

## IN ROOM DINING BREAKFAST SERVICE

AVAILABLE 6:00 AM TO 11:00 AM

FRESH FRUIT JUICES Orange, Pineapple, Grapefruit, Guava	8
Milk – Whole, 2%, Skim, and Soy	8
Market Fresh Fruit Smoothies	8
Berries of the Moment	14
Market fresh Fruit and Berries with Passion Fruit Coulis	19
Sun Ripened Papaya or Maui Gold Pineapple	13
CEREALS & GRAINS	
Steel-Cut Irish Oatmeal Brûlée Dulce de Leche, Raisins	13
Birchermüesli Apples, Bananas, Coconut, Berries, Hazelnuts, Yogurt	15
House-Made Granola with Milk with Seasonal Berries	14 20
BAKERY	
House Baked Breakfast Pastry Croissant, Pain au Chocolate, Muffin Sweet Butter and Island Preserves	12
Toasted English Muffin, Whole Wheat, Sour Dough or Multigrain Toast Sweet Butter and Island Preserves	7
New York Style Bagel Plain, Sesame, or Cinnamon Raisin Light Cream Cheese And Tahitian Chili Pepper Jam	9

A \$4.00 delivery charge, 17% gratuity and applicable state excise tax will be added to your account.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.  
Please communicate any food allergy you may have with our Ambassadors.

## BREAKFAST SERVICE

AVAILABLE 6:00 AM TO 11:00 AM

### EGGS & DELICATESSEN

All Egg Dishes are served with Choice of Toast or English Muffin

Free Range Eggs Any Style 19  
Bacon Rosti Potato, Bacon, Country Ham, Breakfast Portuguese or Chicken Sausage

Island Mushroom Omelet 22  
Bacon Rosti Potato, Sautéed Island Mushrooms, Herbs, White Cheddar, Onion

Egg White Omelet 22  
Herb Rosti Potato, Peppers, Onion, Spinach, Goat Cheese, Tomato Salsa, White Cheddar

Classic Eggs Benedict 22  
Bacon Rosti Potato, Poached Eggs, Canadian Bacon,  
On Toasted English Muffin With Hollandaise

Kalua Pork Hash 22  
Poached Eggs and Mustard Hollandaise

Steak and Eggs 36  
Bacon Rosti Potato, Eggs Any Style with Dry Aged Beef Strip Loin Steak

Smoked Scottish Salmon 22  
Toasted New York Style Bagel, Lemon Cream Cheese, Onions and Caper Berries

Buttermilk Pancakes 20  
Blueberries or Banana and Walnuts

Bananas and Macadamia Nut Stuffed French Toast 20  
Vermont Maple Syrup, Whipped Butter, Berries Compote

Belgian Waffles 22  
Vermont Maple Syrup, Whipped Butter, Berries Compote

### SIDES

Apple-Wood Smoked Bacon 7

Country Ham 7

Breakfast or Portuguese Sausage 7

Chicken Fennel Sausage 7

Fruit or Natural Yogurt 7

Steamed Waiialua Asparagus 7

Bacon or Herb Rosti Potato 7

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## ALL DAY DINING

AVAILABLE 11:00 AM TO 10:00 PM

### INTRO

Chefs Regional Soup of the Day	12
Big Island farm greens Heirloom tomato, Maui onion, Croutons, White Balsamic Vinaigrette	10
Japanese Rice Cracker Crusted Hawaiian Sashimi Flash-fried Sashimi-grade Ahi, Chili-Citrus Emulsion	18
Island <i>Poke</i> Trio Fresh ceviche-inspired variations on: Ahi, Shrimp & Octopus	18
Hawaiian Style Chicken Wings Sweet and Sour Miso Vinaigrette	20
Baby Back Ribs With 100% Kona Coffee BBQ Sauce, Kahuku Corn Relish	20

### SIDES

Sea Salt French Fries	7
Steamed White Rice	7
Steamed Waialua Asparagus	7

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## ALL DAY DINING

AVAILABLE 11:00 AM TO 10:00 PM

### NEXT

Sandwiches Are Served With a Choice of Sea Salted French Fries or Local Baby Greens

Royal Burger Grilled Wagyu Beef Burger, Sharp Cheddar, Onion Confit, Hamakua Tomato, Crisp Lettuce on Potato Roll	22
Smoked Turkey Club Crispy Bacon, Hamakua Tomatoes, Butter Crunch Lettuce, Avocado, Red Onion and Country Mustard Aioli, Toasted Ciabatta	20
Grilled Mahi-Mahi Sandwich Spiced Coleslaw, Potato Roll, Sea Salt French Fries	20
Grilled Chicken Sandwich Star-anise spiced Chicken Breast, Hamakua Tomatos, Crisp Lettuce, Potato Roll Chili Aioli, Sea Salt French Fries	20

### ENTRÉE SALADS

Traditional Kula Romaine Caesar Salad Homemade Croutons, Shaved Parmesan	14
Add on 4 Prawns or Star-Anise spiced Chicken Breast or Grilled Mahi-Mahi	26
Big Island Surf Salad Lobster, Prawns, Scallops, Local Sea Asparagus, Baby Greens, Papaya, and Avocados Coconut Grove Tarragon Vinaigrette	38
Fire Grilled <i>Wafu</i> Steak Salad New York Striploin, Heirloom Tomato, Avocado, Kula Romaine, Watercress, Crispy Shallots, Horseradish-ginger Vinaigrette	28

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## MAIN

AVAILABLE 6:00 PM TO 10:00 PM

Free Range Colorado Rack of Lamb Crushed Potato with Capers, Sake Spinach, Spearmint Jus	54
Roasted Duck Breast Olive Oil infused Yukon Potatoes, Brussel Sprouts, Roasted Mushrooms, Cranberry Gastrique	40
Grilled Rib Eye Steak Rustic potatoes, Big Island Corn & Local Mushrooms, Crispy Shallots, Red Wine Glaze	49
Hawaiian Lobster Roasted With Butter and Herbs Fingerling Potatoes and Asparagus	60
Pier 38 Fish Fresh Fish Selection Roasted in The Azure Wood Oven, Fingerling Potatoes, Asparagus, White Wine Butter Sauce	38

## DESSERT

AVAILABLE 11:00 AM TO 10:00 PM

Royal Bread Pudding Crème Anglaise, Vanilla Ice Cream, Chocolate Décor	10
Supreme Coconut Custard with Macadamia Nut Tuille	10
Royal Play on Key Lime Pie Kalamansi Lime, Lemon Verbena, Passion Fruit	10
Daily Selection of The Royal Hawaiian Exclusive Sorbets and Gelatos	10

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## NIGHT OWL SERVICE

AVAILABLE 10:00 PM TO 6:00 AM

Traditional Kula Romaine Caesar Salad	14
Homemade Croutons, shaved parmesan	
With 4 Prawns or Star-Anise spiced Chicken Breast	26
Big Island Surf Salad	38
Lobster, Prawns, Scallops, Local Sea Asparagus, Baby Greens, Papaya, and Avocados,	
Coconut Grove Tarragon Vinaigrette	
Fire Grilled <i>Wafu</i> Steak Salad	28
New York Striploin, Heirloom Tomato, Avocado, Kula Romaine, Watercress, Crispy Shallots,	
Horseradish-ginger Vinaigrette	
Island Mushroom Omelet	22
Bacon Rosti Potato, Sautéed Island Mushrooms, Onion, Herbs, White Cheddar	
Royal Burger	22
Char Grilled Wagyu Beef Burger	
Sharp Cheddar, Onion Confit, Hamakua Tomato, Crunchy Lettuce on Potato Roll	
Artisan Cheese	24
Fig-Nut Jam, Fresh Fruit, Candied Nuts and Flat Bread	
House-Made Granola with Milk	14
Add-on Seasonal Berries	20
Daily Selection of the Royal Hawaiian Exclusive Sorbets and Gelatos	10

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## CHILDREN'S BREAKFAST MENU

AVAILABLE 6:00 AM TO 11:00AM

Assorted Dry Breakfast Cereals	7
With Berries	10
Pancakes	8
Vermont Maple Syrup, Whipped Butter	
French Toast	11
Vermont Maple Syrup, Whipped Butter, Berries Compote	
One Egg Any Style	10
With Hash Browns and Bacon Or Sausage	
Fruit Bowl	8
Berries, Pineapple and Melons	

## CHILDREN'S ALL DAY DINING

AVAILABLE 11:00 AM TO 10:00 PM

Kids Veggies	10
Cucumber, Tomato, Grilled Asparagus, Carrot Sticks, Ranch Dressing	
Chicken Noodle Soup	5
Cheese Burger	12
With French Fries or Fruit	
Pasta	12
With Tomato Sauce, Pecorino Cheese	
Cheese and Tomato Pizza	12
Chicken Fingers	12
With French Fries, BBQ Sauce and Honey Mustard	

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## CHILDREN'S DESSERT

AVAILABLE 11:00 AM TO 10:00 PM

Warm Chocolate Brownie With Macadamia Nuts	6
Vanilla and Chocolate Ice Cream	6
Exotic Fruit Cup	6

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## BEVERAGES

AVAILABLE ALL DAY

From The Earth

Hawaiian Springs - Still	16.9 oz/500 mil	6
	33.8 oz/1 Liter	10
Pellegrino – Sparkling	33.8 oz/1 Liter	10
Soft Drinks		5
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Tonic, Club Soda, Ginger Ale		
Revitalizers		7
Redbull Energy Drink, Sugar Free Redbull Energy Drink		
Fresh Fruit Juices		8
Orange, Pineapple, Grapefruit, Guava		
Fruit Juices		5
Tomato, Clamato, Apple		
Selection of "T" Tea		6
Hot Tea Selections Served with Lemon, Honey, Cream or Milk		
Freshly Brewed Iced Tea		7
Served with lemon		
Kona Coffee		
Regular or Decaffeinated served with Cream or Milk	Three to Four Cup Pot	11
	Five to Seven Cup Pot	17

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## INTOXICATING

AVAILABLE FROM 10:00AM – 11:00PM

Scratch Mai Tai	11
The Royal Hawaiian, A Luxury Collection Classic...his is our original Mai Tai recipe made with fresh squeezed Pineapple and Orange Juice, Orange Curacao, Bacardi Superior, Orgeat and a beautiful float of Whaler's dark rum	
Royal Pinakona Coco	12
Muddled fresh Pineapple, Kona Cofee, Coconut Cream and Bacardi 8 year rum Bruised to Perfection pinched with Cinnamon. A Luxury Collection Signature Cocktail made for Hawaii	
Bahia	12
Muddled Fresh Blueberries and Lemon, Apple Juice, Bacardi Select, Cointreau, Chambord and Effervescence	
Chi	13
Coconut, Muddled Basil Leaves, Fresh Pineapple, Pineapple Juice and Maui's Ocean Organic Vodka	
Royal Margarita	14
Fresh squeezed Lime and Orange, Corzo Tequila Anejo, Cointreau and Grand Marnier	
Lava	12
Muddled Fresh Strawberries and Banana with Coconut Cream, Fresh Squeezed Pineapple Juice and Mount Gay Rum	
Pina Rocks	10
Lemon Thyme, Coconut Cream and Fresh squeezed Pineapple, Bacardi 8 Year, over Ice	

## UNINTOXICATING

AVAILABLE FROM 10:00AM – 11:00PM

Virgin Pina Rocks	7
Coconut and Fresh Pineapple Juice	
Wasabi Virgin Mary	7
House Made Bloody Mary with a Wasabi Accent	
Citrus Lemonade	7
Lemon, Lime, Pineapple, Orange and Grapefruit	

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## LIBATIONS

AVAILABLE 6:00 AM – 4:00 AM

### BEER

7

Kona "Big Wave", Red Stripe, Hinano, Heineken, Michelob Ultra,  
Bud Light, Budweiser, Corona, Coors Light

### WINES BY THE BOTTLE AND GLASS

#### WHITES

glass    bottle

Sonoma Cutrer Chardonnay, Russian River Valley

16        65

Mer Soleil Chardonnay, Santa Lucia Highlands

87

Guenoc Sauvignon Blanc, Lake County

11        45

Hogue Cellars Riesling, Columbia Valley

41

Willakenzie Pinot Gris, Willamette Valley

12        49

#### REDS

Fess Parker Pinot Noir, Santa Barbara County

16        65

Flowers Pinot Noir, Sonoma Coast

110

Kenwood Vineyards Merlot, Sonoma

53

Cliff Lede Cabernet Sauvignon, Stag's Leap, Napa

134

Beaulieu Vineyard Rutherford Cabernet Sauvignon, Napa

21        85

Brown Estate Zinfandel, Napa

74

Guenoc Cabernet Sauvignon, California

10        41

#### BUBBLES

Taltarni "Tache" Sparkling, Tasmania/Victoria

14        57

Veuve Clicquot Ponsardin, Yellow Label, Champagne

105

Taittinger "Prestige" Cuvee, Champagne

93

Moet & Chandon, Dom Perignon, Brut, Champagne

400

#### BOTTLES

Grey Goose 750 ml.

149

Belvedere 750 ml.

149

Jack Daniels 750 ml.

101

Bombay Sapphire 750 ml.

101

Cazadores Tequila Reposado 750 ml.

109

Patron Silver 750 ml.

103

Mt. Gay Rum 750 ml.

87

Dewar's 12 yr. 750 ml

101

Remy Martin VSOP 750 ml.

189

#### MIXERS AND GARNISHES

Soft Drinks

5 ea

Juices

5 – 7ea

Cut Limes

3 ea

Cut Lemons

3 ea

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