

In-Room Dining


Breakfast

Served 6:00am to 11:00am

Starters

Large Pot of Freshly Brewed Seattle's Best Coffee (5 cups)	13
Large Pot of Tazo Tea (5 cups)	11
Small Pot of Freshly Brewed Seattle's Best Coffee (3 cups)	10
Small Pot of Tazo Tea (3 cups)	8
Chilled Juices	7
<i>Your choice of tomato, V-8, orange, apple, guava, passion orange, grapefruit, pineapple, and cranberry</i>	
Freshly Squeezed Orange Juice	
<i>Small glass</i>	8
<i>Large glass</i>	15
Milk—whole, skim, 2% or vanilla soy	5
Organic Whole Milk	7

Fruits, Cereal & Smoothies

Assorted Cereal	10	
<i>All Bran, Raisin Bran, Frosted Flakes, Corn Flakes, Rice Krispies, Fruit Loops</i>		
<i>Product 19, Granola, Cheerios, served with whole, skim or 2% milk ~ with fresh fruit</i>		
Organic Cereal	12	
<i>Healthy and tasty served with organic whole milk</i>		
Bob's Red Mill Gluten Free Hot Cereal	12	
Seasonal Best Fruit 	18	
<i>With choice of non-fat yogurt, sorbet or low-fat cottage cheese</i>		
Continental breakfast, juice, coffee and a selection of pastries - serves one	19	
Ripe Island Fruit		
<i>Kaua`i papaya or sweet pineapple spears</i>		12

Instinctive

Cinnamon French Toast, butter and maple syrup, served with roasted fruit	18
Corned Beef Hash, poached eggs and chipotle sauce	18
Pancakes, topped with bananas, and raspberries	16
Steel Cut Oatmeal	11
<i>Served with brown sugar and milk, with your choice of roasted fruit or pineapple chutney</i>	
Two Cage Free Eggs	17
<i>Served with crispy home-style potatoes and your choice of meat</i>	

TOUCH 54

A Delivery Charge of \$4.00, 19% Service Charge and Hawai'i State Tax will be added to all orders. The Service Charge includes a Gratuity.

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Comfort

Roasted Apple Pancakes, topped with almond streusel	18
Smoked Salmon	19
<i>Built for you on a toasted bagel with cream cheese, tomatoes, onions and capers</i>	
Belgian Waffle	16
<i>Fruit compote, whipped butter and warmed maple syrup</i>	
Ham and White Cheddar Panini	16
<i>Fried egg, shaved ham and Dijon spread on sourdough bread, served with crispy home-style potatoes</i>	
“The” Benedict	20
<i>Traditional with poached eggs, Canadian bacon, toasted English muffin and hollandaise sauce</i>	
Three Egg Omelet, with your choice of fillings, served with crispy home-style potatoes	20

Responsible

Asparagus and Crab Omelet, fontina cheese, roasted Kamuela tomatoes	21
Tofu Scramble 	19
<i>Curry spiced tofu with Kamuela tomatoes, avocado, shitake mushrooms</i>	
<i>Served with a chipotle-tomato coulis and local watercress</i>	
Egg Beaters Skillet 	19
<i>Baked egg-beaters, Kamuela tomatoes, ciabatta parmesan crust</i>	
Mushroom and Bell Pepper Egg White Omelet 	19
<i>Served with low fat mozzarella and roasted tomato</i>	

Regional

Loco Moco	21
<i>An island favorite! Two eggs any style, over a ground sirloin steak with brown gravy and steamed rice</i>	
Pacific Mahi with Eggs 	24
<i>Grilled Pacific Mahi topped with a poached egg served with fresh asparagus and a tropical fruit relish</i>	
Kalua Pork Hash	20
<i>House made kalua pork, Hawaiian sweet potatoes, cage free poached eggs and a chipotle sauce</i>	
Crab Cake Benedict	24
<i>House made jumbo lump crab cakes, sautéed spinach, toasted English muffin and hollandaise sauce</i>	

Alternatives - 8



Sausage Links	English Muffin or Toast
Corned Beef Hash	Bagel and Cream Cheese
Apple Smoked Bacon	Steamed Rice
Portuguese Sausage	One Egg Any Style
Canadian Style Bacon	Cottage Cheese
Organic Eggs	Breakfast Potatoes

In-Room Dining


All Day Dining

Served 11:00am to Midnight

Starters

Blackened Tofu Summer Rolls		14
<i>Big island greens, mango, beet, long rice and shiso, served with a sesame-ginger-soy dipping sauce</i>		
Pacific Shrimp Cocktail		15
<i>Five shrimp with Kauai Fresh Farms cucumber, capers and Kamuela tomatoes served with a sweet chili sauce</i>		
Sesame Seared Tuna		20
<i>Daikon slaw, peanut sauce</i>		
Chicken al Pastor Quesadilla		14
<i>Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa served with sour cream</i>		
Wings- with your choice hot sauce or plain		14
<i>Served with bleu cheese or ranch dressing, carrot and celery</i>		
BBQ Glazed Baby Back Ribs		18
<i>Asian slaw and onion rings</i>		

The Deli Board

Roasted Chicken Tortilla Soup		10
<i>Roasted chicken, pico de gallo, avocado and tortilla strips.</i>		
Season's Best Fruit		18
<i>Selection of seasonal local and mainland fruits and berries with choice of non-fat yogurt, low-fat cottage cheese or sorbet.</i>		
Traditional Cobb Salad		20
<i>Grilled chicken, smoked bacon, egg, avocado, bleu cheese and tomatoes served with lemon-Dijon dressing</i>		
Grilled Seafood Salad		22
<i>Yukon potato, French beans, spiced olives, fresh fish, scallops and shrimp. Red wine-Dijon vinaigrette</i>		
Caesar Salad		15
<i>Romaine lettuce, traditional Caesar dressing, fresh shaved Parmesan, white anchovy and warm garlic crouton</i>		
Organic Baby Greens		14
<i>Big Island mixed greens, Kauai Fresh Farms tomatoes, goat cheese crumbles and sherry-garlic vinaigrette.</i>		
Add Grilled Chicken		8
Add Grilled Shrimp		10
Caprese Salad		20
<i>Grilled Kamuela tomato, buffalo mozzarella and opal basil, finished with an aged balsamic reduction and extra virgin olive oil</i>		

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All Day Dining

Served 11:00am to Midnight Sandwiches

Reuben Sandwich	19
<i>Corned beef brisket, sweet onion sauerkraut, Swiss cheese, Thousand Island dressing served with French fries or Maui style potato chips</i>	
Middle Eastern Wrap	17
<i>Grilled vegetables, garlic and herb spread, radish sprouts, Kamuela tomatoes served with French fries or tossed salad</i>	
English Style Club Sandwich	18
<i>Shaved turkey, smoked bacon, fried egg and Dijon spread, served with tossed salad</i>	
Hyatt Burger	19
<i>7oz grilled all natural Angus burger, crisp lettuce, sliced Kamuela tomato on a brioche bun served with French fries, red onion jam and a horseradish sauce</i>	
Pacific Shutome Sandwich	21
<i>Fresh swordfish grilled with citrus and herbs, served with sliced tomatoes, crispy lentil sprouts, avocado spread on roasted garlic foccacia</i>	
Chicken Florentine Panini	18
<i>6 oz grilled chicken, sliced tomatoes, fresh spinach, Swiss cheese with a pesto spread served on ciabatta</i>	

Desserts

Tropical Chocolate Mousse with Coconut Tuile	12
Lilikoi Lauau	12
<i>Passion fruit cream with apricot marmalade wrapped in chiffon, served with tropical fresh fruit and mango coulis</i>	
Chocolate Flourless Cake	12
<i>A rich flourless chocolate cake accompanied by fresh fruit compote and a raspberry coulis</i>	
Coconut Kaffir Cheesecake	12
<i>Graham cracker crust, fresh pineapple chunks, hibiscus syrup</i>	
Kauai Macchiato Tart	12
<i>White chocolate espresso cream with caramelized macadamia nuts, chocolate mousse on a chocolate tart</i>	

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Dinner

Pizza

Enjoy a 10" gourmet garlic and herb brushed pizza of your design from these available ingredients:

<i>4-cheese blend</i>	<i>pepperoni</i>	<i>Italian sausage</i>	<i>chicken</i>
<i>shaved ham</i>	<i>bacon</i>	<i>shrimp</i>	<i>anchovies</i>
<i>mushrooms</i>	<i>tomatoes</i>	<i>onions</i>	<i>bell peppers</i>
<i>black olives</i>	<i>avocado</i>	<i>pineapple</i>	<i>pepperoncini</i>
<i>roasted garlic</i>			<i>sun dried tomato</i>
one item 16	two items 17	additional items 2 each	

Served from 6:00pm – 11:00pm

Hawaiian Inspired Specialties

Korean Chicken	30
<i>Local favorite of sweet and spicy chicken with wok seared vegetables and jasmine scented rice</i>	
Hawaiian Huli Chicken	32
<i>Free range bone-in chicken breast sautéed with a smoked Hawaiian BBQ sauce, served with a Molokai sweet potato hash (contains pork)</i>	
Szechwan Blackened Tofu (Vegetarian)	26
<i>Tofu dusted in a Szechwan pepper-star anise blackening spice on a bed of sautéed baby bok choy and jasmine scented rice, finished with a light, creamy green curry sauce</i>	
The Koloa Market (Gluten Free)	26
<i>Fresh gluten free pasta with the best that the Koloa market has to offer; sautéed in first press California extra virgin olive oil and aged parmesan</i>	
Add grilled fish, shrimp or chicken	10
Salmon Tataki	36
<i>Salmon quickly marinated in ponzu then grilled, served on top of buckwheat noodles, shitake mushrooms, Kauai Fresh Farms watercress, served with a Japanese style sake-yuzu broth</i>	
Fresh Catch of the Day	36
<i>Fresh Island fish marinated in citrus and herbs, steamed with aromatic vegetables and natural jus, accompanied by a tangy ponzu glaze</i>	
Kiawe Infused Pork	40
<i>Grilled, bone in center cut Kurabota pork chop smoked with local kiawe, char-grilled pineapple and Maui onion compote, Molokai sweet potato hash</i>	
14oz T-Bone Steak	42
<i>USDA Certified Prime T-Bone steak rubbed with alae salt and herbs, grilled, served with fresh seasonal vegetables, caramelized cipollini onions and sauce bordelaise</i>	

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Late Night Dining

Midnight until 6:00 a.m.

Lighter Fare

Roasted Chicken Tortilla Soup	9
<i>Roasted chicken, pico salsa, avocado, tortilla strips</i>	
Organic Baby Greens	13
<i>With farmer's tomatoes, goat cheese and a sherry garlic vinaigrette</i>	
Traditional Cobb Salad	19
<i>Grilled chicken, smoked bacon, egg, avocado, blue cheese, and tomatoes tossed with lemon-Dijon dressing</i>	
Traditional Ham and Swiss Cheese Sandwich	15
Peanut Butter and Jelly	9
English Style Club Sandwich	19
<i>Shaved turkey, smoked bacon, fried egg and Dijon spread</i>	
Fresh Fruit Plate	19

Ice Creams and Cookies

Haagen Dazs Bars	6
Giant Cookies	6

Chips

Potato Chips	4
Pretzels	4

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Picnics

Whether you're setting off for a remote island waterfall or relaxing in the seclusion of your lanai, our picnic selections can help make your day complete. Please place your order with In-Room Dining prior to 6:00 p.m. the night before your outing. Your selection will be delivered to your room or the front lobby at the time you request after 5:00 a.m.

Kaua`i Kari Out	50
Choice of cold cuts and cheeses with lettuce, tomatoes, olives, dill pickles, and a half baguette. Chips and fruit. For two persons.	
Vegetarian Delight	50
Assorted Brie, Gouda, Cheddar, and dilled Havarti cheeses. Grapes, apples, pears, or oranges. Crudit� with blue cheese, onion and ranch dips. French bread, assorted crackers, and granola bars. For two persons.	
Po`ipu Picnic	61
Fried chicken, potato salad, fruit salad, potato chips and chocolate chip coconut cookies or brownies. For two persons.	
Maha`ulepu Picnic	72
Shrimp cocktail, chicken breast, and cold cuts with French bread and assorted crackers. Assorted cheeses and fruits. For two persons.	
Marooned at Midnight	50
Assorted cheese and crackers, chocolate covered strawberries. For two persons.	
The Elegant Excursion	142
Sliced beef tenderloin, sliced lobster medallions, sliced prosciutto and melon, penne pasta salad, vegetable medley with dip, chocolate covered strawberries, and a variety of chocolate truffles. For two persons.	
Kaua`i Continental	42
Freshly squeezed orange juice, assorted muffins and pastries and sliced fresh fruit. Coffee or tea in an insulated carafe. For two persons.	

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Wine List

Aloha. Our wine list is organized into several distinct categories. Wines are grouped together and are listed from lighter and fruitier to richer and fuller styles. We hope that you find this list helpful while selecting a wine to compliment your meal.

		Glass	Bottle
Dry Champagne & Sparkling Wines			
100	Segura Viudas, Brut, Cava, Reserva, NV, Catalonia, Spain	10	40
106	Moët & Chandon, Brut, Champagne, “Impérial”, NV, France		105
111	Veuve Clicquot, Brut, Champagne, “Yellow Label”, NV, France		138
107	Dom Pérignon, Brut, Champagne, France		320
Sweet White/Blush Wines			
173	Clean Slate, Riesling, Mosel, Germany	10	40
Dry Light Intensity White Wines			
162	Silver Birch, Sauvignon Blanc, Marlborough, New Zealand	10	40
306	Pighin, Pinot Grigio, Friuli Grave, Friuli Venezia Giulia, Italy	14	58
Dry Medium Intensity White Wines			
132	Canvas, Chardonnay, California	9	38
125	Franciscan, Chardonnay, Napa Valley, California	11	44
Dry Full Intensity White Wines			
141	Grgich Hills, Chardonnay, Napa Valley, California		91
Dry Medium Intensity Red Wine			
275	MacMurray Ranch, Pinot Noir, Sonoma Coast, California	11	48
132	Canvas, Merlot, California	9	38
212	Canvas, Cabernet Sauvignon, California	9	38
245	Napa Cellars, Merlot, Napa Valley, California	14	54
252	Marchesi di Frescobaldi, Chianti Rufina, “Castello di Nipozzano”, Riserva, Tuscany, Italy	15	60
Dry Full Intensity Red Wine			
200	Silverado Vineyards, Cabernet Sauvignon, Napa Valley, California		90
226	Jordan, Cabernet Sauvignon, Alexander Valley, California		90

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