IN ROOM DINING

Please call EXT. 47 to place your order

WINES

SPARKLING	Glass 5 oz	Bottle
Domaine Chandon, Brut	19	95
Robert Hall, Grenache Blanc Paso Robles, CA	22	105
Champagne, Veuve Clicquot Yellow Label, Brut	33	165
WHITE		
Riesling, Selbach, Mosel, Germany	17	80
Sauvignon Blanc, Matua Marlborough, New Zealand	16	80
Pinot Grigio, Alois Lageder 'Terra Alpina,' Vigneti delle Dolomiti 2024	17	80
Kahala Private Label Chardonnay Martin Ray Winery, Sonoma Coast CA 2023	19	90
Chardonnay, Jordan, RRV, 2023	26	130
ROSÉ		
Margerum 'Riviera Rosé' Santa Barbara, CA, 2024	18	90
RED		
Pinot Noir, Melville Estate, SRH, CA	28	140
Pinot Noir, Bezel by Cakebread, CA	21	90
Malbec, Felino, Mendoza, Argentina	16	75
Robert Hall, Artisan Merlot Paso Robles, CA	18	85
Kahala Private Label Cabernet Sauvignon Martin Ray Winery Sonoma/Napa, CA	26	125
Cabernet Sauvignon, Obsidian Ridge Red Hills, Lake County	20	95

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Must be 21 years old or older to purchase or consume alcoholic beverages

IN ROOM DINING

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MINI BAR

JUICE AND WATER

Hawaiian Sun Passion Orange	7
Hawaiian Sun Guava Nectar	7
Sparkling Bottle Water	8

MIXERS

Coca Cola / Diet	7
Sprite / Zero	7
Ginger Ale	7
Club Soda	7
Tonic Water	7

BEERS

CRAFT

Lagunitas IPA	12
Kona Brewing Longboard Lager	12
Paradise Guava Lava Hard Cider	12

BOTTLED

Bud Light	10
Budweiser	10
Coors Light	10
Heineken	12
Heineken 0.0	12
Asahi	12
Corona	12

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IN ROOM DINING

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SPIRITS

375ml

Includes 3 Mixers

VODKA	
Grey Goose	105
Tito's Handmade Vodka	65
SCOTCH / WHISKY	
Chivas	85
Johnny Walker Black Label	110
Macallan 12 year	150
Bulleit Bourbon	85
Crown Royal	83
Jack Daniel's	68
RUM	
Meyer's Dark	61
Bacardí Gold	45
GIN	
Tanqueray Gin	65
TEQUILA	
Don Julio Blanco	110
Jose Cuervo Gold	50
COGNAC	
Remy Martin VSOP	110
SPECIALTIES	
Grand Marnier	95
Bailey's Irish Cream	85
Kahlua	60

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IN ROOM DINING

Breakfast 6:30 AM - 11:00 AM
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The Kahala Grand Breakfast

French Omelet, Black Winter Truffles, Parmesan
Chilled Maine Lobster Tail, Sauce Gribiche
Crispy Applewood Smoked Bacon
Avocado Toast, Rye Bread, Fine Herbs Salad
Chilled Green Asparagus, Frisée
Yogurt Parfait, Lilikoi Curd, Housemade Granola, Seasonal Berries
Chilled Ripe Island Papaya, Wedge of Lime
Brioche Roll, Devonshire Cream, Assortment of Island Jams and Jellies
Fresh Pressed Orange Juice, Pour Over Coffee

$105
Please call a day in advance to order

MORNING BOOST

Ōmaʻomaʻo 14
Kale, Pineapple, Celery, Local Turmeric

ʻUlaʻUla 14
Red Beets, Green Apple, Fennel, Ginger

Fresh Squeezed Orange Juice 14

Fruit Juices 8
Orange, Grapefruit, Pineapple, Cranberry
Apple, Tomato, POG, or Guava

Hot Tea 7
Japanese Sencha, Chamomile, Earl Grey
Local Mint Mamaki, or English Breakfast

Local Coffee Small Pot 18

Local Coffee Large Pot 24

Local Espresso Drinks 8

Hot Chocolate 8

RISE

Island Papaya 18

Pink Grapefruit 14

Sliced Seasonal Fresh Fruit 25

Steel-Cut Oats 19

Cream of Wheat 19

Overnight Oats with Fresh Fruit 18

Low Fat Granola with Dried Fruit 18

Pastry Basket 17
Assorted Pastries, Fresh Brewed Coffee

Natural or Fruit Yogurt 13

FRESH START

Island Papaya Sunrise 24
Half Papaya, Greek Yogurt, Chia Seeds, Banana, Berries, Coconut Almond Granola
GF | NF

Hawaiian Style Acai Bowl 24
Bananas, Berries, Coconut Almond Granola, Local Honey, Served in a Pineapple
GF | DF | EF

Island Style Avocado Toast 28
Blackened Hawaiian Ahi, Smashed Hass Avocado, Kaiware Sprouts, Mixed Greens
NF | DF | EF

CONTINENTAL BREAKFAST 38

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

= Kahala Favorites

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IN ROOM DINING

Breakfast 6:30 AM - 11:00 AM
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HOMESTYLE ELEVATED

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

Steak and Eggs 54
10 oz Striploin, Waiālua Eggs
GF | NF | DF

Sweet Butter Poached Lobster Benedict 51
Keāhole Lobster, Poached Waiālua Eggs, Spinach, Grilled Asparagus, English Muffin, Hollandaise Sauce
NF

Plumeria Omelet 31
Whole Eggs or Egg Whites, Hāmākua Mushrooms, Ham, Bell Pepper
Onion, Spinach, Tomato, Monterey Jack Cheese
GF | NF

Classic Eggs Benedict 31
Canadian Bacon, Poached Waiālua Eggs, Toasted English Muffin, Hollandaise Sauce
NF

BREAKFAST SETS

"Japanese" Breakfast Bento 54
Sliced Seasonal Fruit, Local Papaya, Lilikoi Yogurt Parfait, Ahi and Hamachi Sashimi
Delicate Thin Pancakes, Poached Waiālua Egg, Miso Soup, Steamed White Rice
Grilled Salmon, Japanese Pickle

Upcountry Breakfast 56
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

FROM THE GRIDDLE

Choice of Maple Butter or Coconut Butter

Delicate Thin Pancakes 25
NF

Buttermilk Pancakes 25
NF

Banana Pancakes 29
Warm Haupia, Toasted Macadamia Nuts

Malted Waffles 27
NF

Mochi Waffles 25
GF | NF

Hawaiian Sweet Bread 27
French Toast | *add Bananas 5
NF

Corned Beef Hash 32
Sunny Side Up Eggs, Grilled Onions, Toast
NF | DF

SIDES

Two Local Waiālua Eggs 13

Breakfast Meats 12
Portuguese Sausage, Breakfast Links, or Bacon

Toast 7
White, Wheat, Organic Sprouted Wheat, or Gluten Free

Hash Brown 11

Breakfast Potatoes 11

White or Brown Rice 7

= Kahala Favorites

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IN ROOM DINING

Lunch 11:30 AM - 2:00 PM
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SHARING (SERVES 2)

CAVIAR SERVICE FOR TWO
Regiis Ova Caviar, Chives, Crème Fraîche
Add a bottle of House Champagne 155
230

Chips and Dip 25
Tortilla, Guacamole, Salsa
NF | DF | EF

Vegetable Crudités Platter 40
Creamy Herb Dip
NF

Cheese From Around the World 38
Crackers, French Bread, Grapes
NF

Charcuterie Board 52
Cured Meats, Pickles, Mustard, Baguette
NF | DF | EF

AUCTION SEAFOOD PLATTER
Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail, Snow Crab, Jumbo Prawn, Mussels
Cocktail Sauce, Asian Rémoulade, Ponzu Sauce
SM 99 | LG 179

STARTERS, SOUPS & SALADS

Fried Ahi Poke Musubi 31
Sweet Soy, Ogo, Asian Rémoulade
NF

Chef's Onion Soup 20
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions
NF

Curry Chicken Salad in Papaya 26
Grilled Chicken Breast, Curry Aioli, Local Papaya, Apples, Cranberries, Macadamia Nuts, Gava Grow Lettuces

"Hawaiian Harvest" 20
Local Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
(items and farms may change due to seasonal availability)
Vegan | GF | NF | DF | EF

Caesar Salad 22
Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
NF

Beach House Salad 39
Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie
GF | NF

KAHALA SIGNATURE BENTO
Ahi Poke Musubi, Misoyaki Butterfish, Kula Green Salad, Ribeye Steak
Ginger Scallion Jasmine Rice, Chocolate Macadamia Tart
50

= Kahala Favorites

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IN ROOM DINING

Lunch 11:30 AM - 2:00 PM
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ENTRÉES

Steak Frites 51
10 oz Striploin, Red Wine Demi Glace, French Fries
NF | DF | EF

Plumeria Beach House Pork Tonkatsu 34
Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Miso Soup
Steamed White Rice, Katsu Sauce, English Mustard
NF | DF

Kalbi Short Rib Loco Moco 45
6 oz Kalbi Short Rib, White Rice, Maui Sweet Onion, Hāmākua Mushroom, Local Waiālua Egg Any Style
Korean Mushroom Onion Gravy
NF | DF

Broiled Misoyaki Butterfish 52
Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc
GF | NF | EF

Hawaiian Sea Fettuccine 34
Fresh Hawaiian Catch, Jumbo Prawns, Garlic Roasted Hāmākua Mushrooms, Spinach
Shredded Parmesan, White Wine Cream Sauce
NF | EF

Crispy Wok Fried Prawns 45
Wok Fried Vegetables, Chicken Fat Rice
NF | DF | EF

Grilled Vegetable Grain Bowl 29
Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette
DF | EF | VEGAN

PAN PIZZA

Design Your Own Pizza 26
(add 2 per topping)
Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes

Margherita Pizza 28
Mozzarella Cheese, Fresh Tomatoes, Basil
NF

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

The Kahala Burger 32
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce
Toasted Brioche
NF

Portobello Mushroom Burger 34
Swiss Cheese, Sautéed Onions and Peppers, Truffle Aioli, Brioche Bun
NF

Chicken Sandwich 32
Fried Chicken Breast, Chipotle Aioli, Pickled Pickles, Onions, Lettuce, Tomato, Brioche Bun
NF

Roast Turkey Club Sandwich 28
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread
NF | DF

SIDES

Ginger Scallion Jasmine Rice 11
NF | DF | EF

Steamed White or Brown Rice 7
GF | NF | DF | EF

Sliced Seasonal Fresh Fruit 22
GF | NF | DF | EF

Steamed Broccoli 7
GF | NF | DF | EF

French Fries or Sweet Potato Fries 11
*add Truffles MP
NF | DF | EF

= Kahala Favorites

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IN ROOM DINING

"In Between" 2:00 PM - 5:30 PM
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STARTERS

Bowl of Edamame 16
Steamed Soy Beans, Hawaiian Rock Salt
GF | NF | DF | EF | VEGAN

Chef's Loaded Fries 16
Caramelized Onion, Melted White Cheddar, Secret Sauce
NF

Chef's Onion Soup 20
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions
NF

Fried Ahi Poke Musubi 31
Sweet Soy, Ogo, Asian Rémoulade
NF

"Hawaiian Harvest" 20
Local Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
(items and farms may change due to seasonal availability)
GF | NF | DF | EF | VEGAN

Caesar Salad 22
Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
NF

Beach House Salad 39
Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie
GF | NF

ENTRÉES

Steak Frites 51
10 oz Striploin, Red Wine Demi Glace, French Fries
NF | DF | EF

Plumeria Beach House Pork Tonkatsu 34
Pork Tenderloin Katsu 6 oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup
Steamed White Rice, Katsu Sauce, English Mustard
NF | DF

Crispy Wok Fried Prawns 45
Wok Fried Vegetables, Ginger Scallion Jasmine Rice
NF | DF | EF

Grilled Vegetable Grain Bowl 29
Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette
DF | EF | VEGAN

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

The Kahala Burger 32
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce
Toasted Brioche
NF

Portobello Mushroom Burger 34
Swiss Cheese, Sautéed Onions and Peppers, Truffle Aioli, Brioche Bun
NF

Roast Turkey Club Sandwich 28
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread
NF | DF

= Kahala Favorites

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IN ROOM DINING

Dinner 5:30 PM - 10:00 PM
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SHARING (SERVES 2)

CAVIAR SERVICE FOR TWO
Regiis Ova Caviar, Chives, Crème Fraîche
Add a bottle of House Champagne 155
230

Chips and Dip 25
Tortilla, Guacamole, Salsa
NF | DF | EF

Vegetable Crudités Platter 40
Creamy Herb Dip
NF

Cheese From Around the World 38
Crackers, French Bread, Grapes
NF

Charcuterie Board 52
Cured Meats, Pickles, Mustard, Baguette
NF | DF | EF

AUCTION SEAFOOD PLATTER
Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail, Snow Crab, Jumbo Prawn, Mussels
Cocktail Sauce, Asian Rémoulade, Ponzu Sauce
SM 99 | LG 179

STARTERS, SOUPS & SALADS

Fried Ahi Poke Musubi 31
Sweet Soy, Ogo, Asian Rémoulade
NF

Chef's Onion Soup 20
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions
NF

"Hawaiian Harvest" 20
Local Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers, MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
(items and farms may change due to seasonal availability)
GF | NF | DF | EF | Vegan

Caesar Salad 22
Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
NF

Beach House Salad 39
Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie
GF | NF

ISLAND BENTO BOXES
Kona 95
Ahi Poke Musubi, Green Salad, Crispy Prawn, Petite Beef, Maine Lobster
Maunalua 75
Ahi Poke Musubi, Ahi Sashimi, Green Salad, Petite Beef, Fresh Catch of the Day

= Kahala Favorites

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IN ROOM DINING

Dinner 5:30 PM - 10:00 PM
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ENTRÉES

Steak Frites 51
10 oz Striploin, Red Wine Demi Glace, French Fries
NF | DF | EF

Plumeria Beach House Pork Tonkatsu 44
Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Miso Soup, Steamed White Rice Katsu Sauce, English Mustard
NF | DF

Huli-Huli J. Ludovico Farm Chicken 55
Charred Pineapple and Gochujang Purée, Grilled Broccolini, Pearl Onions
NF | DF | EF

Broiled Misoyaki Butterfish 55
Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc
GF | NF | EF

Crispy Wok Fried Prawns 45
Wok Fried Vegetables, Ginger Scallion Jasmine Rice
NF | DF | EF

Grilled Vegetable Napoleon 36
Warm Barley Salad, Kawamata Tomatoes, Balsamic Vinaigrette, Grilled Zucchini, Peppers Eggplant, Portobello Mushrooms, Macadamia Nut Pesto, Romesco Sauce
DF | EF | VEGAN

PAN PIZZA

Design Your Own Pizza 26 (add 2 per topping)
Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes

Margherita Pizza 28
Mozzarella Cheese, Fresh Tomatoes, Basil
NF

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

The Kahala Burger 32
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce Toasted Brioche
NF

Portobello Mushroom Burger 34
Swiss Cheese, Sautéed Onions and Peppers, Truffle Aioli, Brioche Bun
NF

Roast Turkey Club Sandwich 28
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread
NF | DF

SIDES

Ginger Scallion Jasmine Rice 11
NF | DF | EF

Steamed White or Brown Rice 7
GF | NF | DF | EF

Sliced Seasonal Fresh Fruit 22
GF | NF | DF | EF

Steamed Broccoli 7
GF | NF | DF | EF

French Fries or Sweet Potato Fries 11
**Add Truffle Oil MP*
NF | DF | EF

= Kahala Favorites

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IN ROOM DINING

Keiki Menu (up to 12 years old)
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BREAKFAST 6:30 AM - 11:00 AM

House Made Malted Waffles 17
NF

French Toast 17

Buttermilk Pancakes 17
with Maple Butter

Thin Pancakes 17
with Maple Butter
NF

Cheese Omelet 19
GF | NF

One Egg 19
Choice of Potatoes and Breakfast Meats
GF | NF | DF

ALL DAY 11:30 AM - 10:00 PM

Seasonal Green Salad 13
GF | NF | DF | EF | VEGAN

Spaghetti 17
Choice of Tomato or Butter and Cheese Sauce
NF | EF

Keiki Burger 19
with French Fries, Add Cheese 2
NF

Crispy Island Style Chicken Bites 19
Broccoli, White or Brown Rice
NF

Grilled Beef 26
with Steamed Vegetables, Brown Rice
GF | NF | DF | EF

Grilled Chicken 23
with Steamed Vegetables, Brown Rice
GF | NF | DF | EF

Grilled Fresh Catch 23
with Steamed Vegetables, Brown Rice
GF | NF | DF | EF

BEVERAGES (6 OZ)

Orange Juice 6

Apple Juice 6

Milk 6

Soft Drinks 6

DESSERT

Tropical Fruit Cup 12

Hot Fudge Sundae 12
with Chocolate Chip Cookies

Ice Cream (1 Scoop) 10
Chocolate or Vanilla

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IN ROOM DINING

Dessert
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SWEET ENDINGS

Kahala Chocolate Mousse Cake 17
Kuʻia Dark Chocolate Mousse, Chocolate Chiffon
NF

Kahala Classic Coconut Cake 17
Layers of Haupia Cream, Laʻie Vanilla Chiffon, Shredded Coconut

Kahala Signature Bread Pudding 17
Crème Anglaise

Cheesecake 16

Hawaiian Vanilla Crème Caramel 16
GF | NF

Lilikoi Tart 17
Passion Fruit Sabayon, Macadamia Nut Crust

Tropical Sorbet 15
Mango, Guava, Lilikoi, Coconut
GF | NF | DF | EF | VEGAN

Ice Cream 15
Vanilla, Chocolate, Coffee, Macadamia Nut

Sliced Seasonal Fresh Fruit 22
GF | NF | DF | EF | VEGAN

COFFEE

Local Coffee Small Pot 18

Local Coffee Large Pot 24

Espresso 8

Café Macchiato 8

Cappuccino 8

Latte 8

HOT TEAS 7

Japanese Sencha | Chamomile | Earl Grey
Local Mint Mamaki | Local English Breakfast

= Kahala Favorites

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