



Kō'a Kea Hotel & Resort

AT PO'IPŪ BEACH

IN ROOM DINING BREAKFAST MENU

AVAILABLE 7 AM – 11 AM

*Prepaid Breakfast Package includes seasonal fruit.
One (1) entrée and choice of island juice or coffee*

Oatmeal 9

steel cut oats, brown sugar, raisins, slivered almonds

Vanilla Yogurt Bowl 9

Anahola granola, & berries

Seasonal Fruit Plate 14

with Fresh Island Melons and Berries

Half Papaya with Lime Wedge 9

ENTRÉES

Acai Bowl 14

berries, granola, bananas, toasted coconut

Avocado Toast 22

toasted garlic bread, caramelized onions & mushrooms, Kamuela micro greens, tomatoes, Kailani greens, avocado, one poached egg, aged balsamic drizzle.

Three Eggs Any Style 23

choice of applewood smoked bacon, black forest ham, Portuguese sausage or garden patty, red salt potatoes

Three Egg Omelet 23

Up to 3 items

choice of mushrooms, spinach, red onion, bell peppers, tomato, green onion, bacon, ham, Portuguese sausage, Swiss or cheddar cheese, served with red salt potatoes.

Buttermilk Pancakes 21

choice of plain, chocolate chip, blueberry, strawberry, banana or macadamia nut

SIDES

Toast, white, wheat or gluten free,

English Muffins, Red Salt Potatoes,

Three Eggs 6

Green salad, Avocado, Fruit, Vegetables 7

Applewood Smoked Bacon, Ham, Portuguese Sausage, Garden Patty 7

BEVERAGES

Tea Forte, Kauai Roasteries Koa Kea blend Coffee 7

Mimosa 19

Choice of (POG) passion-orange-guava, Pineapple, Mango, Orange Juice

Koa Kea Bloody Mary 19

Breakfast Smoothie 14

banana, strawberry, blueberry

Milk, Island juices & Tea 6

hot chocolate, skim milk, whole milk, almond milk, passion-orange-guava (POG), orange, pineapple, cranberry, apple. lilikoi blend iced tea.

S T A Y G O L D E N®

*18% Gratuity and \$5 delivery fee will be assessed *Consuming raw or undercooked foods can increase your risk of food borne illness.



IN ROOM DINING LUNCH MENU

AVAILABLE 11:30 AM – 5 PM

ENTRÉES

CHICKEN CAESAR SALAD 18

Romaine Lettuce, Grilled Chicken Breast, Caesar Dressing, Parmesan Cheese, Herb Croutons

COBB SALAD 18

Romaine Lettuce, Spinach, Hard Boiled Egg, Grape Tomatoes, Diced Grilled Chicken Breast, Feta Cheese, Diced Pineapples, Dried Cranberries, Bacon, Ranch Dressing

MARGHERITA NAAN BREAD PIZZA 16

Mozzarella, Tomato, Basil, Red Salt

HAWAIIAN NAAN BREAD PIZZA 17

Ham, Pineapple, Tomato Sauce, Mozzarella, Scallion

POKE BOWL 21

Warm Rice, Avocado, Cucumber, Wasabi Aioli, Sweet Soy

SEARED BLACKENED AHI 21

Buckwheat Soba Noodle, Ginger Sesame Soy

FISH & CHIPS 22

Tartar Sauce, Lemon Wedge

PORTUGUESE SAUSAGE HOT DOG 17

Pineapple Chutney, Sweet Bun

CHEESEBURGER 19

Butter Lettuce, Tomato, Cheddar Cheese, Brioche Bun

CHICKEN WINGS 15

Plain, Spicy Garlic or Ranch Dressing

SNACK, SWEETS, & SIDES

HAWAIIAN SALTED EDAMAME 8

HURRICANE POPCORN 10

Furikake

SEASONED FRENCH FRIES 6

HURRICANE FRIES 10

RED SALT CHIPS 8

HAAGEN DAZ BAR 6

Vanilla Almond Milk Chocolate

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IN ROOM DINING DINNER MENU

AVAILABLE 5:30 PM – 8:30 PM

APPETIZERS

Red Salt Wagyu Sliders* 18

Garlic-Truffle Aioli, Hydrated Cherry Tomatoes, Aged Cheddar Caramelized Onions, Butter Lettuce, Brioche Bun

Hamachi Yellowtail Sashimi* 22

Citrus Ponzu, Soy Tobiko, Micro Greens

Charred Octopus 23

Wild Arugula, Grilled mushrooms & Asparagus, Artichoke Hearts, Cherry Tomatoes, Roasted Sesame Dressing

SALADS

Caesar Salad 17

Romaine Lettuce, Caesar Dressing, Herb Croutons, Parmesan Cheese

Kailani Farms Green Salad* (GF) 17

Strawberries, Toasted Pistachio Nuts, Tomatoes, Shaved Red Onions, Honey Sherry Vinaigrette

ENTRÉES

Furikake & Wasabi-Crusted Seared Ahi* 43

Creamy Mushroom & Asparagus Risotto, Bok Choy

Madagascar Vanilla Bean-Seared Mahi* (GF) 43

Forbidden Black Rice, Avocado-Ginger Salsa, Mango Vinaigrette

Boneless Braised Beef Short Rib* 45

Yukon Gold Mashed Potato, Roasted Root Vegetables, Natural Jus

12 oz. Prime Ribeye Steak* (GF) 50

Roasted Brussel Sprouts, Applewood smoked Bacon, Peppercorn Brandy Demi Glaze

Lobster Gnocchi 59

Kona Lobster Meat, Roasted Mushrooms, Charred leeks, Truffle Beurre Monte Mushrooms, Peppercorn Brandy Demi

VEGETARIAN MENU

Kailani Farms Green Salad (GF) 17

Toast Pistachio Nuts, Cherry Tomatoes, Strawberries, Shaved Red Onion, Honey Sherry Vinaigrette

Rice & Vegetables (GF) 26

Forbidden Black Rice, Mushroom, Asparagus, Baby Carrot, Mango Vinaigrette

Crispy Tofu Cauliflower Rice or Spaghetti Edamame, Bok Choy, Baby Carrots, Mushrooms, Macadamia Nut Chimichurri

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