HALE NE'EHOPE (RETREAT CABANA)

Enjoy your own private spa retreat in the Hale Ne'ehope surrounded by stunning views of the resort grounds and the Pacific in the distance. Hale Ne'ehope, your source for relaxation, renewal and reconnecting with nature.

Hale Ne'ehope is open from 10:00 am - 6:00 pm daily
and is located near the Adult Pool.

Foot Treatment
10 minutes
$40

Relaxation Massage
20 minutes
$80

Lomi Lomi Massage
50 minutes
$155
80 minutes
$215

Deep Tissue Massage
50 minutes
$165

Papalua Massage (couples)
50 minutes
$330
80 minutes
$450

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

Grilled Local Vegetable Platter **$15**
with pita bread and edammamus

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

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.

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
upcountry baby lettuce, tomatoes, cucumbers and Maui onion
with passion fruit-tahitian vanilla bean vinaigrette
$9 appetizer
$18 entree

Kea Lani Restaurant

The Kea Lani Restaurant is an open-air dining area offering a daily bountiful breakfast buffet and an exceptional a la carte menu service. The buffet contains fresh fruit including local seasonal favorites such as guava, mountain apples, rambutans and papayas as well as pastries and breads such as mango and banana nut bread that are freshly baked in the resort's pastry shop. The buffet also features an omelet station and rotating choices of hot and cold items including pancakes, waffles, link sausage, and smoked bacon as well as authentic Asian style breakfast foods including miso soup.

Kō Restaurant

Kō offers cuisine reflective of the many cultures of Hawaii's sugarcane plantation era. The menu is inspired by the rich history and culinary traditions of Hawaiian, Chinese, Filipino, Portuguese, Korean, and Japanese cultures. Kō, meaning "sugarcane" in Hawaiian, features Ahi "On the Rock," shichimi spiced with orange ginger miso sauce, Lobster Tempura with spicy-sesame, pineapple sweet chili garlic and grapefruit soy sauce, Maui Cattle Company "Paniolo" Rib-Eye Steak, and Coconut-Curry Lamb Chops marinated and grilled with mango-mint salsa. Each dish celebrates the cultures of the plantation workers with an emphasis on sustainability.

Luana Lounge

The open-air Luana Lounge offers spectacular views of the beautiful Maui sunset. Guests will be treated to nightly entertainment from local musicians as they relax and unwind in the private cabana-esque canopy couches while enjoying a selection of pupus, a Kea Lani Cocktail or one of many specialty martinis.

Nick's Fishmarket

Nick's Fishmarket-Maui in Wailea is one of Maui's premier seafood restaurants offering the Island's freshest fish such as Island Snapper Picatta, Candied Peanut Crusted Hawaiian Opah or Grilled Ahi Mignon all served in a tropical ambiance. For the meat enthusiasts, also available are steaks, rack of lamb & chicken dishes. Nick's, featuring a 2,000-bottle wine cellar, has consistently earned the Award of Excellence from Wine Spectator magazine for having one of the most outstanding restaurant wine lists in the world. Known for attentive service, Nick's Fishmarket-Maui offers outdoor seating and a private dining room, which can accommodate up to fifty-six guests.

In-Room Dining

Elegant, intimate dining on your own private lanai with picturesque garden and ocean views. Let us bring the dining room to you! Daily specialties with delicious breakfast, sandwiches, assorted salads and complete meals for gourmet lunches and romantic dinners. Refreshing tropical drink specialties, fine wines and champagnes are also available to you through In-Room Dining.

WINES BY THE GLASS

Domaine Carneros, By Tattinger, Brut, California | Sustainable **$15**
Aromas of white flowers, apple pie and citrus peel are enhanced with notes of toast and vanilla

Bonterra Vineyard, Chardonnay, Mendocino County | Organic **$14**
Bright with clean minerality and a touch of vanilla

Fantinel, Borgo Tesis, Pinot Grigio | **$14**
Citrus fruit, pleasantly dry and slightly tannic taste that soothes the palate

Matanzas Creek, Sauvignon Blanc, California | Organic **$12**
Bright grapefruit, lime, pineapple, guava and white peach flavors

Buehler White Zinfandel, California | Sustainable **$9**
Refreshing hints of strawberries, wild berries, and real red zinfandel fruit flavors

Bonterra Vineyard, Merlot, Mendocino County | Organic **$14**
Rich and dry with blackberry, herbs and notes of cedar.

Nelms Road, Cabernet Sauvignon | Organic **$14**
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, and Heineken **$7**
Budweiser, Bud Light, Miller Lite, Michelob Ultra **$6**
O'Doul's **$5**

BEERS ON DRAFT

Coors Light **$6**
Maui Brewing Company Draft **$7**
Bikini Blonde Lager
Big Swell IPA
Mana Wheat

SANDWICHES

served with oriental sesame slaw and Maui chips

All American Beef Burger
with your choice of two toppings
additional toppings - 50 cents each

1/2 pound **$20**
1/3 pound **$16**

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

ADDITIONAL SELECTIONS

Gourmet Onion Rings **$13**

French Fries or Sweet Potato Fries **$8**

Steamed White Rice **$5**

TREATS

Häagen-Dazs Ice Cream Bars **$4**
ask your server for 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 Careros Brut Sparkling, mango puree, mango schnapps

Cadillac Margarita **$15**
Jose Cuervo Silver Tequila shares center stage with Cointreau, simple syrup and freshly squeezed lime juice, all topped with a float of Grand Marnier

Pomegranate and Cucumber Mojito **$15**
Hand-pressed English cucumber and fresh organic mint bathe 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 freshly squeezed lemon juice

Moloka'i Mule **$15**
The 1940s cocktail that introduced Vodka to the American palate. Grey Goose Vodka smothered in pureed ginger and swizzled with freshly squeezed 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 a splash of 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 a splash of cranberry juice

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 **$15**
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 POG 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 equal portions of orgeat syrup, Orange Curacao, and freshly squeezed lime juice

Pirates' Treasure **$17**
Hana Bay Light Rum and 151 Rums, mango schnapps, mango puree, POG and coconut juice served in a souvenir coconut shell

Green Flash **$12**
Hana Bay Light Rum, melon liqueur, pineapple juice and a splash of sweet & sour

LIFESTYLE CUISINE *Plus*

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.

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 with 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 Edamamus $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

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, Pea 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

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.

BEVERAGES

Coke, Diet Coke, Sprite, Diet Sprite, Root Beer or Ginger Ale **$4**

Red Bull Energy Drink **$5**

Tropical Blend Iced Tea **$4**

Lemonade, POG, Apple, Cranberry, Grapefruit, Pineapple, Guava or Orange Juice **$6**

Waiwera Bottled Water
Small $5 Large $7

Republic of Tea
Ginger Peach Decaf or Pomegranate Green Tea ~ **$7**

HAWAIIAN PARADISE ICED COFFEE DRINKS

Coffee (regular or decaf) ~ **$4**

Café Americano ~ Cappuccino ~ Latte ~ Café Mocha ~ **$6**

Café Biscotti ~ **$7**
cappuccino with chocolate, hazelnut, whipped cream and nuts

Caramellotto ~ **$7**
cappuccino with chocolate, caramel and whipped cream

Iced Dream ~ **$11**
iced latte with Frangelico and Bailey's Irish Cream