


E KOMO MAI

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.

E KOMO MAI

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, Yuzukosho 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 li hing 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

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.

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



E KOMO MAI

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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