

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

snacks

big island farm greens 10
heirloom tomato, mauui onion, croutons, white balsamic vinaigrette

french fries or sweet potato fries 8

tropical market fruit 19
market fresh fruit, mascarpone, lilikoi coulis

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

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

entrée salads

traditional caesar salad 16
royal greek salad 16

romaine, tomato, olives, hearts of palm, feta, tzatziki, falafel, pita bread
crispy thai salad 16

shredded napa cabbage, crispy wontons, julienne cucumber, kaffir lime vinaigrette, peanut dressing

with star-anise chicken breast 24

with oven roasted mahi-mahi 24

with four grilled prawns 24

big island surf salad 35

lobster tail, prawn, scallops, cherry stone clam, local sea asparagus, baby greens, avocado, heart of palm, heirloom tomato, tarragon vinaigrette

fire grilled wafu steak salad 28

new york striploin, heirloom tomato, avocado, kula romaine, watercress, crispy shallots, horseradish-ginger vinaigrette

pizza

- margarita pizza** 19
hamakua tomatos, fresh mozzarella, basil, extra virgin olive oil
- seafood medley pizza** 24
lobster, prawns, scallops
- meat lover's pizza** 24
smoked bacon, country ham, and sausage

sandwiches

- 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
spiced coleslaw, potato roll, lemon-garlic aioli, sea salt french fries or sweet potato fries
- "french dip" short rib panini** 19
red wine braised short ribs, gruyere, bacon-horseradish aioli, smoky au jus, sea salt french fries or sweet potato fries
- smoked turkey club on ciabatta** 18
with crispy bacon, hamakua tomato served with sea salt french fries or sweet potato fries
- gigantic kosher hotdog on hoagie bun** 20
with onion confit and cheddar cheese served with sea salt french fries or sweet potato fries

sweet!

- royal bread pudding** 10
crème anglaise, vanilla ice cream, chocolate décor
- royal play on key lime pie** 10
kalamansi lime, lemon verbena, passion fruit
- 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 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

All menu items are subject to 4.712% Hawaii general excise tax. A 17 % gratuity will be added to all parties of 7 or more.

Menu is subject to change. Please communicate any allergy you may have with our Ambassadors.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.