



IN ROOM DINING

please touch 4124 for assistance

BREAKFAST

AVAILABLE 7:00AM - 10:30AM

AVOCADO TOAST 15

rye bread, smashed avocado, roasted cherry tomatoes, pea tendrils, poached egg

TARO PANCAKES 18

taro pancakes, chocolate grand marnier sauce, choice of coconut syrup, guava syrup or maple syrup, whipped cream

BREAD PUDDING FRENCH TOAST 18

hibiscus berry compote, laie vanilla, creme fraiche ice cream, anglaise

BEEF FAT RICE 21

grilled soy marinated sliced prime rib, sous vide egg, mushroom fricasee, pickled farm vegetables, sumida watercress, chili almond crunch, koshihikari rice

ISLAND STYLE FRIED RICE 21

prince fried rice, two eggs any style, choice of bacon, portuguese sausage, chicken sausage, or ham

CONTINENTAL BREAKFAST 18

choice of two breakfast pastries, sliced fruits, choice of strawberry or plain yogurt, fruit juice, and coffee or hot tea

BUILD YOUR OWN OMELET 21

Choice of three: onions, green onions, mushrooms, ham, cheddar cheese, shrimp, tomato, bell peppers or spinach, served with hash browns, rice or toast

\$3 for any additional items

STEEL CUT OATS 11

coconut milk, brown sugar, cacao nibs

ACAI 15

acai, seasonal fresh fruits, anahola granola, candied cacao nibs, big island honey

SIDES

ONE EGG 5

BREAKFAST MEAT 7

Choice of: portuguese sausage, chicken sausage, bacon, spam, ham

FRIED RICE 11

HASH BROWNS 7

STEAMED RICE 5

FRUIT PLATE 9

KEIKI *for kids 12 and under*

MINI PANCAKES 9

mini pancakes, whipped cream, choice of coconut syrup, guava syrup, or maple syrup

KEIKI FRENCH TOAST 9

sweet bread, whipped cream, choice of coconut syrup, guava syrup, or maple syrup

LOCO MOCO 9

hamburger, brown gravy topped with a fried egg on a bed of rice

BEVERAGES

COFFEE 5

HOT TEA 5

FRUIT JUICES 6

MIMOSA 16

Choice of: Orange, Pineapple or Guava Juice



Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A \$5 delivery fee, 17% gratuity, and Hawaii State Tax will be added to all orders. Delivery charge is used to pay for costs or expenses other than wages and tips of employees. Pricing and menu are subject to change without notice. We reserve the right to make changes to the ingredients of menu items should specific products not be available. No substitutions, please.

If you have any dietary restrictions, please let us know. 052024

LUNCH

AVAILABLE 11:00AM - 8:00PM

DINNER

AVAILABLE 5:00PM - 9:30PM

MIXED GREEN SALAD 15

farm vegetables from five local farms, hibiscus sherry vinaigrette, heart of palm

KULA CAESAR SALAD 15

kula romaine lettuce, parmesan cheese, seeded 'croutons', ho farm cherry tomatoes, anchovy

AHI POKE W/ NORI RICE CHIPS 23

maui onions, kamuela cucumbers, green onions, ogo, kahuku sea asparagus, kukui nuts, hawaiian chili, bubu arare, masago

FISH AND CHIPS 21

crispy ahi belly tossed in soy garlic sauce, french fries, ginger scallion, artichoke tartar sauce

BLACKENED AHI TACO 21

cabbage, pico de gallo, radish, lime

PRIME RIB TACO 21

aloha beer marinated, avocado cream, cilantro, pico de gallo

CRAB & LOBSTER ROLL 21

red crab, lobster, bacon, tarragon aioli, miso mustard, french fries

HURRICANE TATER TOTS 14

sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions

AMERICAN WAGYU BURGER 25

bacon jam, pepper jack, tomato, romaine, brioche bun

HANALEI TARO VEGETARIAN BURGER 25

artichoke tartar sauce, pepper jack, tomato, romaine, brioche bun

BEEF FAT RICE 21

grilled soy garlic marinated sliced prime rib, sous vide egg, mushroom fricassee, pickled farm vegetables, sumida watercress, chili almond crunch, koshihikari rice

FOCACCIA MARGHERITA 20

marinara sauce, tomatoes, mozzarella cheese & basil

add pepperoni, sausage, onion, peppers, mushroom 3

ACAI BOWL 15

anahola granola, strawberries, banana, mixed berries, candied cacao nibs, big island honey

AVAILABLE 11:00AM-2:00PM

CLAM CHOWDER 15

bacon, garlic, basil

APPETIZERS

SMOKED AHI DIP 15

yuzu kosho, kewpie, maui chips

MISO EGGPLANT 15

yuzu parsley vinaigrette, farm vegetables

CHICKEN KARAAGE 12

soy garlic sauce, yuzu

KULA CAESAR SALAD 15

kula romaine lettuce, parmesan cheese, seeded 'croutons', ho farm cherry tomatoes, anchovy

GRILLED ROMAINE 18

kanekoa farm, waimanalo heart of palm, yuzu kosho vinaigrette

MAINE SCALLOPS 21

seared u-10 scallops, lomi tomato, ogo, miso butter emulsion

HURRICANE TATER TOTS 12

sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions

ROASTED FARM VEGETABLES 12

duck fat vinaigrette, crispy onion, sesame, pistachio

ENTRÉES

AMERICAN WAGYU BURGER 25

bacon jam, pepper jack, tomato, romaine, brioche bun

BRAISED SHORT RIB 50

farm vegetables, yukon gold potato

J. LUDOVICO FARMS CHICKEN 36

moringa mousse, charred onion, caramelized big island honey, calamansi tare

BIG GLORY BAY SALMON 38

beet & fennel compote, parsnip puree, sake sabayon

CATCH OF THE DAY 38

nori, chickpea tomato preserve, thai basil pistou, island olive oil

ROASTED DUCK BREAST 42

apple cider glaze, miso orange marmalade, burnt carrot jus

PRIME BONE-IN SHORT RIB 55

charred miso eggplant puree, truffle bordelaise, fresno pepper persillade

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KEIKI

kids 12 and under

AVAILABLE 11:00AM - 9:30PM

includes choice of milk, fruit punch, or soft drink

PEANUT BUTTER & JELLY SANDWICH

served with a choice of french fries, chips or veggie sticks

GRILLED CHEESE SANDWICH

served with a choice of french fries, chips or veggie sticks

SPAGHETTI WITH MARINARA SAUCE

served with a baked roll

CHEESE QUESADILLA

add chicken 3

9

MINI HAMBURGER

served with a choice of french fries, chips or veggie sticks

add cheese 2

10

FOCACCIA MARGHERITA

pepperoni, marinara sauce, mozzarella, basil

12

DESSERTS

OOPS I DROPPED THE LEMON(GRASS) TART

calamansi curd, lemongrass mousse, lemon sablé,
white chocolate

BANANA RUM CAKE

koloa cacao rum, laie vanilla gelato
salted macadamia nut and cacao nib brittle,
caramelized pineapple

MOCHA COFFEE PARFAIT

maui kuia chocolate cremeux,
kona coffee mascarpone creme, chocolate genoise,
cardamom, whipped caramel

LILIKOI CHOCOLATE MOUSSE

chocolate ulu cake, lilikoi curd, maui kuia chocolate mousse,
candied cacao nibs

STRAWBERRY YUZU SORBET

umeshu kanten, haupia cream,
cornflake feuilletine crunch

10



Contains Nuts



Vegan

BEVERAGES

HOT BEVERAGES

TEA

COFFEE

DECAF

5

GOURMET COFFEE

ESPRESSO

CAPPUCCINO

LATTE

5

SODAS

COKE

DIET COKE

DR. PEPPER

LEMONADE

SPRITE

FRUIT PUNCH

GINGER ALE

ROOT BEER

6

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BEVERAGES

COCKTAILS

MARGARITA

prince barrel selection dobel reposado tequila, orange liqueur, agave, lime

MAITAI

light and dark rum, orange liqueur, pineapple, lime, orgeat

MOJITO

white rum, lime, mint, soda

BLOODY MARY

vodka, tomato puree, vegetable juice, spices

MOSCOW MULE

vodka, lime, ginger beer

OLD FASHIONED

bourbon, orange essence, luxardo cherry

17

FRUIT JUICES & NON-ALCOHOL

ORANGE

GUAVA

PINEAPPLE

CRANBERRY

GRAPEFRUIT

7

STRAWBERRY LI-HING LEMONADE

9

DRAFT BEER (16oz.)

ALOHA x PRINCE WAIKIKI

“jibiru”, lager

KONA BREWING CO.

hanalei, ipa, 2020

HANA KOA

breaktime, blonde ale, 2019

HONOLULU BEER WORKS

cocoweizen, hefeweizen, 2014

BIG ISLAND BREWHAUS

graham’s pilsner, pilsner, 2013

MAUI BREWING

bikini blonde, blonde ale, 2005

12

IMPORT & DOMESTIC BOTTLED BEER

BUD LIGHT

premium light

BUDWEISER

american-style

COORSLIGHT

american-style light

CORONA

mexican pale ale

HEINEKEN

dutch

KONA LONGBOARD

lager

MODELO ESPECIAL

mexican pilsner style

9



BEVERAGES

CHAMPAGNE & SPARKLING WINE

	GLASS/BOTTLE
MOSCATO nivole, piedmont, italy, nv	15 / 60
PROSECCO riondo, veneto, italy, nv	15 / 65
CHAMPAGNE, BRUT collet, champagne, france, nv	18 / 85
CHAMPAGNE, BRUT moet & chandon brut imperial, champagne, france, nv	130
CHAMPAGNE, BRUT veuve clicquot, champagne, france, nv	170

WHITE WINE

	GLASS/BOTTLE
ROSE the beach by whispering angel, provence, france	15 / 60
ROSE whispering angel, provence, france	65
RIESLING dr. loosen, mosel-saar-ruwer, germany	15 / 60
SAUVIGNON BLANC wairau river, marlborough, new zealand	15 / 60
SAUVIGNON BLANC emmolo, napa valley, california	70
SAUVIGNON BLANC chateau loudeene, bordeaux, france	75
SAUVIGNON BLANC cloudy bay, marlborough, new zealand	85
PINOT GRIGIO caposaldo doc, delle venezie, italy	15 / 60
CHARDONNAY louis latour "pouilly fuisse", maconnais, france	17 / 75
CHARDONNAY hess shirtail, napa valley, california	15
CHARDONNAY hartford, russian river valley, california	70
CHARDONNAY patz & hall, sonoma coast, california	90
CHARDONNAY pahlmeyer jayson, napa valley, california	115

RED WINE

	GLASS/BOTTLE
BURGUNDY louis latour, côte de nuits, burgundy, france	75
PINOT NOIR benton-lane, willamette valley, oregon	15 / 60
PINOT NOIR flowers, sonoma coast, california	95
PINOT NOIR rhys "alesia", anderson valley, california	90
PETITE SYRAH stags' leap, napa valley, california	95
MERLOT markham "six stack", napa valley, california	15 / 60
MERLOT duckhorn, napa valley, california	125
SHIRAZ mollydooker "the boxer", south australia	15 / 60
ZINFANDEL michael david "earthquake", lodi, california	15 / 60
RED BLEND daou "pessimist", paso robles, california	15 / 60
RED BLEND caymus "the walking fool", suisun valley, california	70
RED BLEND orin swift "8 years in the desert", california	90
CABERNET SAUVIGNON angeline by martin ray, california	15
CABERNET SAUVIGNON austin hope, paso robles, california	18 / 120
CABERNET SAUVIGNON freemark abbey, napa valley, california	120
CABERNET SAUVIGNON the prisoner, napa valley, california	110
CABERNET SAUVIGNON stag's leap wine cellars "artemis", napa valley, california	150
CABERNET SAUVIGNON silver oak, alexander valley, california	195
CABERNET SAUVIGNON cakebread, napa valley, california	165