

Food + Drink

BREAKFAST ROOM SERVICE

Served from 6:00 a.m. - 11:00 a.m.

MORNING BEGINNINGS

FRESH ISLAND AND SEASONAL FRUITS 16

Papaya, Pineapple, Assorted Berries

SMOKED SALMON BAGEL 17

Toasted Bagel, Cream Cheese, Vine Ripened Tomato, Capers and Red Onions

SELECTION OF DRY CEREALS 10

Choice of Whole or Skim Milk

Frosted Flakes, Corn Flakes, Raisin Bran, Cheerios, Fruit Loops and Granola

Add Mixed Berries or Sliced Banana 4

HOT STEEL-CUT OATMEAL 10

Raisins, Honey and Brown Sugar

ASSORTED BREAKFAST PASTRIES 10

Croissants, Breakfast Danish and Banana Bread

MORNING ENTRÉE SELECTIONS

All Morning Entrée Selections Come with Your Choice of Breakfast Potatoes or Steamed White Rice and Your Selection of Toast with Sweet Butter and Jams

PANIOLO 18

Two eggs prepared to your liking and your choice of Breakfast Meat: Grilled Portuguese Sausage, Breakfast Links, Grilled Ham or Crispy Bacon

CHEF'S OMELET 20

Prepared with three Kuhio Farm's whole eggs or egg whites and your choice of three fillings:

Ham, Bacon, Shrimp, Smoked Salmon, Cheddar Cheese, Hamakua Mushrooms, Kamuela Tomato, Spinach, Maui Sweet Onions or Bell Peppers

MORNING INDULGENCES

TRADITIONAL EGGS BENEDICT 22

Two Poached Kuhio Farm's eggs, Canadian Bacon, served on a toasted Loves Bakery English Muffin with house made Hollandaise Sauce and Breakfast Potatoes

KAI "EBLT" SANDWICH- OUR VERSION OF THE BLT 18

Fresh Kuhio Fried Egg, Crisp Smoked Bacon, Vine Ripened Tomato, Butter Lettuce, house made Aioli on toasted White Bread and served with a cup of Seasonal Fruit

BUTTERMILK PANCAKES 16

3 Large Griddled Buttermilk Pancakes, Whipped Butter, Maple Syrup, with your choice of Crispy Bacon or Grilled Breakfast Sausage

Add Fresh Berries, Banana or Macadamia Nuts 4

HAWAIIAN FRENCH TOAST 21

Cinnamon & Vanilla battered Hawaiian Sweet Bread, Whipped Butter, topped with Fruit Compote and coconut syrup

OAHU SIDES

Greek Yogurt of Low Fat Plain Yogurt 8

Seasonal Berries 10

Breakfast Meat: Crisp Bacon, Grilled Ham, Portuguese Sausage or Breakfast Sausage Links 8

Breakfast Potatoes 7

Toasted White, Wheat or English Muffin with Sweet Butter and Jams 5

BEVERAGES

KONA BLEND COFFEE OR DECAFFEINATED KONA BLEND COFFEE

Medium Pot (4-6 Cups) 12 | Large Pot (10 Cups) 18

SPECIALTY COFFEE 8

Choice of Espresso, Cappuccino or Latte

SELECTION OF HOT TEAS 12

English Breakfast, Earl Grey, Chamomile & Green Tea

FRUIT JUICES 5

Orange, Grapefruit, Pineapple, Guava, Cranberry and Tomato

ASSORTED SOFT DRINKS 4

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer

MILK 5

Whole, Skim or Soy

DINNER ROOM SERVICE

Served Nightly from 5:00p.m. – 10:00p.m.

WAIKIKI PUPUS / APPETIZERS

CRISPY CHICKEN WINGS 18

Szechuan Pepper Spice, Fragrant Chili, Scallions

FRESH SEASONAL TROPICAL FRUIT 16

Banana Bread, Melon, Papaya, Pineapple, Kiwi, Blueberries, Lychee
Served with your choice of Greek Yogurt or Cottage Cheese and
Big Island Honey

SHRIMP COCKTAIL 24

Served with Charred Lemon and Wasabi Cocktail Sauce

NORTH SHORE BASKET 18

Fried Calamari, Garlic Shrimp, Chipotle Sea Salt, chef's Secret Sauce

HAWAIIAN WILD AHI POKE 19

Soy Sauce, Maui Onion, Sesame Oil, Scallions

KAI MARKET SEAFOOD CHOWDER 8

Clams, Scallops, Cream, Potatoes

SANDWICHES AND SALADS

ISLAND BOUNTY COBB SALAD 16

Baby Tomatoes, Big Island Avocados, Eggs, Crisp Bacon, Blue
Cheese, Avocado Ranch Dressing

CAESAR SALAD 15

Crisp Romaine, Garlic Chips, Shaved Asiago, Traditional Dressing

Add the following to Either the Caesar or the Cobb Salad

Grilled Chicken Breast 4 | Garlic Local Shrimp 6 | Grilled Local Fish 6

GRILLED BLACK ANGUS BURGER 18

½ lb All Beef Burger, Cheese, Lettuce Tomato, served with
Steel Cut Fries

ROASTED CHICKEN CLUB SANDWICH 17

Roasted Chicken Breast, Crisp Bacon, Pepper Jack Cheese, Lettuce,
Tomato, Avocado, Herb Aioli, served on toasted Ciabatta Bread

GRILLED HAM & CHEESE SANDWICH 14

American Cheese, Applewood Smoked Ham

Your Choice of Steel Cut Fries or Maui Style Potato Chips

HAPAS PIZZA

Enjoy a freshly baked Hapas Pizza in the comfort of your room

CLASSIC PEPPERONI 15

Boar's head pepperoni, mozzarella, homemade tomato sauce

MEAT LOVERS 20

Boar's head pepperoni, salami, Italian sausage, bacon, mozzarella, homemade tomato sauce

MARGHERITA 18

Fresh mozzarella cheese, kamuela tomatoes, homemade tomato sauce, fresh basil

DA BIG KAHUNA 22

Boar's head pepperoni, salami, Italian sausage, bacon, bell peppers, olives, mushrooms, onion, mozzarella, homemade tomato sauce

CRAB DYNAMITE 22

Sriracha mayo marinated crab meat, mozzarella, onions, green onions, furikake, kabayaki sauce

GARLIC CHICKEN 22

Grilled chicken, blue cheese marinated artichoke, farm fresh spinach, confit garlic cloves

TRUFFLE MUSHROOM 22

Shitake mushrooms, honshimeji mushrooms, button mushrooms, truffle buschetto cheese, truffle oil drizzle, house made tomato sauce

MAIN ENTREES

STEAMED VEGETABLE BASKET 15

Selection of Vegetables including Asparagus, Sweet Peppers, Baby Carrots, Sweet Potato with Vegetable Pot-Sticker, Shoyu Brown Butter

SLOW ROASTED ALAEA SEA SALT CRUSTED PRIME RIB 32

Roasted Kunia Vegetables, Creamy Potatoes, Horseradish & Au Jus

TENDERLOIN OF BEEF 36

6oz Grilled Tenderloin with Herbs Roasted Kunia Vegetables, Creamy Potatoes

GRILLED MARKET FRESH FISH TACOS 21

Chimichurri, Avocado, Pineapple Salsa, served in Flour Tortillas

CHICKEN PENNE PASTA 21

Penne Pasta with Chicken, Skillet Vegetables, Basil Pesto, Cream, Parmesan Cheese

STEAMED ISLAND SNAPPER 31

Snapper Fillet Steamed with Green Onions, Cilantro, Roasted Cherry Tomatoes, Waialua Asparagus, Soy, Sesame Oil, served with Jasmine

ISLAND STYLE SHOYU CHICKEN 24

Slow cooked Chicken in soy sauce, Steamed Waianae Valley Baby Bok Choy, Fried Rice

SIDES

WAIALUA ASPARAGUS 6

MASHED POTATOES 6

FRIED RICE 6

DESSERTS

DA EDGE BANANA SPLIT 12

Vanilla, Chocolate and Strawberry Ice Cream, Banana Bread, Whipped Cream, Nuts Maraschino Cherries

CHOCOLATE GATEAU 10

Raspberry Sauce

NY STYLE CHEESE CAKE 10

Pineapple Compote

ICE CREAM 8

Vanilla or Strawberry

MENU FOR CHILDREN, OUR "KEIKI"

For our Younger guests ages 5-10 years old

BREAKFAST

Served from 6:00 a.m-11:00 a.m

BUTTERMILK PANCAKES 9

Whipped Cream and Fresh Berries

SCRAMBLED EGGS 8

Crispy Bacon and Breakfast Potatoes

SELECTION OF DRY CEREALS 6

Frosted Flakes, Corn Flakes, Raisin Bran, Cheerios, Fruit Loops, Granola

Add Sliced Berries or Banana 4

Your Choice of Whole or Skim Milk

STEEL CUT IRISH OATMEAL 6

Served with Raisins and Brown Sugar

FRUIT AND YOGURT BREAKFAST 9

Seasonal Berries and Banana and Low Fat Greek Yogurt

DINNER

Served from 5:00 p.m. – 10 p. m.

CUP OF SOUP 5

Choice of Seafood Chowder or Chicken Noodle Soup

TOSSED GREEN SALAD 6

Crisp Lettuce, Cucumber, Tomato, Croutons, Ranch Dressing

GRILLED ALL BEEF BURGER 10

Burger served on Toasted Bun, Cheese and choice of Potato Chips or French Fries

KEIKI HOT DOG 9

All Beef Hot Dog with all the Trimmings, choice of Chips or French Fries

GF GRILLED LOCAL MAHI MAHI 12

Fresh Mahi Mahi Grilled and served with Seasonal Vegetables and Steamed Sweet Potato

PBJ 9

Peanut Butter and Guava Jelly on Whole Grain Bread and served with Market Fruits

GF HAMBURGER STEAK 10

Topped with Mushrooms and served with Garden Vegetables

STIR FRIED TERIYAKI CHICKEN 11

Garden Vegetables and Steamed White Rice

GARDEN VEGETABLES, STEAMED RICE 11

PENNE PASTA 10

Tossed with Marinara Sauce, Vegetable medley

GRILLED CHEDDAR CHEESE SANDWICH 8

Choice of Carrot and Celery Sticks, Apple Slices or French Fries

DESSERTS

CHOCOLATE CHIP COOKIES 6

ICE CREAM 8

Vanilla or Strawberry

FRUIT CUP 7

Sliced Seasonal Fruits

BEVERAGES

SELECTION OF BEER

DOMESTIC 7

Budweiser, Bud Light

IMPORT AND HAWAIIAN BEER 8

Heineken, Asahi, Corona, Kona Longboard, Kona Big Wave

SELECTION OF WINE

Chandon *Brut*, California 48

Moet *Imperial Champagne*, France 110

Saint M *Riesling*, Washington 44

Kim Crawford *Sauvignon Blanc*, New Zealand 52

Magnolia *Chardonnay*, California 38

Ferrari Carano *Chardonnay*, California 49

Erath *Pinot Noir*, Oregon 56

Cellar No. 8 *Merlot*, California 36

Magnolia *Cabernet Sauvignon*, California 32

Justin *Cabernet Sauvignon*, Paso Robles 60

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness. Please Inform your Attendant on Duty if You Are Allergic to Any Food Items.

4.712% Sales Tax, \$5.00 Delivery Fee and 17% Service Charge Will Be Added to Your Check. Please Call Extension 22.

 GLUTEN FREE

