



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

pina rocks 10

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

chi 13

coconut, muddled basil leaves, fresh pineapple, pineapple juice and maui's ocean organic vodka

lava 12

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

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.

royal margarita 14

fresh squeezed lime, muddled fresh orange, corzo tequila anejo and a float of grand marnier



bubbles

taltarni "tache" sparkling, tasmania	15	60
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	10	40	guenoc cabernet sauvignon, california	10	40
guenoc chardonnay, california	10	40			
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

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



entrée salads

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



mains

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