

IN ROOM DINING

BREAKFAST MENU

AVAILABLE DAILY 7 AM - 11 AM

STARTERS

OATMEAL	11
Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds	
VANILLA YOGURT BOWL GF	11
Anahola Granola, Berries	
SEASONAL FRUIT PLATE GF	17
Fresh Island Fruits, Berries	
HALF PAPAYA GF	11
With Lime Wedge	
ACAI BOWL GF	17
Berries, Granola, Bananas, Toasted Coconut	

ENTRÉES

AVOCADO TOAST	30
Garlic Bread, Caramelized Onions & Mushroom, Kamuela Micro Greens, Tomatoes, Avocado, Poached Egg, Aged Balsamic Drizzle	
BREAKFAST WRAP	27
Bacon Potato Hash, Cheddar Cheese, Eggs, Salsa, Spinach Tortilla	
THREE EGGS ANY STYLE	29
Choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage or Garden Patty, Red Salt Potatoes	
THREE EGG OMELET	29
Choice of: Mushrooms, Spinach, Red Onion, Bell Peppers, Tomato, Green Onion, Bacon, Ham, Portuguese Sausage, Swiss or Cheddar Cheese, Served with Red Salt Potatoes	
BLUEBERRY FRENCH TOAST	27
Blueberry Streusel Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter	
BELGIAN WAFFLE	26
Bananas, Whipped Cream, Crushed Macadamia Nuts	
BUTTERMILK PANCAKES	26
Choice of: Plain, Chocolate Chip, Blueberry, Strawberry, Banana, Macadamia Nut	

GF: GLUTEN-FREE, VG: VEGETARIAN, V: VEGAN
20% GRATUITY AND A \$5 DELIVERY FEE WILL BE ASSESSED

IN ROOM DINING

BREAKFAST MENU

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BREAKFAST SIDES

BREAKFAST BREADS	8
White Toast, Wheat Toast, Gluten Free Toast, or English Muffin	
RED SALT POTATOES	8
RICE	8
THREE EGGS	8
GREEN SALAD	9
AVOCADO	8
FRUIT	8
VEGETABLES	8
BREAKFAST MEATS	9
Applewood Smoked Bacon, Ham, Portuguese Sausage, or Garden Patty	

DRINKS

TEA & COFFEE	6
Tea Forte, Lilikoi Blend Iced Tea, or Kauai Roasteries Ko'a Kea Blend Coffee	
MILK	6
Hot Chocolate, Skim Milk, Whole Milk, or Almond Milk	
ISLAND JUICES	6
Passion-Orange-Guava (POG), Orange, Pineapple, Cranberry, or Apple	
BREAKFAST SMOOTHIE	14
Chef's Choice of Fruit & Berries	
MIMOSA	19
Choice of: Passion-Orange-Guava (POG), Pineapple, Mango, or Orange Juice	
KO'A KEA BLOODY MARY	19
Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend	

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DINNER MENU

AVAILABLE DAILY 5:30 PM - 8:30 PM

SALADS & VEGGIES

ORGANIC KALE & ROASTED BEET SALAD GF	21
Orange Segments, Goat Cheese Crumbles, Candied Macadamia Nuts, Dragon Fruit Vinaigrette	
HEARTS OF PALM SALAD* GF VG	21
Big Island Hearts of Palm, Baby Farm Greens, Strawberries, Baby Tomatoes, Marcona Almonds, Honey Sherry Vinaigrette	
RICE & VEGETABLES VG	35
Cauliflower Fried Rice, Haricots Verts, Mushrooms, Crispy Tofu, Root Vegetables	
CRISPY BRUSSELS SPROUTS	15
Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction	

ENTRÉES

FURIKAKE CRUSTED FRESH CATCH	58
Celery Root Purée, Asparagus, Baby Carrots, Yuzu Beurre Blanc	
PAN-SEARED CHILEAN SEA BASS	57
Cauliflower Fried Rice, Malaysian Chili Glaze, Basil Oil	
PAN-ROASTED JIDORI CHICKEN GF	57
Haricots Verts, Herb-Roasted Mix Marble Potatoes, Port Demi	
BONELESS BRAISED BEEF SHORT RIB	60
Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Natural Jus	

DESSERTS

PASSION FRUIT CHEESECAKE	17
Caramel Glaze, Macadamia Nut Crumble, Strawberries	
CRÈME BRÛLÉE	17
Tahitian Vanilla, Caramel Sugar, Ginger Chantilly, Red Salt	

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WINES

CHAMPAGNE/SPARKLING

Domaine Ste. Michelle Brut Sparkling Wine, NV
Domaine Chandon Brut, NV

bottle glass

45 15
72 24

WHITE WINE

Chardonnay Chalk Hill, Sonoma County, 2019
Sauvignon Blanc Vavasour, Awatare Valley, New Zealand, 2018
Rose (Grenache/Cinsault) BY.OTT, France, 2018

65 19
52 19
68 19

RED WINE

Red Blend Conundrum, 2016
Highlands Forty-One Cabernet Sauvignon Central California, 2018
Pinot Noir Lincourt, Santa Rita Hills, 2016

42 15
58 19
69 19

BEERS

SPECIALTY CANNED BEERS

9

Maui "Bikini Blonde" Lager
Maui "Big Swell" IPA
Maui "Coconut Porter"
Kona "Longboard" Lager
Kona Fire Rock
Heineken
Corona
Stella Lager
Maui Hard POG Seltzer

DOMESTIC CANNED BEERS

8

Bud Light
Coors Light

TROPICAL FAVORITES

MAI TAI

Bacardi Rum, Orange Curacao, Pineapple, Dark Rum, Sweet & Sour

15

TROPICAL MOJITO

Rum, Pineapple, Lime, Mint, Club Soda

18

MANGO MARGARITA

Tequila, Mango, Li Hing Mui or Red Salt Rim

17

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