



# surf lanai



## 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 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

## royal mimosa & bloody mary 10

### 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

### lava 12

muddled fresh strawberries and banana with coconut cream and fresh squeezed pineapple juice, mount gay rum

### pina rocks 10

lemon thyme, coconut cream and fresh squeezed pineapple, bacardi 8 year, over ice

### royal konapina coco 13

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.

### chi 13

coconut, muddled basil leaves, 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



## bubbles

|                                      |    |    |
|--------------------------------------|----|----|
| taltarni "tache" sparkling, tasmania | 13 | 52 |
| kenwood "yulupa" nv, California      | 10 | 40 |



## wine

| whites                                    | glass | bottle | reds   | glass | bottle |
|---|-------|--------|--|-------|--------|
| guenoc sauvignon blanc, lake county       | 10    | 40     | fess parker pinot noir, santa barbara county | 15    | 60     |
| willakenzie pinot gris, willamette valley | 11    | 44     | kenwood vineyards merlot, Sonoma             | 12    | 48     |
| hogue cellars riesling, columbia valley   | 9     | 36     | guenoc cabernet sauvignon, California        | 9     | 36     |
| guenoc chardonnay, California             | 9     | 36     |  |       |        |
| sonoma cutrer chardonnay, russian river   | 15    | 60     |  |       |        |



## unintoxicating

|   |       |   |   |
|---|-------|---|---|
| soft drinks and ginger ale              | 4     | kona coffee   | 4 |
| iced tea                                | 4     | plantation iced tea, Arnold palmer                    | 4 |
| hawaiian still water (500 ml / 1 liter) | 6 / 8 | citrus lemonade with pineapple, orange and grapefruit | 7 |
| pelligrino sparkling water 1 liter      | 8     | fresh fruit smoothie of the day                       | 7 |



## the luxury of tea – premium loose leaf teas 5

jasmine pearl, jade leaf, russian earl grey, decaf earl grey, organic english breakfast, west coast wave, mad hatter tea party



## starters

|  |    |   |    |
|--|----|---|----|
| <b>regional soup of the day</b>                                      | 10 | <b>island <i>poke</i> trio</b>  | 18 |
|  |    | fresh ceviche-inspired variations on:<br>ahi, shrimp & octopus          |    |
| <b>big island farm greens</b>  | 10 |   |    |
| heirloom tomato, maui onion, croutons,<br>white balsamic vinaigrette |    | <b>tropical fruit</b>   | 19 |
|  |    | farmer's market fruits with passion fruit couli,<br>mascarpone quenelle |    |
| <b>japanese cracker crusted sashimi</b>                              | 20 |   |    |
| flash-fried sashimi-grade ahi, chili-citrus emulsion                 |    |   |    |



## entrée salads

|  |    |  |    |
|--|----|--|----|
| <b>traditional kula romaine caesar salad</b>   | 16 | <b>crispy thai salad</b>   | 16 |
| homemade croutons, shaved parmesan,<br>white anchovies   |    | shredded napa cabbage, crispy wontons, julienne<br>cucumber and carrot, roasted peanuts,<br>kaffir lime vinaigrette, peanut dressing |    |
| <b>royal greek salad</b>   | 16 | <b>with</b> grilled star-anise spiced chicken breast   | 24 |
| kula romaine, heirloom tomato,<br>kalamata olives, hearts of palm, feta,<br>tzatziki, falafel, pita bread                  |    | <b>with</b> four grilled coriander prawns  | 24 |
|  |    | <b>with</b> oven roasted fresh mahi-mahi   | 24 |
| <b>big island surf salad</b>   | 35 | <b>fire grilled <i>wafu</i> steak salad</b>  | 28 |
| lobster, prawns, scallops, sea asparagus,<br>baby greens, avocado, heart of palm,<br>heirloom tomato, tarragon vinaigrette |    | new york striploin, heirloom tomato,<br>avocado, kula romaine, watercress, crispy shallots,<br>horseradish-ginger vinaigrette        |    |



## mains

|   |    |  |    |
|---|----|--|----|
| <b>margarita pizza</b>  | 19 | <b>surf lanai prix fixe menu</b>   | 35 |
| hamakua tomatos, fresh mozzarella,<br>basil, extra virgin olive oil                       |    | <b>starter:</b> soup du jour or big island farm greens   |    |
| <b>seafood pizza</b>  | 24 | <b>entrée:</b> grilled fish of the day with roasted wailua<br>asparagus and jasmine rice with choice of<br>provençal style or island preparation.                                  |    |
| prawns, lobster and scallops, tomato and<br>mozzarella                                    |    | <b>dessert:</b> royal cassata signature italian ice cream<br>delight with coffee, chocolate and vanilla<br>ice cream, macadamia nut praline and<br>island mango semi fredo filling |    |
| <b>meat lovers pizza</b>  | 24 | <b>seafood bouillabaisse</b>   | 35 |
| smoked canadian bacon, ham, country sausage   |    | fennel, kona lobster, fresh scallop, cherry stone clam,<br>prawn, snapper, coconut and saffron   |    |
| <b>fire grilled mahi-mahi sandwich</b>  | 20 | <b>tempura lobster roll</b>  | 24 |
| spiced coleslaw, potato roll, fresh island mahi-<br>mahi, sea salt french fries*          |    | battered lobster tail, tarragon<br>remoulade, brioche bun, sea salt french fries*  |    |
| <b>grilled wagyu burger</b>   | 21 | <b>“french dip” short rib panini</b>   | 19 |
| wagyu beef, cheddar, onion confit, hamakua<br>tomato, potato roll, sea salt french fries* |    | braised short ribs, gruyere, bacon-horseradish aioli,<br>smoky Au Jus, sea salt french fries*  |    |
| <b>add-on</b> braised shortribs and blue cheese   | 5  | <b>red wine braised short ribs</b>   | 22 |
| <b>add-on</b> grilled battered lobster tail   | 10 | crushed potato and parsnip, grilled asparagus, crispy<br>shallots, braising jus  |    |
| <b>smoked turkey club on ciabatta</b>   | 18 |  |    |
| crispy bacon, hamakua tomato, avocado<br>sea salt french fries*                           |    |  |    |