



Fresh and Crisp

Chef's Farmer's Market Soup of the Day 9

Asian Cauliflower "Wings" 15

Gochujang honey glazed, shaved celery, crispy carrots, Maui onion ranch

Asian "Poisson Cru" Cured Sashimi * 20

Big eye ahi and Kona kampachi, hydroponic watercress, coconut yuzu, shichimi oil, crispy ulu

Local "Panzanella" Salad 18

Ho farm's tomatoes, japanese cucumber, naked cow dairy labne cheese, Kula onions, garlic crisps, chili basil vinaigrette

add grilled lemongrass chicken breast or grilled coriander prawns 7

Caesar Salad 15

JA farm's crispy romaine, Ho farm's tomato, pickled red onion, parmesan dressing, Fried caper crumble, white anchovies

add grilled lemongrass chicken breast or grilled coriander prawns 7

Asian Beef Salad 25

Marinated Hawaii Ranchers' skewered beef, local mixed greens, crispy cassava, mint, cilantro, kaffir lime vinaigrette

sub grilled lemongrass chicken breast or grilled coriander prawns 24

Modern Fruits De Mer * 28

Marinated Kona lobster, prawns, spicy ahi, avocado mousse, Wailea hearts of palm,

Lighter Fare

Chef's Tasting Trio* 20

Chef's farmer's market soup, mini panzanella salad, a half lobster roll, honey miso aioli

Margarita Pizza 19

Hamakua tomatoes, fresh mozzarella, basil, extra virgin olive oil

Surf & Turf pizza 23

French onion spread, herb marinated prawns, bacon, crispy kale salad

Hawaiian Cuban Sandwich 22

Lemongrass roasted pork belly, pipikaula, kalua pig, yuzu pickles, chili papaya mustard, shaved slaw, aromatic herbs, galangal vinaigrette

sub tavern fries 3

Royal Ali'i Burger* 22

Hawaii Ranchers' ground beef, pepperjack cheese, avocado, onion rings, ali'i mushrooms, tavern fries

sub parmesan truffle fries 3

Crispy Parmesan Chicken Club 22

Lemon pistachio pesto, Caesar dressing, avocado, applewood bacon, toasted brioche bun, sea salt fries

Open-faced Lobster Tartine 26

Lobster, salad of petite greens, watermelon radish, miso honey aioli

Executive Chef Colin Hazama Sous Chef Nathan Tasato

All menu items are subject to 4.712% Hawaii general excise tax. Menu is subject to change.
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 Associates. \$5.00 split charge.



Chef's Seasonal Prix Fixe Tasting Menu

Fresh and Crisp

Chef's Farmer's Market Soup of the Day

OR

Local "Panzanella" Salad

Entrée

Please select your choice of **Royal Entrée**

Dessert

Strawberry Guava Cheesecake

OR

Only at The Royal Signature Pink Haupia Cake

38

We kindly ask no substitutions to Chef's seasonal prix fixe tasting menu. Offered to parties of 12 or less.

Royal Entrée

Twisted Market Fish & Chips 24

Beer battered mahi mahi, long bean frites, ho farms yuzu pickles, signature beet ketchup

Coconut Grove Loco Moco 25

Port wine braised short ribs, crispy poached egg, pandan garlic rice, pickled red onion marmalade

Welo Vera Pasta 23

Locally grown asparagus, kale, cherry tomatoes, zucchini strands, Royal Marinara Sauce
add grilled lemongrass chicken breast or grilled coriander prawns 7

Citrus Sake Steamed Onaga 28

Local root vegetables, Tokyo negi, chiso, pandan scented jasmine rice, white soy dashi

Dessert

Miki's PB&J Mousse Cake 12

Peanut butter mousse, candied bacon, raspberry jam, miso caramel

Strawberry Guava Cheesecake 11

Coconut shortbread crust, mint scented tropical fresh fruit compote, Haupia, lilikoi reduction

Chocolate Seduction 12

Deconstructed chocolate cake, coconut, caramelized macadamia nuts, triple chocolate gelato

Only at the Royal Exclusive la Gelateria Gelato and Sorbets 10

Roasted strawberries and pavlova spread

Only at the Royal Signature Pink Haupia Cake 11

Pink Haupia cream, toasted pink coconut flakes, fresh berries

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