

MACROBIOTIC MEAL \$32

APPETIZER

miso soup with organic tofu and wakame

ENTREES

brown rice with organic tempeh, edamame, kabocha pumpkin, baby spinach, shiitake mushroom, Molokai sweet purple potato and tamari sauce

bancha tea

DESSERT

apple Kula strawberry mint kanten

GLUTEN-FREE

APPETIZER

California roll with crab meat, asparagus and avocado in a sesame seed wrap \$21
ahi sashimi, brown rice, pickled ginger, wasabi and tamari sauce \$25

ENTREES

grilled island catch with tomato ginger butter sauce, jasmine rice and upcountry vegetables \$39

Kula tomato, Hamakua ali'i mushroom, caramelized Maui onion and basil pesto pizza \$20

DESSERT

flourless red velvet chocolate cake served with locally grown Maui vanilla bean anglaise \$9

RAW

APPETIZER

Kula greens salad with tomatoes, hearts of palm, Pohole fern shoots, cucumber, peas sprouts and balsamic vinaigrette \$18

ENTREES

living green medley with julienne green papaya, cucumber, summer squash, carrots, green kale, pea sprouts, red bell pepper, asparagus, Pohole fern shoots and macadamia nut lemon vinaigrette \$22

DESSERT

raw chocolate truffle Cake \$9 | tropical ice \$9
grown Maui vanilla bean anglaise \$9

THE *Fairmont*
KEA LANI
MAUI

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.



nutritious meals designed around select dietary needs and diet-dependent requirements. created using fresh and nutritionally balanced ingredients. Fairmont lifestyle cuisine plus dishes contribute to optimal health & wellness.

HAPPY HOUR

3:00pm – 5:00pm

available daily

COCKTAILS | \$8 EACH

DOUBLE PINEAPPLE FUSION

Bacardi pineapple fusion, pineapple juice, coconut cream and fresh lime

SOUTH MAUI SWEET TEA

Seagram's sweet tea vodka and pineapple juice

CAIPIROSKA

Finlandia vodka, mojito style with fresh lime and mint,
served on the rocks

KEA LANI KICKER

Moscow mule with a kick of bitters. Finlandia vodka and ginger ale
with fresh pressed island limes

CLASSIC MAI TAI

Hana bay light rum, tropical juices and a float of Hana bay dark rum

BEER | \$5

KONA LONGBOARD DRAFT

WINE | \$8 EACH

GUENOC, CALIFORNIA, CABERNET SAUVIGNON

GUENOC, CALIFORNIA, CHARDONNAY

DASH/HEART HEALTHY

APPETIZER

fresh fruit kabobs with honey and lilikoi yogurt **\$10**

upcountry baby greens with Kula strawberries, edamame, tomato, cilantro-lime
vinaigrette and whole grain bread **\$18**

ENTREES

shrimp and asparagus with whole wheat penne pasta **\$25**

grilled fresh catch of the day, mango salsa, brown rice and upcountry vegetables **\$39**

DESSERT

local berry tartlets **\$9** | citrus angel chiffon **\$9**

SUGAR BALANCED

APPETIZER

chilled and grilled shrimp with spinach, Japanese cucumber, Maui onion, tomato,
red bliss potatoes and caper vinaigrette **\$25**

roasted Kula tomato and basil soup with fresh baby mozzarella,
micro basil and herb crostini **\$12**

ENTREES

grilled volcano spiced ahi sandwich with Asian coleslaw, wasabi aioli and edamame **\$25**

stir fry chicken breast with fresh vegetables and brown rice **\$25**

DESSERT

agave sweetened cheesecake **\$9**

banana cake with chocolate mousse layers and honey cream cheese icing **\$9**

VEGAN

APPETIZER

grilled vegetable medley of Kula squash, Hamakua ali'i mushroom, asparagus and red bell pepper
with whole wheat pita bread and edamame **\$15**

island watercress with caramelized pear, hearts of palm, tomatoes,
walnuts and lilikoi vanilla vinaigrette **\$18**

ENTREES

spicy Thai coconut curry with Kula squash, shiitake mushroom, Molokai sweet purple potato,
kabocha pumpkin, red bell pepper, Maui onion and brown rice **\$24**

vegetable fried brown rice with edamame, shiitake mushroom, cabbage, cashew nuts, peas,
carrots and tamari sauce **\$21**

DESSERT

classic rich dark chocolate cake with cocoa powder icing **\$9**

ADDITIONAL SELECTIONS

GOURMET ONION RINGS \$13

FRENCH FRIES \$8

STEAMED WHITE RICE \$5

TREATS

HAAGEN-DAZS ICE CREAM BARS \$4

ask your server for flavor selections

GIANT CHOCOLATE CHIP COOKIE \$7

GIANT CHOCOLATE CHIP MACADAMIA NUT COOKIE \$7

PINEAPPLE UPSIDE DOWN CAKE \$7

COCONUT SORBET IN A COCONUT SHELL \$7

PINEAPPLE SORBET IN A FROZEN PINEAPPLE \$7

BROWNIE SUNDAE \$8

SMOOTHIES | \$8

ask your server about the smoothie of the day.

enjoy your tropical beverage in a pineapple for an extra \$7

CHOCOLATE | VANILLA | STRAWBERRY | BANANA | PINEAPPLE

COCONUT | RASPBERRY | MANGO | OREO COOKIE

REESE'S PEANUT BUTTER CUP | OR ANY COMBINATION

ESPRESSO CAFÉ MOCHA SMOOTHIE \$10

HANA BAY DARK RUM SMOOTHIE \$15

MACADAMIA-NUT LIQUEUR SMOOTHIE \$15

SPECIALTY DRINKS

MANGO BELLINI \$15

Domaine Carneros brut sparkling, mango puree, mango schnapps

CADILLAC MARGARITA \$15

Jose Cuervo silver tequila, Cointreau, simple syrup and fresh lime juice,
all topped with a float of Grand Marnier

POMEGRANATE AND CUCUMBER MOJITO \$15

hand-pressed English cucumber and fresh organic mint in an ocean of
Bacardi light, freshly squeezed lime juice, simple syrup, pomegranate and club soda

HONEY BASIL FRESH \$15

palate-stimulating shake of Plymouth gin, hand-pressed basil,
house made clover honey syrup, simple syrup and fresh lemon juice

MOLOKA'I MULE \$15

the 1940s cocktail that introduced vodka to the American palate. Grey Goose vodka
and pureed ginger swizzled with fresh lime juice, simple syrup and club soda

BLUE CRUSH \$14

Stoli blueberi and Stoli citros vodka, lemonade, blue curacao
and a splash of grapefruit juice

TOMMY GIRL \$12

Finlandia vodka, cranberry juice and lemonade

WAILEA SUNSET \$12

Finlandia vodka, lemonade, Sprite, Chambord and orange juice

CREAMSICLE \$12

your choice of Stoli oranj, Stoli vanil, cream and orange juice or Stoli razberi,
Stoli vanil, cream, pineapple juice and cranberry juice

MAUI MOJITO \$15

Malibu Passion fruit rum, mango puree, fresh mint, fresh lime,
simple syrup and a splash of ginger ale

HALEAKALA SUNRISE \$12

Finlandia vodka, mango puree, fresh lime juice and cranberry juice

WINES BY THE GLASS

SONOMA CUTRER CHARDONNAY
RUSSIAN RIVER RANCHES | \$15

bright with clean minerality and a touch of vanilla

BOLLINI PINOT GRIGIO, TRENTO, ITALY | \$14
citrus fruit, pleasantly dry and slightly tannic taste that soothes the palate

KATO SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND | \$13
bright grapefruit, lime, pineapple, guava and white peach flavors

E. GUIGAL ROSE, COTE DU RHONE, FRANCE | \$14
red berry and cherry aromas are complemented by dried herb and licorice nuances

DISENO "OLD VINE" MALBEC, MENDOZA, ARGENTINA | \$12
rich and dry with blackberry, herbs and notes of cedar

THREE RIVERS CABERNET, WALLA WALLA, WASHINGTON | \$15
dark cherries, vanilla and wild strawberries, a bold texture and long finish

BEER CANNED

GUINNESS PUB DRAUGHT | RED STRIPE JAMAICAN LAGER
AMSTEL LIGHT | CORONA | CORONA LIGHT | COCONUT PORTER
HEINEKEN \$7

BUDWISER | BUD LIGHT | MILLER LITE | MICHELOB ULTRA \$6
O'DOUL'S [N/A] \$5

BEERS ON DRAFT

MAUI BREWING CO. DRAFT | BIKINI BLONDE LAGER
BIG SWELL IPA | MANA WHEAT | KONA LONGBOARD LAGER \$7

SANDWICHES

ALL AMERICAN BEEF BURGER
1/2 LB. \$20 | 1/3 LB. \$16
with your choice of two toppings. additional toppings - 50 cents each

MAHI MAHI SANDWICH \$25
grilled island Mahi Mahi with wasabi ginger mayonnaise served on a sesame bun

MANGO BBQ CHICKEN \$23
grilled chicken breast, mango bbq sauce and crispy Maui onions,
served on taro bread

GRILLED FISH WRAP \$25
seasoned local fish, island greens, salsa, and guacamole
in a sun-dried tomato tortilla

ISLAND CRAB SLIDERS \$23
three crab cakes, sesame slaw and chili aioli served on fresh baked rolls

TURKEY COBB WRAP \$21
deli sliced turkey breast, smoked bacon, blue cheese dressing,
iceberg lettuce, tomato, cucumber and avocado in a spinach tortilla

GARDEN BURGER \$18
vegetable patty, lettuce, tomato, onion, and cucumber yogurt aioli
on sun-dried tomato focaccia bread

 TUNA PITA \$18
with tomatoes and cucumbers served with vegetable crudités

EISENBERG HOT DOG \$9
100% all beef. sauerkraut available by request

POLO BEACH BENTO BOX \$29
a trio of tropical fruit, soba noodle salad, Kula greens
served with your choice of two selections:
Sugar Cane Chicken Teriyaki Skewers | Grilled Local Fish
Firecracker Shrimp | Volcano Spiced Ahi

SALADS

FRESH SEASONAL FRUIT \$18

with pineapple-carrot bread

ISLAND CHICKEN \$23

sugar cane skewered chicken, Kula greens, crispy wontons,
green onion, cashews, sesame seeds and oriental vinaigrette

POLO CAESAR SALAD \$25

grilled local fish or chicken, romaine lettuce, tomato, crispy Maui onions
and parmesan-caesar dressing

VOLCANO SPICED AHI SALAD \$25

with Soba noodles

MAUI CHOPPED SALAD \$19

romaine, avocado, Hana tomatoes, Maui onions, cucumbers,
kalamata olives, surfing goat feta and caper vinaigrette

KULA FARMERS SALAD

\$9 ENTREE | \$18 ENTREE

upcountry baby lettuce, tomatoes, cucumbers and Maui onion
with passion fruit-T



FAIRMONT LIFESTYLE CUISINE

created using fresh and nutritionally balanced ingredients, Fairmont lifestyle cuisine dishes contribute to optimal health and wellness. additionally, we are pleased to offer you lifestyle cuisine plus, nutritious meals designed around select dietary needs and diet-dependent requirements. our food & beverage team would be delighted to provide you with a special menu featuring lifestyle cuisine plus selections.

BEVERAGES

COKE | DIET COKE | SPRITE | DIET SPRITE

ROOTBEER | GINGER ALE \$4

RED BULL ENERGY DRINK \$5

TROPICAL BLEND ICED TEA \$4

LEMONADE | POG | APPLE | CRANBERRY | GRAPEFRUIT

PINEAPPLE | GUAVA | ORANGE JUICE \$6

WAIWERA BOTTLED WATER

SMALL \$5 | LARGE \$7

REPUBLIC OF TEA

GINGER PEACH DECAF | POMEGRANATE GREEN TEA \$7

HAWAIIAN PARADISE ICED COFFEE DRINKS

COFFEE [REGULAR OR DECAF] \$4

CAFE AMERICANO | CAPPUCCINO | LATTE | CAFE MOCHA \$6

CAFE BISCOTTI \$7

cappuccino with chocolate, hazelnut, whipped cream and nuts

CARAMELOTTO \$7

cappuccino with chocolate, caramel and whipped cream

ICED DREAM \$11

iced latte with Frangelico and Bailey's Irish cream

ask your server about today's featured tropical beverage

TROPICALS

DAIQUIRIS \$12

an island classic — Hana bay light rum, simple syrup and lime juice. also available in your favorite fruit flavor – choose from banana, coconut, mango, pineapple or strawberry

CAIPIRINHA \$13

a Brazilian take on the classic daiquiri with hand-pressed fresh limes, simple syrup soothed with a pour of Leblon cachaca

PINA COLADA \$12

Hana bay light rum, coconut and pineapple juice

COPO COLADA \$12

Copo de Oro coffee liqueur, Hana bay light rum, pineapple juice, cream and coconut blended to eye-opening perfection

PIYI (PIE-EYE) \$19

Hana bay dark rum, Bacardi 151 rum, crème de cocoa, coconut and póg juice, served in a fresh pineapple

LAVA FLOW \$12

Hana bay light rum blended with pineapple juice, banana, coconut and strawberry puree

POLO BEACH COOLER \$12

Bacardi coconut rum, melon liqueur, pineapple and cranberry juices

CLASSIC MAI TAI \$12

Hana bay light rum, tropical juices and a float of Hana bay dark rum

KEA LANI ORIGINAL MAI TAI \$15

meaning “out of this world” in Tahitian, the definitive WWII-era refresher was, disputably, invented by Trader Vic Bergeron in 1944. Bacardi silver and Bacardi 8 carefully shaken with orgeat syrup, orange curacao and fresh lime juice

PIRATES' TREASURE \$14

Hana bay light rum and 151 rums, mango schnapps, mango puree, POG and coconut juice

GREEN FLASH \$12

Hana bay light rum, melon liqueur, pineapple juice and a splash of sweet & sour

APPETIZERS

POLO BEACH PUPU PLATTER \$23

firecracker shrimp, Korean style chicken wings and Shanghai spring rolls served with pineapple sweet chili sauce

LOCAL AHI SASHIMI \$25

pickled ginger, shoyu and wasabi

FIRECRACKER SHRIMP \$21

pineapple sweet chili sauce

SUGAR CANE CHICKEN \$18

sake glaze, green onions, and sesame seeds

KALUA PORK QUESADILLA \$18

mango salsa and sour cream

HAMAKUA MUSHROOM, SPINACH AND

MAUI ONION FLATBREAD \$18

pepper jack cheese and red pepper pesto

CORN TORTILLA CHIPS \$11

Maui salsa and guacamole

GRILLED CHICKEN NACHOS \$17

Maui salsa, guacamole, olives, and sour cream
jalapeños available by request

POLO SHRIMP COCKTAIL \$23

grilled and chilled with garlic peppercorn ketchup

MAUI CHIPS AND MAUI ONION DIP \$6

POLO CHICKEN WINGS \$18

spicy with ranch dressing or Korean style with sesame and green onion

 GRILLED LOCAL VEGETABLE PLATTER \$15

with pita bread and edamamus

an 18% service charge will be added to parties of 6 or more