

SHOR

Fresh, local and made with aloha

BREAKFAST BUFFET

ALL YOU CAN ENJOY SERVED BUFFET
Adult \$29 per person | Child ages 5-12 pay your age

THE COUNTER

EGGS BENEDICT

ROTATING SELECTIONS OF TRADITIONAL,
SMOKED SALMON OR BACON-TRUFFLE- ARUGULA

NATURALLY CURED PECAN WOOD BACON

BREAKFAST SAUSAGE
ROTATING SELECTIONS OF
PORTUGUESE, CHICKEN OR PORK LINKS

POTATO HASH BROWNS (GF)
ROTATING SELECTIONS OF PANIOLA STYLE,
CRISPY HASH BROWN OR
SMASHED POTATO WITH HERBS

SCRAMBLED EGG CAGE FREE

FLUFFY BUTTERMILK PANCAKE
MAPLE SYRUP, BERRIES

NOODLES & RICE
ROTATING SELECTIONS OF KIMCHEE FRIED RICE,
YAKISOBA NOODLES, PORK FRIED RICE

MISO SOUP
GREEN ONION, TOFU, WAKAME

THE PANTRY

LOCALLY FARMED MIXED GREENS (GF)
ASSORTED ORGANIC BABY LETTUCE,
CHERRY TOMATO, CUCUMBER, HOUSE VINAIGRETTE

SLICED FRESH ISLAND FRUITS
PAPAYA, PINEAPPLE, HONEY DEW,
CANTALOUPE, GRAPE

WHOLE FRUITS
BANANA, APPLES, MANDARIN ORANGES,
STRAWBERRIES

YOGURT PARFAIT
BERRY COMPOTE, GRANOLA

ARTISANAL CHEESE (GF)
DOMESTIC & IMPORTED SELECTION, BRIE,
WHITE CHEDDAR, MANCHEGO, HONEY

ASSORTED CHARCUTERIE (GF)
SALAMI, HAM, PROSCIUTTO

OVERNIGHT OATS
TOASTED COCONUT, ALMOND MILK,
YOGURT, HONEY AND BERRIES

BAKERIES

CHEF SELECTION OF ASSORTED BAKERIES
CROISSANTS, DANISHES, MUFFINS, BREADS, BAGELS,
MIXED BERRY CROUSTADE, SEASONAL SCONES, COFFEE CAKES

GRAB & GO FULL BUFFET \$26 OR GRAB & GO CONTINENTAL BUFFET \$19

BREAKFAST 6 AM - 11 AM | LUNCH 12 PM - 3 PM
DINNER 5 PM - 9 PM | HAPPY HOUR 3 PM - 5 PM
DIAMOND HEAD TOWER, 3RD FLOOR, TEL. (808) 237-6395



[f](#) [@](#) @hyattregencywaikikibeach



MENUS

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially in consumers with certain medical conditions.

(GF) GLUTEN FREE

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BREAKFAST BEVERAGES

COCKTAILS

MANGO MARY WITH OUR SPICY VODKA

bloody mary with pickled local mango 12

add 2 for sugarcane glazed bacon strips

LOCAL STYLE MIMOSA

kenwood yulupa cuvee brut with your choice of local style juices, orange, lilikoi or passion-orange-guava 10

LOCAL STYLE MIMOSA BUCKET

750ml kenwood yulupa cuvee brut with your choice of 2 local style juices, orange, lilikoi or passion-orange-guava 25

HARD KOMBUCHA

june shine, midnight painkiller or açai berry 12

SPIKED COFFEE

hawaiian paradise rainforest kona blend coffee, choice of jameson whiskey cold brew, baileys irish cream or kahlua 12

LOCAL COFFEE

hawaiian paradise rainforest regular, decaffeinated 6

espresso, cappuccino, latte 7

TEA SELECTION

TAZO TEA SELECTION 6

english breakfast
earl grey
green tea
peppermint

non-caffeinated;
calm
chamomile,
lotus green blossom

CHILLED BEVERAGES

TEA ITOEN

oolong, green tea 5

milk 5
whole, low fat

JUICE ALOHA MAID

big island orange
lilikoi, pineapple-orange
guava 5

ORANGE JUICE 5

WATER

aquafina, still water
500ml. 5

hawai'i volcano
still/sparkling, 777ml. 10

WE ARE PROUD OF OUR LOCAL FARMERS AND PARTNERS:

- Pono Pork, Wai'ānae Valley, O'ahu, HI
- Hawai'i Meats LLC., O'ahu & Kaua'i, HI
- Ho Farms, Kahuku, O'ahu, HI
- Sugarland Farms, Kunia, O'ahu, HI
- Surfing Goat Dairy Farm & Creamery, Kula, Maui, HI
- Waialua Estate Coffee & Chocolate, Waialua, O'ahu, HI

OUR GLOBAL CARE & CLEANLINESS COMMITMENT

Protective masks & other equipment for hotel colleagues / Implementation of enhanced food safety and hygiene protocols / Increased frequency of cleaning with hospital-grade disinfectants on all surfaces / Colleague certification, trainings & recertification process for hygiene & cleanliness / Prominently placed hand sanitizer stations throughout hotel

Honolulu Liquor Commission laws require that all alcoholic beverages must be consumed within the boundaries of the resort.