

# 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, Greek Yogurt with House Made Granola and Honey  
Fresh Brewed Coffee and Juice  
28

### MORNING BOOST

Fresh House Squeezed Juice

#### Ōma'oma'o

Kale, Pineapple, Celery, Local Turmeric

14

#### 'Ula'Ula

Red Beets, Green Apple, Fennel, Ginger

14

#### Fresh Squeezed Orange Juice

14

#### Fruit Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple  
Tomato, POG or Guava

7

#### Fresh Brewed Coffee

6

#### Espresso Drinks

6

#### Double Espresso Drinks

8

#### Hot Chocolate

7

#### Hot Tea

Japanese Sencha, Chamomile, Earl Grey  
Mint Verbena, English Breakfast

7

### RISE



#### Island Papaya or Pink Grapefruit

GF | NF | DF | EF

14

#### 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

Assorted Pastries, Fresh Brewed Coffee

14

### FRESH START

#### Island Papaya Sunrise

GF | EF

Half Papaya, Greek Yogurt, Chia Seeds, Banana  
Berries, Coconut Almond Granola

16

#### Hawaiian Style Acai Bowl

GF | DF | EF

Half Papaya, Greek Yogurt, Chia Seeds, Banana  
Berries, Coconut Almond Granola

16

#### Island Style Avocado Toast

NF | DF | EF

Blackened Hawaiian Ahi, Smashed Hass Avocado  
Kaiware Sprouts, Mixed Greens

18

## 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

Keāhole Lobster, Poached Waiālua Eggs  
Spinach, Grilled Asparagus  
Taro English Muffin, Hollandaise Sauce

40



#### Plumeria Omelet

GF | NF

Whole Eggs or Egg Whites  
Hāmākua Mushrooms, Ham, Bell Pepper  
Onion, Spinach, Tomato  
Monterey Jack Cheese

24



#### Classic Eggs Benedict

NF

Canadian Bacon, Poached Waiālua Eggs  
Toasted English Muffin, Hollandaise Sauce

24

#### Hawaiian Style Eggs Benedict

NF

Kalua Pork, Spinach, Lomi Lomi Tomatoes  
Poached Waiālua Egg, Taro English Muffin  
Hollandaise Sauce

25

## "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

Warm Haupia, Toasted Macadamia Nuts

20

#### Malted Waffles

NF

18

#### Mochi Waffles

GF | NF

18



#### Hawaiian Sweet Bread

NF

French Toast

18

#### Corned Beef Hash

NF | DF

Sunny Side Up Eggs, Grilled Onions, Toast

18

### SIDES

#### Breakfast Meats

Portuguese Sausage, Breakfast Links, Bacon

10

#### Two Local Waiālua Eggs

Any Style

10

#### Hash Browns or Breakfast Potatoes

10

#### White or Brown Rice

5



Kahala Favorites

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