


# E KOMO MAI

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## Small Plates

### Ceviche

**Tiger Shrimp** Serrano, Yuzu & Mango 17 (Low Fat) 

**Local Kampachi** Avocado, Lime, Cilantro & Sweet Potato 14 (Low Fat) 

**Exotic Mushroom** Sea Vegetables, Sesame & Grilled Mushrooms 15 (Vegetarian) 


**Ceviche Tasting** Shrimp, Kampachi & Mushroom Ceviches 18

### Appetizers

**Chicken Pot Stickers** Jicama Slaw & Sweet Chili Soy Sauce 15

**Chicken Satay** Green Papaya Salad & Coconut Peanut Sauce 15


### Flatbread Pizzas

**Waimea Tomato & Basil** Mozzarella & Parmesan Cheeses 15 (Vegetarian) 

**Hamakua Mushroom & Spinach** Roasted Garlic & Big Island Goat Cheese 19 (Vegetarian) 


### Soups/Salads

**Tortilla Soup** Pulled Chicken, Avocado, Tortilla Crisps & Guajillo Chili 9

**Heirloom Tomato Gazpacho** Sweet Peppers, Jicama & Cucumbers 10 (Mediterranean) 

**Hale Kai Salad** Pumpkin, Mango, Avocado & Cotija Cheese 13 (Vegetarian) 

**Shrimp Caesar** Romaine, Citrus Dressing, Cotija Cheese & Crispy Croutons 16

 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.

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## Large Plates

## Sandwiches

**Big Island Hamburger** Hawaiian Beef, Ground Turkey or Marinated Portobello Mushroom, Jalapeño Jack Avocado, Teriyaki Glaze Chipotle Aioli on a Sourdough Onion Bun Served with Fries 19

**Lemongrass Chicken Taco** Pineapple Jicama Slaw, Cumin Crema on Flour Tortillas 16

**Baja Fish Taco** Grilled or Macadamia Crusted, Pineapple Jicama Slaw, Sriracha Lime Aioli on Flour Tortillas 26

**Grilled Local Catch** Yuzukoshō Aioli, Pickled Cucumber, Carrot & Ginger on a Torta Roll Served with Fries 23

**Lobster Salad Wrap** Avocado, Asian Greens, Sweet Pea Shoots, Wasabi Aioli Wrapped in a Flour Tortilla 31

**Banana Leaf Roasted Pork** Chipotle Aioli, Avocado, Pickled Red Onion, Asian Cabbage Slaw on a Torta Roll Served with Fries 19

**Mango Chicken Wrap** Waimea Lettuce, Avocado Tomato, Grilled Chicken & Mango Chutney 17

## Main Dish

**Shrimp Tostada** Asian Slaw, Avocado & Sriracha Lime Aioli 23

**Lobster Fried Rice** Guajillo Chilis, Shrimp, Edamame, Egg, Vegetables & Coriander Rice 34

**Char Siu Pork Quesadilla** Pepper Jack Cheese, Spinach, Black Beans & Hoisin Sauce 18

**Grilled Mahi Mahi** Pineapple Jicama Slaw & Tomatillo Salsa 29

**Fish and Chips** Macadamia & Coconut Crusted Mahi, Papaya & Tartar Sauce 31

**Chicken Pad Thai** Rice Noodles, Pea Shoots, Thai Basil, Macadamia Nuts & Tamarind Sauce 24

**Grilled Chicken Caesar Salad** Romaine, Yuzukoshō Dressing, Cotija Cheese & Crispy Torta Croutons 17

## Sides

**Sweet Potato Fries Togarashi** 4


**Shoe String Fries Furikake** 4

**Garden Salad** 7

**Caesar Salad** 9

**Brown Rice & Black Beans** 5

**Hawaiian Fruit** 7

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## Beverages

### Tropicals

**Lilikoi Margarita** our signature margarita is hand – shaken with sauza hornitos, cointreau and fresh lime juice, passion fruit puree and rimmed with local lihing mui powder 14

**Cucumber Pomegranate Mojito** muddled english cucumber and organic mint bathes in an ocean of bacardi rum, fresh lime juice and club soda 13

**Caipirinha** leblon cachaca, smashed with fresh limes and a nip of sugar for balance 12

**Orchid Mai Tai** bacardi gold and myers dark rum with fresh pineapple juice 14

**Kohala Sunset** bacardi rum, midori, pineapple juice, passion-orange juice 12

**Mauna Lani Mule** finlandia vodka smothered in ginger puree, fresh lime juice, soda 13

**Orchid Breeze** strawberry & banana puree frozen with captain morgan's and midori 12

**Mango Madness** captain morgan's original spiced rum, mango and fresh lime juice 12

**Frozen "Grey Goose" Lemonade** grey goose vodka, fresh lemon juice and sugar 14

### Beer 12 ounce bottle

**Imported** heineken, sapporo, corona, heineken light, guinness 7

**Local Microbrew** mehana red ale, kona longboard lager, fire rock pale ale, primo lager 7

**Domestic** budweiser, bud light, miller lite, coors light 6.50

**Organic:** green lakes ale, oregon, redbridge gluten free, missouri 6.75

**From The Tap** 16 ounce draft

kona brewing company, lava man red or big wave golden ale 8

## Wines By The Glass

### Bubbles

Domaine Carneros Brut, Carneros 13

### White Wine

Selbach "Ahi" Riesling, Germany 10

D'arenberg, Marsanne/Viognier, Australia 11

Pighin Pinot Grigio, Italy 12

Long Boat Sauvignon Blanc, New Zealand 12

Grgich Hills Fume Blanc, Napa 16

Buena Vista Chardonnay, Carneros 12

Patz & Hall Chardonnay, Sonoma 17

Jordan Chardonnay, Alexander Valley 20

### Red Wine

E. Guigal Côte du Rhône, France 12

Cambria Pinot Noir, Santa Maria 14

Freeman Pinot Noir, Sonoma Coast 20

Trefethen Merlot, Napa 15

Ben Marco Cabernet Sauvignon, Argentina 12

Obsidian Ridge Cabernet Sauvignon, Napa 16

Kenwood "Jack London" Zinfandel, Sonoma 15

Torbreck Shiraz, Barossa Valley 14

## DASH/HEART HEALTHY

### Appetizer

**Hale Kai Style Tuna Tataki** 18

Brown Rice, Black Beans & Diced Tomato

**Spinach Salad with Yellow Pea Couscous** 16

Baby Tomato, Diced Mango, Pumpkin Seeds & Sweet Pepper Vinaigrette

### Entrees

**Citrus Pepper Grilled Mahi Mahi** 39

Grilled Vegetables & Tomatillo Sauce

**Grilled Skinless Chicken Breast** 32

Spinach, Shimaji Mushrooms, Grilled Potato & Tomato Corn Salsa

### Dessert

**Big Island Goat Cheese Panna Cotta** 12

Tropical Fruit Medley

## DIABETIC

### Appetizer

**Seared Kampachi Poke** 19

Wow Farms Yellow Tomato, Jicama Slaw & Pepper Threads

**Chilled Annatto Shrimp & Green Salad** 19

Avocado, Yam, Carrot & Lilikoi Vinaigrette

### Entrees

**Sea Salt Grilled Prime Sirloin** 36

Wok Charred Vegetables, Asian Slaw & Green Chimichuri Sauce

**Togarashi Seared Ahi Tuna** 36

Hamakua Mushroom Sea Vegetables Ceviche, Watercress & Ponzu Sauce

### Dessert

**Sugar -Free Olive Oil Cake** 12

Seasonal Fresh Berries

## RAW

### Appetizer

**Cucumber & Daikon Namasu Salad** 12

Baby Red & Green Romaine, Edible Flowers & Ginger Dressing

### Entrees

**Heirloom Tomato Gazpacho** 14

Jicama & Baby Tomato Salad

### Dessert

**Fruit Sashimi** 11

## MACROBIOTIC

### Appetizer

**Seaweed Salad** 12

Avocado, Sweet Corn, Edamame, Crisp Romaine & Sesame Ponzu

### Entrees

**Furikake Seared Salmon** 39

Pickled Vegetables, Slice Sweet Potato & Aged Balsamic

### Dessert

**Whole Grain Carrot Cake** 13

Whipped Hilo Avocado

## GLUTEN FREE

### Appetizer

**Organic Watercress & Tomato Salad** 17

Frisse & Lilikoi Vinaigrette

**Kumomoto Oysters** 21

Tamari Ponzu Sauce & Ogo

### Entrees

**Spicy Shrimp Corn Tostada** 22

Guacamole, Salsa, Jack Cheese & Asian Slaw

**Curry Lemongrass Chicken Skewers** 32

Pineapple Jicama Slaw, Vegetable Tamari Brown Rice & Cumin Aioli

### Dessert

**Warm Chocolate Mochi** 14

Coconut Sorbet

## VEGAN

### Appetizer

**Hamakua Mushroom Poke** 15

Grilled Mango

**Tomato Vegetable Gazpacho** 15

Avocado, Pumpkin Seeds & Crisp Kabocha

### Entrees

**Marin & Tamari Seared Tofu** 31

Green Beans, Roasted Red Peppers, Pea Tendrils & Soy Glaze

### Dessert

**Fruit Sashimi** 11

*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.*





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## Mea Ai

### Small Plates

**Chicken Pot Stickers** Jicama Slaw & Sweet Chili Soy Sauce 15

**Guacamole & Charred Tomato Salsa**

Island Vegetable Chips 9 (Vegetarian) 🌿

**Chicken Satay** Green Papaya Salad & Coconut Peanut Sauce 15

### Flatbread Pizzas

**Waimea Tomato & Basil** Mozzarella & Parmesan Cheese 15 (Vegetarian) 🌿

**Hamakua Mushroom & Spinach** Roasted Garlic & Big Island Goat Cheese 19 (Vegetarian) 🌿

### Large Plates

**Grilled Chicken Caesar Salad** Romaine, Yuzukosho Dressing, Cotija Cheese & Crispy Torta Croutons 17

**Big Island Hamburger-Hawaiian Beef, Ground Turkey or Marinated Portobello Mushroom** Jalapeño Jack, Avocado, Teriyaki Glaze Chipotle Aioli on a Sourdough Onion Bun  
Served with Fries 19

**Fish and Chips** Macadamia & Coconut Crusted Mahi, Papaya & Tartar Sauce 31

**Mango Chicken Wrap** Waimea Lettuce, Avocado Tomato, Grilled Chicken & Mango Chutney 15 (Low Fat) 🌿

### Main Dish

**Char Siu Pork Quesadilla** Pepper Jack Cheese Spinach, Black Beans & Hoisin Sauce 18

**Grilled Mahi Mahi** Pineapple Jicama Slaw Tomatillo Salsa 29

### Sides

**Sweet Potato Fries Togarashi** 4

**Shoe String Fries Furikake** 4

**Garden Salad** 7

**Caesar Salad** 9

**Brown Rice & Black Beans** 5

**Hawaiian Fruit** 7

### Dessert

**Volcano Vanilla & Kona Coffee Ice Cream Cake** 12

**Pineapple Upside Down Cake** 12

**Fresh Fruit Skewers & Lilikoi Yogurt** 12 (Vegetarian) 🌿

## Tropicals

**Lilikoi Margarita** Our signature margarita is hand shaken with Sauza Hornitos, Cointreau and Fresh Lime Juice, Passion Fruit puree and rimmed with local Lihing Mui powder 14

**Cucumber Pomegranate Mojito** Muddled English Cucumber and Organic Mint bathes in an ocean of Bacardi Rum, Fresh Lime Juice and Club Soda 13

**Caipirinha** Leblon Cachaca, smashed with Fresh Limes and a nip of sugar for balance 12

**Orchid Mai Tai** Bacardi Gold and Myers Dark Rum with Fresh Pineapple Juice 14

**Kohala Sunset** Bacardi Rum, Midori, Pineapple Juice, Passion-Orange Juice 12

**Mauna Lani Mule** Finlandia Vodka smothered in Ginger Puree, Fresh Lime Juice, Soda 13

**Orchid Breeze** Strawberry & Banana Puree frozen with Captain Morgan's and Midori 12

**Mango Madness** Captain Morgan's Original Spiced Rum, Mango and Fresh Lime Juice 12

**Frozen "Grey Goose" Lemonade** Grey Goose Vodka, Fresh Lemon Juice and Sugar 14

## Non-Alcoholic Beverage

### Fruit Shakes or Smoothies 7

#### Your Choice of up to 2 Flavors:

Guava, Vanilla, Banana, White Peach, Strawberry, Blueberry, Mango, Chocolate, Passion Fruit, Raspberry, Coconut

**Add Protein to any Smoothie or Shake for \$1**

### Beer 12 Ounce Bottle

#### Imported 7

Heineken, Heineken Light, Sapporo, Corona, Guinness

#### Local Microbrew 7

Mehana Red Ale, Kona Longboard Lager, Fire Rock Pale Ale, Primo Lager

#### Domestic 6.50

Miller Lite, Coors Light, Budweiser, Bud Light

#### Organic 6.75

Green Lakes Ale, Oregon, Redbridge Gluten Free, Missouri

#### From The Tap 16 Ounce Draft 8

Kona Brewing Company; Lava Man Red or Big Wave Golden Ale

## Wine by the Glass

### Sparkling Wine

Domaine Carneros Brut, Carneros 13

### White Wine


Selbach "Ahi" Riesling, Germany 10

Patz & Hall Chardonnay, Sonoma 17

### Red Wine

Cambria Pinot Noir, Santa Maria 14

Torbreck Shiraz, Barossa Valley 14

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