

IN-ROOM DINING

6:00AM - 11:00AM



island grown pineapple and papaya gf v	13
coconut and papaya chia pudding gf v toasted coconut & fresh berries	14
seasonal tropical fruit plate gf v fruit yogurt	16
steel cut oatmeal anahola granola brown sugar	11
avocado toast v focaccia avocado arugula lemon oil tomato balsamic glaze	21
smoked salmon bagel norwegian smoked salmon red onion capers tomatoes cream cheese eggs	21
buttermilk pancakes berries bananas chocolate chips macadamia nuts maple syrup or coconut syrup	20
hawaiian sweet bread french toast lilikoi creme anglaise candied pepper bacon	20
belgian waffle berries bananas chocolate chips macadamia nuts maple syrup or coconut syrup	20
two cage free eggs any style + hash brown potatoes & choice of: bacon portuguese sausage chicken sausage	21
traditional eggs benedict + canadian bacon poached eggs hollandaise hash brown potatoes	24
loco moco + grassfed beef patty over easy eggs homemade demi-glace mushroom gravy	24
seared ahi benedict + toasted focaccia shimeji mushrooms poached eggs hollandaise	29

beverages

soft drinks	4
sierra mist diet sierra mist pepsi diet pepsi mt dew mug root beer	
milk	5
whole skim soy almond milk	
chilled juices	8
v-8 apple guava passion orange grapefruit pineapple cranberry	
evian water	8
pellegrino	small 8 large 12
fresh squeezed orange juice	small 9 large 15
fresh smoothies	10
banana-strawberry mango	
extracted juices	11
carrot melon	
fresh fruit sparkler (non alcohol)	6
island fresh fruit puree sparkling water	

coffee & tea

fresh brewed	
hawaiian paradise coffee	small 5 large 6
café latte	8
espresso steamed milk	
island coconut latte	8
coconut syrup espresso steamed milk	
cappuccino	8
espresso steamed milk froth	
tazo tea	small 4 large 6

cocktails

mimosa	11
gloria ferrer brut and orange juice	
kamaaina bloody mary - classic with a local twist	13
house vodka lime olives	
float of hawaiian chili pepper water	

kids menu

includes fruit and choice of low-fat milk, chocolate milk, or fresh juice

ham fried egg & cheese melt hawaiian sweet bread	10	fruit bowl yogurt & strawberries	7
sweet bread french toast	8	pancakes plain or chocolate chips, syrup and powdered sugar.	8
cereal	6	scrambled eggs with bacon toast	8
your choice of raisin bran, frosted flakes, fruit loops, special k, granola, or cheerios, 1% milk, soy or almond milk.			

|v| vegetarian |gf| gluten-free

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All In-Room Dining orders are subject to state and local taxes, a \$4.00 delivery charge and a service charge of 21%. The service charge includes gratuity. A portion of the service charge is being used to pay for costs or expenses other than wages and tips of employees.