IN ROOM DINING

Breakfast 6:30 AM – 11:00 AM

Please call EXT. 47 to place your order

VG = Vegan | GF = Gluten Free | NF = Nut Free | DF = Dairy Free | EF = Egg Free

Continental Breakfast

Assorted Pastries, Sliced Seasonal Fresh Fruit, Fresh Brewed Coffee and Juice
28

MORNING BOOST

Fresh House Squeezed Juice

Ōma'oma'o 14
Kale, Pineapple, Celery, Local Turmeric

'Ula'Ula 14
Red Beets, Green Apple, Fennel, Ginger

Fresh Squeezed Orange Juice 14

Fruit Juices 7
Orange, Grapefruit, Pineapple, Cranberry, Apple
Tomato, POG or Guava

Fresh Brewed Coffee 6

Espresso Drinks 7

Double Espresso Drinks 8

Hot Chocolate 7

Hot Tea 7
Japanese Sencha, Chamomile, Earl Grey
Mint Verbena, English Breakfast

RISE

Island Papaya or Pink Grapefruit 14
GF | NF | DF | EF

Sliced Seasonal Fresh Fruit GF | NF | DF | EF 14

Steel-Cut Oats GF | NF | DF | EF 14

Cream of Wheat NF | DF | EF 14

Pastry Basket 14
Assorted Pastries, Fresh Brewed Coffee

FRESH START

Island Papaya Sunrise GF | EF 16
Half Papaya, Greek Yogurt, Chia Seeds, Banana
Berries, Coconut Almond Granola

Hawaiian Style Acai Bowl GF | DF | EF 16
Bananas, Berries, House Made Granola, Local Honey
Served in a Pineapple

Island Style Avocado Toast NF | DF | EF 18
Blackened Hawaiian Ahi, Smashed Hass Avocado
Kaiware Sprouts, Mixed Greens

BREAKFAST SETS

"Japanese" Breakfast Bento 46
Sliced Seasonal Fruit, Local Papaya, Lilikoi Yogurt Parfait
Ahi and Hamachi Sashimi, Delicate Thin Pancakes
Poached Waiālua Egg, Miso Soup, Steamed White Rice
Grilled New Zealand Salmon, Ikura, Japanese Pickle

Upcountry Breakfast 46
Seasonal Hawaiian Fruit
Two Local Eggs Any Style
Bacon, Ham, Link or Portuguese Sausage
Hash Browns, Breakfast Potatoes or White/Brown Rice
White, Wheat, Organic Sprouted Wheat or Gluten Free Toast
Choice of Juice and Fresh Brewed Coffee

HOMESTYLE ELEVATED

Choice of Hash Browns, Breakfast Potatoes or
White/Brown Rice

Sweet Butter Poached Lobster Benedict NF 40
Keāhole Lobster, Poached Waiālua Eggs
Spinach, Grilled Asparagus, Taro English Muffin
Hollandaise Sauce

Plumeria Omelet GF | NF 24
Whole Eggs or Egg Whites
Hāmākua Mushrooms, Ham, Bell Pepper, Onion
Spinach, Tomato, Monterey Jack Cheese

Classic Eggs Benedict NF 24
Canadian Bacon, Poached Waiālua Eggs
Toasted English Muffin, Hollandaise Sauce

Hawaiian Style Eggs Benedict NF 25
Kalua Pork, Spinach, Lomi Lomi Tomatoes
Poached Waiālua Egg, Taro English Muffin
Hollandaise Sauce

"ŒUF BROUILLÉS" WITH BLACK WINTER TRUFFLES

NF
French Style Soft Scrambled Waiālua Eggs
Fresh Black Winter Truffles and Toasted House Made Focaccia
40

FROM THE GRIDDLE

Choice of Maple Butter or Coconut Butter

Delicate Thin Pancakes NF 18

Buttermilk Pancakes NF 18

Banana Pancakes 20
Warm Haupia, Toasted Macadamia Nuts

Malted Waffles NF 18

Mochi Waffles GF | NF 18

Hawaiian Sweet Bread NF 18
French Toast

Corned Beef Hash NF | DF 24
Sunny Side Up Eggs, Grilled Onions, Toast

SIDES

Two Local Waiālua Eggs 10
Any Style

Breakfast Meats 10
Portuguese Sausage, Breakfast Links, Bacon

Toast 6
White, Wheat, Organic Sprouted Wheat
or Gluten Free

Hash Browns 10

Breakfast Potatoes 10

White or Brown Rice 5

For your convenience, a gratuity of 19%, a delivery fee of $8, and applicable taxes will be added to your check
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness