

cocktails

- royal mai tai** 14
fresh squeezed pineapple, fresh squeezed orange juice, cherry- vanilla purée, bacardi superior, cointreau and amaretto di disaronno liqueur topped with whaler's dark rum
- scratch mai tai** 11
the royal hawaiian, a luxury collection resort classic...this 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
- garden mai tai** 12
alize rose, orgeat, appleton estate vx rum, fresh squeezed pineapple and orange juice bound with sparkling rosé and topped with coruba dark rum
- mai tai degeneres** 12
a ginger-essenced mai tai of unparalleled excellence created with domaine de canton ginger liqueur, bacardi superior, fresh squeezed orange and pineapple juice, topped with whaler's dark rum
- caipirinha de curacao** 14
muddled fresh lime, island sourced pineapple and white cane sugar reduction, fortified with leblon cachaca and a dash of blue curacao
- elderflower saketini** 12
tyku junmai ginjo sake and st. germain's elderflower liqueur bruised with a pinch of fresh lime and cranberry
- bahia** 12
muddled fresh blueberries and lemon, apple juice, bacardi select, cointreau, chambord and effervescence
- chi** 13
coconut, muddled basil and fresh pineapple, pineapple juice and maui's ocean organic vodka
- royal margarita** 14
fresh squeezed lime, muddled fresh orange, corzo tequila anejo and a float of grand marnier
- lava** 12
muddled fresh strawberries and banana bound with coconut cream and fresh squeezed pineapple juice then fortified with mount gay rum
- pina rocks** 10
bacardi 8 year, coconut cream and fresh pineapple juice topped with a fresh lemon-thyme float
- cucumber and pineapple caipiroska** 14
fresh-pressed lime, white cane sugar reduction, fresh mint, ty ku soju, organic cucumber vodka, fresh asian cucumber, effervescence
- royal pinakona coco** 12
muddled fresh pineapple, kona coffee, coconut cream and bacardi 8 year rum bruised to perfection, pinched with cinnamon. a luxury collection signature cocktail made for hawaii.
- the last cocktail** 13
inspired by the luxury collection cocktail collection. gin, asian pear puree, fresh lemon juice, and rosemary infusion, fortified with sparkling wine and garnished with clove

un-intoxicating

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

beer

on tap 6
kona longboard lager, primo,
kona fire rock pale ale, guinness, stella artois

bottled 6
budweiser, coors light, corona, haake beck n/a,
heineken, hinano, michelob ultra, kona big wave ale,
bud light, red stripe, tsing tao, heineken light, miller lite

wine

| white | glass | bottle |
|---|--------------|---------------|
| sonoma cutrer chardonnay, russian river | 15 | 60 |
| guenoc chardonnay, california | 9 | 36 |
| guenoc sauvignon blanc, lake county | 10 | 40 |
| hogue cellars riesling, columbia valley | 9 | 36 |
| willakenzie pinot gris, willamette valley | 11 | 44 |

| reds | glass | bottle |
|--|--------------|---------------|
| fess parker pinot noir, santa barbara county | 15 | 60 |
| guenoc cabernet sauvignon, california | 9 | 36 |
| kenwood vineyards merlot, sonoma | 12 | 48 |
| petite petit by michael-david, lodi | 12 | 48 |

bubbles

| | glass | bottle |
|--------------------------------------|--------------|---------------|
| taltarni "tache" sparkling, tasmania | 13 | 52 |
| kenwood yulupa sparkling, california | 10 | 40 |

treats

island poke trio 18
fresh ceviche-inspired variations on ahi, shrimp and octopus

japanese cracker crusted sashimi 20
flash-fried sashimi grade hawaiian ahi, chili-citrus emulsion

prawns cocktail 20
vodka wasabi cocktail sauce

chinese bbq duck with bao buns 18
with jicama and plum slaw

thai chicken satay 16
with spicy peanut-coriander sauce

chinese vegetable spring rolls 16
with sweet chili and toasted garlic sauce

hawaiian style chicken wings 18
sweet and sour miso vinaigrette

mai tai coconut prawns 22
with sweet chili sauce

baby back ribs 18
with 100% kona coffee bbq sauce and kahuku corn relish

more treats

| | |
|--|-----------|
| mai tai platter | 39 |
| japanese cracker crusted hawaiian ahi, thai chicken satay, baby back ribs, coconut prawns | |
| royal sampler platter | 68 |
| braised short ribs, grilled shrimp, scallop, cracker crusted ahi sashimi, star-anise chicken breast, wailalua asparagus, big island farm greens, taro chips, caprese salad | |
| mai tai wagyu burger | 21 |
| grilled wagyu beef, sharp cheddar, onion confit, hamakua tomato, crisp lettuce on potato roll, served with sea salt french fries or sweet potato fries | |
| add on to burger: braised short ribs and blue cheese | 5 |
| add on to burger: tempura lobster tail | 10 |
| fire grilled mahi mahi sandwich | 20 |
| fresh island mahi-mahi, spiced coleslaw, potato roll, lemon-garlic aioli, sea salt french fries | |
| fire grilled wafu steak salad | 28 |
| new york strip loin, heirloom tomato, avocado, kula romaine, watercress, crispy shallots, horseradish-ginger vinaigrette | |

brick oven thin crust pizza

| | |
|--|-----------|
| margarita pizza | 19 |
| hamakua tomatoes, fresh mozzarella and basil | |
| seafood medley pizza | 24 |
| lobster, prawns, scallops | |
| meat lover's pizza | 24 |
| smoked bacon, ham, sausage | |

sweet!

| | |
|---|--|
| royal bread pudding | 10 |
| crème anglaise, vanilla ice cream, chocolate décor | |
| coconut supreme tart | 10 |
| macaroon custard, haupia sauce | |
| royal cassata | 10 |
| signature italian ice cream cake with coffee, chocolate and vanilla ice cream, macadamia nut praline center, island mango | |
| royal play on key lime pie | 10 |
| kalamansi lime, lemon verbena, passion fruit | |
| royal hawaiian's exclusive fresh sorbet and gelato | 10 |
| trh signature pink haupia cake | |
| pink haupia cream layered between coconut-soaked white sponge, covered with toasted pink coconut flakes and fresh berries | |
| | 10 per slice |
| | 38 whole cake – serves six guests |