha Tofu, Local Watercress, Miso Dressing, Chili Oil, Fried Garlic

## HOT

**BUTCHER'S BOX** MARKET PRICE  
Please Ask for Today's Selection

**CATCH OF THE DAY\*** MARKET PRICE  
Please Ask for Today's Selection

**FRIED LUDOVICO FARMS CHICKEN** 36  
Half Bird Marinated in Shoyu and Garlic, Potato Starch Coated and Deep Fried Crispy, Banana Ketchup, Rice

**KIM CHEE & BACON CARBONARA** 22  
Bacon, Julienne Kimchee, Onsen Egg, Cream, Parmesan Cheese

**LOBSTER FRIED RICE** 28  
Lobster Meat, Veggies, Local Egg

**PORCHETTA** 36  
Saffron Risotto, Sun Dried Tomato, Asparagus, Marsala Demi, Gremolata

## SWEET

**LI HING MUI PINEAPPLE WHIP** 14  
Dole Pineapple Soft Serve, Li Hing Mui Pineapple Chunks, Coconut

**PASTRY CHEF'S SPECIAL** 11

## KEIKI

*For kids 12 and under*

**GRILLED CHEESE SANDWICH** 9  
Served with a choice of French Fries, Chips or Veggie Sticks

**MINI HAMBURGER** 9.50  
Served with a choice of French Fries, Chips or Veggie Sticks

**PEANUT BUTTER & JELLY SANDWICH** 9  
Served with a choice of French Fries, Chips or Veggie Sticks

**SPAGHETTI WITH MARINARA SAUCE** 9.50  
Served with a Baked Roll

*\*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.*



# BEVERAGES

Available 5:00pm - 10:00pm

## NON-ALCOHOL SPECIALTY

### STRAWBERRY LI HING LEMONADE 9

The perfect combination of sweet and tart will make your mouth come alive

### CUCUMBER GINGER FIZZ 9

Refresh yourself with this effervescent delight. Bubbly with a kick of ginger and a hint of cucumber

### HARBOR HITO 9

On a hot day, take a break and cool off with a rendition of the mojito without the kick

### BASIL STRAWBERRY TEA 9

Delightful mixture featuring Shangri La Iced Tea enhanced with strawberry, basil and a touch of lime

## BEVERAGES (refillable)

### COKE 6

### DIET COKE 6

### DR. PEPPER 6

### LEMONADE 6

### SPRITE 6

### FRUIT PUNCH 6

### GINGER ALE 6

### ROOT BEER 6

## FRUIT JUICES

### ORANGE 7

### GUAVA 7

### PINEAPPLE 7

### CRANBERRY 7

### GRAPEFRUIT 7

## HOT BEVERAGE

### COFFEE 4

### DECAF 4

## GOURMET COFFEE

### ESPRESSO 3.25

### CAPPUCCINO 5.50

### LATTE 5.50

## TEA

### MASALA CHAI 4

Organic Ceylon black tea with exclusive fragrant spices

### ENGLISH BREAKFAST 4

Complex malted undertones for a satisfying start to the day

### EARL GREY 4

A timeless expression of robust Assam and bergamot

### CHAMOMILE MINT 4

Relax and enjoy this delicious, organic, caffeine free classic

### GREEN TEA 4

*\*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.*



# BEVERAGES

Available 5:00pm - 10:00pm

## SPECIALTY COCKTAILS

### MARY ANN AND GINGER 15

Our house Grey Goose Le Melon Mule, with a kiss of mango puree and fresh pressed lime juice, served on the rocks with fresh mint and Ginger Beer

### ISLAND MAGIC 15

Bombay Sapphire Gin with muddled cucumber, fresh house made lime sour and ginger, shaken icy cold and served over ice

### SAIL AWAY 15

This Tequila Cazadores Blanco and Elderflower Liqueur margarita is muddled with fresh cucumber and basil, Served on the rocks with our house made lime sour and sea salt rim

### VINTAGE SOPHISTICATION 15

This house made decanter cocktail features Angel's Envy Bourbon, cinnamon rosemary honey syrup and bitters, strained up and garnished with cherry skewered rosemary

### LIQUID KULOLO 15

Grey Goose Vodka, Kalani Coconut liqueur and taro infused coconut water topped with our house made taro mochi

### TROPICAL SUNSET 15

Sip on paradise with our premium cocktail featuring Bacardi Rum, Aperol, passion fruit puree and coconut cream shaken together with pineapple juice

### DA ALA MO-JITO 15

Our Signature Coconut Mojito with Don Q Cristal, Craft Coconut Cream with island fresh mint and lime juice, served on the rocks

### WAIKI-TEA 15

Hawaiian made Pau Vodka, Fid Street Gin and Sammy's Beach Bar Rum, kissed with Cointreau and served Long Island Iced Tea Style on the rocks with house made lemon sour and Coca Cola

### MANHATTAN 15

### OLD FASHIONED 15

### TRADITIONAL MOJITO 15

### CLASSIC MARGARITA 15

### MAI TAI 15

## DRAUGHT BEER (16oz.)

### HONOLULU BEERWORKS HOP ISLAND (IPA) 10

### MAUI BIKINI BLONDE (LAGER) 10

### WAIKIKI BREW HANA HOU HEFE 10

### KONA BIG WAVE (GOLDEN ALE) 10

### COORS LIGHT 3

## DOMESTIC BOTTLED BEER

### BUDWEISER 8

### BUD LIGHT 8

## IMPORT & PREMIUM DOMESTIC BOTTLED BEER

### HEINEKEN 9

### CORONA 9

### KONA LONGBOARD (LAGER) 9

*\*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.*



# BEVERAGES

Available 5:00pm - 10:00pm

## CHAMPAGNE & SPARKLING WINE Bottle / Glass

LAMARCA PROSECCO 187ML ITALY	14
LAMARCA PROSECCO 750ML ITALY	42
DOMAINE CHANDON ROSE CA	55 / 15
ROEDERER ESTATE BRUT CA	60 / 16
TAITTINGER BRUT LA FRANCAISE FRANCE	97
VEUVE CLICQUOT PONSARDIN BRUT FRANCE	144
MOET CHANDON DOM PERIGNON FRANCE	375

## WHITE WINE Bottle / Glass

WOODBIDGE WHITE ZINFANDEL CA	40 / 11
SMOKE TREE ROSE CA	57
RIFF PINOT GRIGIO ITALY	44 / 12
CHEHALEM PINOT GRIS OR	67
CONUNDRUM WHITE CA	44 / 12
KENDALL JACKSON RIESLING CA	40 / 12
NOBILO SAUVIGNON BLANC NEW ZEALAND	43 / 12
CAKEBREAD SAUVIGNON BLANC CA	87
SONOMA CUTRER RRR CHARDONNAY CA	43
FERRARI CARANO CHARDONNAY MONTEREY	78
CHALK HILLS ESTATE CHARDONNAY CA	95
GRGICH HILLS CHARDONNAY CA	98
CAKEBREAD CHARDONNAY NAPA CA	98
LOUIS LATOUR POUILLY FUISSE FRANCE	60 / 16

## RED WINE

RANCHO ZABACO ZINFANDEL CA	45 / 12
DRY CREEK ZINFANDEL CA	83
PENFOLDS MAX'S SHIRAZ AU	48 / 13
EDNA VALLEY PINOT NOIR CA	42 / 12
BYRON PINOT NOIR SANTA MARIA CA	65
KENDALL JACKSON MERLOT CA	44 / 12
DUCKHORN MERLOT CA	135
AQUINAS CABERNET SAUVIGNON CA	47 / 13
TREANA CABERNET SAUVIGNON CA	69 / 17
CHARLES KRUG CABERNET SAUVIGNON NAPA	63
CHATEAU MONTELENA CAB SAUVIGNON CA	120
CAKEBREAD CABERNET SAUVIGNON CA	175
CAYMUS CABERNET SAUVIGNON CA	180
SILVER OAK CABERNET SAUVIGNON CA	205
NEWTON CLARET BLEND CA	59
ORIN SWIFT 8 YEARS IN THE DESERT BLEND CA	98