THE Fairmont ORCHID HAWAI'I

On behalf of the entire Fairmont Orchid 'Ohana (Family)…E Komo Mai (Welcome). In the true spirit of Aloha, we eagerly await the opportunity to share our ho'okipa (hospitality) with you through our cuisine.

The Fairmont Orchid's commitment to culinary excellence and honoring our guests with the finest cuisine goes hand in hand with our commitment to environmental stewardship. We feature some of the world's most sustainable and authentically local seafood and produce to be found, with creations containing locally sourced, organic, or sustainable items wherever possible. Throughout this menu you will find a Petroglyph Canoe Paddler guiding you to locally inspired dishes, flavors, and ingredients. You will also find a leaf guiding you to our Fairmont Lifestyle Cuisine. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. All cuisine is prepared without artificial trans fat.

Whether it's fresh caught seafood from the Kona shores, Hilo papayas or field greens and tomatoes from the hills of Waimea, the Big Island of Hawaii's bounty is sure to make a culinary impression that your senses won't soon forget.

Aloha!

Executive Chef Collin Thornton

Breakfast

Served from 6:00 a.m. to 11:00 a.m.

PAINA KAKAHIAKA

The Paina Kakahiaka (Morning Meal) comes with your choice of Toast, English Muffin, Croissant or Danish, choice of Fresh Juice and choice of Coffee or Tea

Big Island Continental 17
Your choice of Toast, Croissant, Muffin or Danish with Butter and Island Preserves
Add one of the following: Cold Cereal, Bowl of Seasonal Fruit, Low Fat Fruit Yogurt, Half Papaya or Half Grapefruit 22

Three Egg Omelet 19
(Organic, Egg Beaters or Egg Whites available upon request)
Your choice of Ham, Bacon, Waimea Tomato, Spinach, Maui Onion, Bell Pepper, Mushroom, Hawaiian Salsa, Fresh Herbs, Cheddar, Gruyère or Muenster Cheese
Served with Herb Garden Breakfast Potatoes or Steamed Rice

Classic Eggs Benedict 20
Two Poached Eggs on Toasted English Muffin, Canadian Bacon, Traditional Hollandaise Sauce

The Orchid All-American Breakfast 23
Three Island Eggs Any Style, Grilled Waimea Tomato, Herb Garden Breakfast Potatoes or Steamed Rice, choice of Bacon, Sausage Links or Country Ham

The Beachcomber Breakfast 18
Breakfast Parfait with Low Fat Yogurt, Granola, Seasonal Berries,
Local Honey Bran Muffin or Harvest Grain Toast, Margarine and Island Preserves

Kohala Ranchers Steak and Eggs 26
Grilled New York Steak, Two Eggs Any Style, Grilled Waimea Tomato,
Herb Garden Breakfast Potatoes or Steamed Rice

The Kona Ironman 21
Egg White Omelet with Tomato, Basil, Asparagus, Mushroom, Maui Onion and Low-Fat Cheese
Served with Oat Bran Muffin, Low-Fat Yogurt and Seasonal Fruits

Japanese "Wa Cho-Shoku" 22
Grilled Salmon, Steamed Rice, Tamago, Miso Soup, Fresh Fruits, Kamaboko,
Nori, Tsukemono, Ohitashi and Green Tea

FROM THE OCEAN SUNRISE GRIDDLE

Auntie 'Ohana Pancakes 16
Three Buttermilk Pancakes, Tropical Chutney and Whipped Cream

Hilo Vanilla French Toast 16
French Bread in Cinnamon, Hilo Vanilla and Kellogg's Corn Flakes® Batter
Whipped Cream and Waimea Strawberries

Banana-Macadamia Nut Waffle 16
Caramelized Bananas, Island Honey Cream Cheese, Coconut or Maple Syrup and Whipped Cream

Loco Moco 19
Grilled Chop Steak Topped with Two Island Eggs, Ali'i Mushroom over Fried Rice
Drizzled with Demi Glace ~ Our version of a local favorite

Denotes Regional Cuisine Denotes Fairmont Lifestyle Cuisine

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Breakfast

Served from 6:00 a.m. to 11:00 a.m.

EGGS AND SIDES

Eggs Prepared any Style
One Farm Fresh Egg, Toast, Butter and Island Preserves 6
Two Farm Fresh Eggs, Toast, Butter and Island Preserves 9

Breakfast Sides
Three Slices of Bacon 5, Two Slices of Country Ham 5, Two Chicken Mango Sausages 5
Two Slices of Portuguese Sausage 5, Two Pork Sausages 5, Breakfast Potatoes 4,
Steamed White Rice 4, Vegetable Fried Rice 4, Grilled Waimea Tomato 4, Grilled Asparagus 7

CEREALS

Assorted Dry Cereal 7
Served with 2%, Whole, Skim Milk or Soy Milk
All Bran®, Bran Flakes®, Cheerios®, Corn Flakes®, Fruit Loops®, Rice Krispies®, Special K®
Topped with Sliced Banana or Strawberries 12

Breakfast Muesli 10
Rolled Oats, Walnuts, Apples, Asian Pears, Raisins, Golden Sultanas, Fresh Berries,
Naalehu Honey and Cream

Hawaiian Style Oatmeal 9
Freshly Made Oatmeal with Brown Sugar, Island Papaya, Dried Fruits and Your Choice of Milk

Breakfast Parfait 6
With Low Fat Yogurt, House Made Granola, Seasonal Berries

SEASONAL FRUITS

Tropical Island Fruit Plate with Banana Bread and Cottage Cheese or Tropical Yogurt 16
Fresh Hawaiian Half Pineapple 8
Big Island Half Papaya with Strawberries and Lime 8
Seasonal Berries with Cream and Sugar 10
Half Cantaloupe Melon 6
Half Pink Grapefruit 6

FROM OUR BAKERY

Assorted Toast 5
Gourmet White, Cracked Wheat, Rye, Seven Grain, Sourdough or English Muffin
with Butter and Island Preserves
Fruit Danish 6
Croissants (2pcs) with Butter and Island Preserves 5 **Chocolate Croissants** (2pcs) 6
Regular or Low Fat Jumbo Muffin 6
Bagel with Cream Cheese 6
Whole Wheat Bagel with Low Fat Cream Cheese 6
Lox and Bagel with Cream Cheese, Red Onion and Capers 16
Banana Bread 5
Jumbo Cinnamon Bun 6
Jumbo Sticky Bun 6

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Breakfast

Served from 6:00 a.m. to 11:00 a.m.

COFFEE SPECIALTIES

COFFEE

Kona Blend Coffee

Three Cup Pot 6 **Six Cup Pot** 9 **French Press** 10

100% Kona Coffee

Three Cup Pot 8 **Six Cup Pot** 12 **French Press** 14

ESPRESSO

Single Shot 4 **Double Shot** 6

Latte **Cappuccino** **Café Americano**

The Honu Latte Espresso, Steamed Milk, Macadamia Nut Syrup, Ghirardelli® Chocolate Syrup

The Pu'u Espresso, Steamed Milk, Coconut Syrup, Ghirardelli® Chocolate Syrup

Create Your Own Flavor Add 1
Macadamia Nut, Coconut, Hazelnut, Vanilla, Caramel, Sugar Free Vanilla, Ghirardelli® White Chocolate, Ghirardelli® Milk Chocolate

FAIRMONT SIGNATURE TEAS

Margaret's Hope Darjeeling, Fairmont Breakfast, Fairmont Earl Grey, Empress Blend 1908, Japan Sencha, Jasmine Butterfly #1, Caffeine Free-Egyptian Chamomile, Cascade Peppermint, Kea Lani Orange Pineapple, Berry Berry, Willow Stream Spa Blend, Fairmont Energy, Fairmont Tranquility, Fairmont Digestif, Fairmont Equilibrium, Fairmont High Antioxidant 7

FRESH FRUIT SMOOTHIES

Kohala Sunrise Mango, Pineapple, Banana, Passion Orange Juice, Yogurt and Honey 8

Strawberry Banana Strawberries and Banana, Yogurt, Milk, Honey 8

Breakfast Smoothie Mango, Pineapple, Mixed Berries, Orange Juice, Yogurt and Honey 8

Create Your Own Smoothie 8
Banana, Orange, Pineapple, Coconut Syrup, Mango, Passion Orange, Strawberries, Raspberries, Blueberry

Protein Powder add 2

JUICES AND BEVERAGES

Freshly Squeezed Lilikoi or Pineapple Juice 6
Orange, Grapefruit, Guava, Cranberry, Apple, Tomato or V8® 5
2%, Whole, Skim Milk, Soy Milk, Chocolate Milk or Hot Chocolate 5

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Keiki Menu

For Children up to 12 years of age

BEVERAGES

Lemonade 3

Fruit Juices Apple, Orange, Grape, Cranberry or Pineapple 4

Warm Vanilla Milk 5

2%, Whole, Skim Milk, Soy Milk or Chocolate Milk 5

Soft Drinks 4

POG (Passion, Orange, Guava) Traditional Hawaiian Punch 4

"MOCK" TAILS

"Paniolo" Roy Rogers 4

"Hula Girl" Shirley Temple 4

"Sunset" Sparkling Cider 4

BREAKFAST

One Island Egg Any Style 9
Served with Breakfast Potatoes, Bacon and Slice of Toast

Selection of Cereals 6
Served with Bananas or Strawberries

Silver Dollar Pancakes 7
Served with Fresh Strawberries, Whipped Cream and Maple Syrup

French Toast Sticks 7
Served with Fresh Strawberries, Whipped Cream and Maple Syrup

Keiki Continental 7
Three Mini Muffins, Fresh Sliced Fruit and Yogurt

SOUP, SALAD AND SNACKS

Keiki Tropical Fruit Cup 6

Maui Pineapple Chunks 5

Hearty Old Fashioned Chicken Noodle Soup 6

Keiki Kamehameha Salad 6
Crisp Iceberg Lettuce with Cucumbers, Carrots and Tomatoes, choice of Dressings

Vegetable Crudité 5
Carrots, Celery, Cucumber and Cherry Tomatoes with Ranch Dip

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Keiki Menu

For Children up to 12 years of age

FAVORITES "HAWAIIAN STYLE"

Macaroni and Cheese 8

Paniolo Ranch Keiki Cheeseburger 12
All the Cowboys and Cowgirls love this one! Choice of French Fries, Keiki Salad, Fruit Salad or Tropical Cheddar Goldfish®

Volcano Park Lava-Grilled Cheese Sandwich 9
Choice of French Fries, Keiki Salad, Fruit Salad or Tropical Cheddar Goldfish®

Keiki Pizza 12
Choice of Cheese or Pepperoni

Cheddar Cheese Quesadillas 10
Fresh Tomato Salsa, Sour Cream and Hilo Avocado Guacamole

Spaghetti 12
Spaghetti Pasta, Tomato Meat Sauce and Grated Parmesan Cheese

Honokohau Grilled Fresh Catch 14
The freshest catch served with Rice and Broccoli

Upcountry Waimea Chicken Fingers 10
Choice of French Fries, Keiki Salad, Fruit Salad or Tropical Cheddar Goldfish®

Hamakua-Style Guava Jelly "PB&J" 8
An island-style favorite made with Guava Jelly, Choice of French Fries, Keiki Salad, Fruit Salad or Tropical Cheddar Goldfish ®

Organic Herb Grilled Chicken Breast 12
Served with Rice, Tropical Fruit Salsa and Broccoli

Stir-Fried Vegetables and Asian Noodles 10
Fresh Vegetables Stir Fried with Soba Noodles and Teriyaki Sauce

DESSERT

Ka`u Banana Split 8
Ice Cream and Whipped Cream with Sweet Bananas and Cherry on top
You can't Split until you have this Split!

South Kohala Fish Pond Jell-O (Little Fish in Blue Jell-O) 5
There's nothing fishy about it… Yummy!

Mauna Kea Ice Cream Sundae 8
14,000 feet worth of fun! That's a BIG SUNDAE! Cookie Ice Cream with Hot Fudge Lava topped with Whipped Cream Snow and a Cherry

'OHANA MOVIE NIGHT

16-Inch Cheese or Pepperoni Pizza, Bowl of Popcorn, M&M's® or Snickers® bar per Keiki, Two Ice Cream Sundaes, Two Beverages and a Movie of Your Choice in Your Room 42

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All Day Dining

11:00 a.m. to Midnight

STARTERS

Chef's Daily Inspired Soup 9
Creations featuring local ingredients

Kona Coastal Fish Chowder 11
Poached Shrimp, Scallops and Island Fish, Sake Cream, Kombu Dashi

Island Style French Onion Soup 10
Caramelized Maui Sweet Onion in Traditional Beef Broth

Trio of Spreads 10
House made Hummus, Sundried Tomato Aioli, Black Olive Tapenade,
Sliced Baguette, Lavosh and Crostini

Edamame "A Local Favorite" 8
Sautéed Soybeans, Hawaiian Sea Salt and Spices

"Kekela Farms" Baby Greens 11
Hand Picked Baby Greens, Organic Cucumber, Tear Drop Tomatoes, Carrot Wisps,
Hearts of Palm, Sesame Vinaigrette

Tuna Tataki 22
Thin Slices of Seared Tuna on a Bed of Daikon, Maui Onion and Wakame Seaweed
Ponzu Sauce, Aioli and Sesame Seeds

Sesame Crusted Chicken Satays 14
Crispy Sesame Chicken Skewers, Teriyaki Sauce

Ahi Poke – A local Favorite 24
Diced Ahi (Yellow Fin Tuna), Sesame Oil, Maui Onions, Chives
Yuzu-Chili Shoyu

Soy Ginger Braised Short Ribs 16
Caramelized Maui Onions, Haricot Vert and Celery Root Purée

Jumbo California Roll 14
Crab, Avocado and Tobiko (Flying Fish Caviar) wrapped in Sushi Rice and Nori
Soy Sauce, Wasabi and Pickled Ginger

Jumbo Coconut Shrimp 19
Green Papaya Slaw and Tangy Citrus Ponzu Dipping Sauce

Fresh Island Ahi Sashimi 19
Served Local Style with Shredded Cabbage, Soy Sauce, Wasabi and Pickled Ginger

Chicken Wings (9 pieces) 12 **Double Order (18 Pieces)** 20
Crispy Fried Chicken Wings Drenched in your choice of Szechwan Style Sauce,
Buffalo Style Sauce or Spicy Garlic served with Veggie Sticks and Ranch Dip

Waimea Heirloom Tomato and Avocado 16
Heirloom Tomatoes with Hilo Avocados, Micro Greens and White Balsamic Vinaigrette

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All Day Dining

11:00 a.m. to Midnight

SANDWICHES AND PIZZA

(All Sandwiches served with Seasoned Fries or a Side Salad and Kosher Dill Pickle Spear)

Da Kine Deluxe Cheeseburger 24
Grilled Sirloin, Maui Sweet Onion, Maple Smoked Bacon, Hamakua Mushrooms, Waimea Tomato, Crisp Lettuce and Pepper Jack Cheese on a Sesame Seed Kaiser

The Hawaiian Burger 22
Grilled Sirloin, Caramelized Island Pineapple, Teriyaki Sauce, Waimea Tomato, Crisp Lettuce, Maui Sweet Onion on a Sesame Seed Kaiser

The "Real" Tuna Melt 19
Fresh Local White Albacore Tuna Salad, Maui Pineapple, Macadamia Nuts Topped with Provolone and Cheddar Cheese

Fresh Kona Catch Fish Taco 24
Hawaiian Waters Caught Fish of the Day Grilled and Rolled in a Spinach Tortilla Shredded Lettuce, Tomatoes, Avocado and Lemon Aioli

The Triple "B" Chicken Sandwich 18
BBQ Chicken with Blackening Seasoning, Bacon, Smothered with Melted Cheddar, Caramelized Maui Onions on a Fresh Kaiser

Big Island Club Sandwich 19
Bacon, Waimea Tomato, Lettuce, Hilo Avocado on Toasted Gourmet White or Cracked Wheat Bread and choice of Fresh Roasted Turkey Breast or Grilled Chicken Breast

Create Your Own Hand-Tossed Individual Pizza 19
16" Pizza with Fresh Tomato Sauce and Mozzarella

Additional Toppings 2
Choice of: Pineapple, Roasted Red Peppers, Tomatoes, Green Peppers, Mushrooms, Bacon, Ham, Pepperoni, Grilled Chicken, Sundried Tomatoes, Olives, Maui Onions, Jalapenos, Goat Cheese, Blue Cheese, Feta Cheese

PASTA AND ENTRÉE SALADS

Seafood Linguine 36
Fresh Island Fish, Shrimp and Scallops, Waimea Tomato and Fennel Sauce, Bell Peppers and Zucchini finished with Garden Fresh Thai Basil

Hawaiian Cobb Salad 21
Crisp Greens, Caramelized Papaya, Spiced Macadamia Nuts, Avocado, Grilled Chicken Breast, Chopped Egg, Blue Cheese and Bacon Tossed with House Dressing

Togarashi Spiced Ahi Salad 22
Baby Greens, Crisp Fine Green Beans, Hearts of Palm, Shaved Red Onions, Tear Drop Tomatoes, Liliko'i Vinaigrette

Tossed Caesar Salad 14
Crisp Romaine, Shaved Reggiano Parmesan and Foccacia Herb Croutons
Add Grilled Chicken 4 **Add Jumbo Shrimp** 6 **Side Caesar** 9

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Evening Dining

5:00 p.m. to 11:00 p.m.

ENTREES

Paniolo Spiced Beef Tenderloin 42
Maui Onion Mashed Potatoes, Grilled Asparagus and "Hamakua Farms" Mushroom Jus

10oz Grilled Prime USDA Striploin 49
Topped with Local Mango Chili Garlic Butter, Choice of Baked Potato, Fries or Mashed Potatoes

Vegetarian Asian Noodles with Sesame Grilled Tofu 27
Soba Noodles, Bok Choy, Scallions, Snow Peas, Carrots, Peppers tossed in Ginger Shallot Sauce

Fennel Pollen Crusted Chicken Breast 28
Baby Fingerling Potatoes, Organic Artichokes, Leeks and Garden Herbs
Cilantro Chimichurri Sauce

Kiawe Smoked Organic Chicken Pasta 28
Whole Wheat Penne Pasta with Sundried Tomatoes, Roasted Bell Peppers, Marinated Artichokes
Tossed with Light Basil Pesto Vinaigrette

Shrimp Fried Rice 36
Pacific Shrimp, Local Vegetables, Hamakua Mushrooms, Eggs and Shoyu Oyster Sauce

Pacific Seafood Mixed Grill 39
Grilled Hawaiian Ahi, Mahi and Shutome served with Sweet Waimea Corn Risotto, Sautéed Organic Spinach and Liliko'i Beurre Blanc

Grilled Local Catch of the Day 36
Served with Island Fruit Salsa, Brown Rice Pilaf, Organic Spinach and Chili Pineapple Gastrique

Lobster and Shrimp Tempura 42
Served with Assorted Vegetable Tempura and Ten Tsuyu Sauce (Sweet Soy Sauce)

Misoyaki Butterfish 36
Wilted Swiss Chard, Garden Chive Mash and Crispy Scallions

SIDES

Thick-Cut Onion Rings 9

Steamed White Rice 5

French Fries 6

Steamed Broccoli 7

Loaded Baked Potato 9
Served with Bacon, Butter and Sour Cream

Maui Onion Mashed Potato 6

Waimea Sweet Corn Risotto 7

Grilled Jumbo Asparagus 9

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Evening Dining

5:00 p.m. to 11:00 p.m.

SWEET ENDINGS

Double Chocolate Raspberry Torte 12
Served with Fresh Raspberries, Raspberry Coulis

Hilo Vanilla Bean Crème Brûlée 11
Traditional Crème Brûlée flavored with Hawaiian Grown Vanilla Beans
Served with Fresh Seasonal Berries

White Chocolate Cheesecake 11
Fresh Island Fruit Compote and Crème Fraîche

Big Island Banana Bread Pudding 10
Salted Toffee Sauce

À La Mode 5
A great addition to any dessert is a scoop of Tropical Dreams® Ice Cream

Selection of Ice Cream and Sorbets 12
Ask your server for the Tropical Dreams® selections available
Your choice of two toppings, additional toppings 1 each

Deluxe International and Domestic Cheeses 22
Port Poached Figs, Hawaiian Honey Comb, Dried Tropical Fruits, Sliced Baguette and Lavosh

Tropical Fresh Island Fruit Plate 16
Served with Banana Bread and Cottage Cheese or Yogurt

COFFEE SPECIALTIES

COFFEE

Kona Blend Coffee

Three Cup Pot 6 **Six Cup Pot** 9 **French Press** 10

100% Kona Coffee

Three Cup Pot 8 **Six Cup Pot** 12 **French Press** 14

ESPRESSO

Single Shot 4 **Double Shot** 6

Latte **Cappuccino** **Café Americano**

The Honu Latte Espresso, Steamed Milk, Macadamia Nut Syrup, Ghirardelli® Chocolate Syrup

The Pu'u Espresso, Steamed Milk, Coconut Syrup, Ghirardelli® Chocolate Syrup

Create Your Own Flavor Add 1
Macadamia Nut, Coconut, Hazelnut, Vanilla, Caramel, Sugar Free Vanilla, Ghirardelli® White Chocolate, Ghirardelli® Milk Chocolate

FAIRMONT SIGNATURE TEAS

Margaret's Hope Darjeeling, Fairmont Breakfast, Fairmont Earl Grey, Empress Blend 1908, Japan Sencha, Jasmine Butterfly #1, Caffeine Free-Egyptian Chamomile, Cascade Peppermint, Kea Lani Orange Pineapple, Berry Berry, Willow Stream Spa Blend, Fairmont Energy, Fairmont Tranquility, Fairmont Digestif, Fairmont Equilibrium, Fairmont High Antioxidant 7

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Romantic Dinners

5:00 p.m. to 11:00 p.m.

OCEAN FRONT CABANAS

Experience the true meaning of Hawaii; let your senses guide you
as you dine under the stars in one of our ocean front cabanas

Three Course Sunset Dinner

400 plus tax and gratuity

Dinner for two including Champagne Toast and Choice of Red or White House Wine

Four Course Romantic Dinner

500 plus tax and gratuity

Dinner for two including Champagne Toast and Choice of Red or White House Wine

PRIVATE LANAI

Experience Fine Dining in the privacy of your own room or out on your Lanai

Three Course Sunset Dinner

300 plus tax and gratuity

Dinner for two including Champagne Toast and Choice of Red or White House Wine

Four Course Romantic Dinner

400 plus tax and gratuity

Dinner for two including Champagne Toast and Choice of Red or White House Wine

For Menus Please Touch 7426 for In Room Dining
24 hour Notice is required for all Romantic Dinners
Discounts and Promotions Do Not Apply

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All picnics require a minimum of two hours advance notice. Picnic baskets can be delivered to the Porte Cochere for your convenience or picked up in Brown's Deli by the pool. All picnic baskets can be customized for your special day.

Ali'i Picnic 40

Create your own Picnic Basket. Choose one item per person from each Snack, Salad, Sandwich, Dessert and Beverage. Priced per person.

Snack (Choose 1 per person)

Tortillas and Salsa
Antipasto
California Roll
Edamame
Taro Chips
Potato Chips
Cheese

Salad (Choose 1 per person)

Caesar Salad
Local Style Potato Mac Salad
Tropical Fruit Salad
Local Baby Green Salad
Vietnamese Noodle Salad

Sandwich (Choose 1 per person)

All sandwiches served with Lettuce, Tomato and Alfalfa Sprouts and Choice of:
Multi Grain Roll, Kaiser, Sesame Roll or Sliced Breads

Turkey Club
Black Forest Ham & Cheese
Roast Chicken
Roast Beef
Vegetable Wrap
Italian Cold Cuts and Provolone

Dessert (Choose 1 per person)

Rice Krispies® Square
Brownie
Kona Tiramisu
Strawberry Shortcake Biscuit
Double Chocolate Chip Cookies
Whole Fruit

Beverage (Choose 1 per person)

San Pellegrino
Evian
Hawaiian Passion Tea
Assorted Soda
Gatorade
Assorted Juice
Fiji Water
Hawaiian Water

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Beverages

TROPICAL LIBATIONS

POG 4
Passion, Orange and Guava Juice, a Traditional Hawaiian Fruit Punch

The Frozen Hawaiian 5
Blended Guava and Passion Fruit Juice, garnished with Fresh Pineapple

Hawaiian Passion 5
Passion Fruit Juice, Cranberry Juice and Pineapple Juice, garnished with Sugarcane and a Wedge of Lime

Hula Shirley 5
Waialua Vanilla Soda and Grenadine, garnished with Pineapple and Cherries

Cranberry Cucumber Refresher 7
Hand-Pressed Cucumber Kissed with Freshly Squeezed Orange Juice, Cranberry Juice and Soda

Pomegranate Lime Fresh 7
A Collision of Freshly Squeezed Lime, Orange, and Pomegranate Juices and Soda

Freshly Made Ginger Ale 6
Made to order from scratch

REFRESHMENTS WITH A KICK

Luana Cooler 14
Our made to order Ginger Ale (Ginger Purée, Lemon Juice, Simple Syrup, and Soda)
Combined with Coconut and Mango Rum

The Orchid Mai Tai 14
Our local version of the Classic, Bacardi Light and Gold Rums join Orgeat syrup, Fresh Pineapple and Lemon Juice, topped with a generous Meyer's Dark Rum Float

Kohala Sunset 14
Rum, Midori, Pineapple Juice, Passion-Orange and Grenadine

Pomegranate Cucumber Mojito 14
Hand-pressed English Cucumber and Fresh Organic Mint Floating in an Ocean
of Bacardi Light, Freshly Squeezed Lime Juice, Pomegranate and Club Soda

Liliko'i Cocktail 14
Grey Goose Vodka with Passion Fruit Nectar, Served Straight Up with Our Mango "Olives"

Kohala Cobbler 14
A twist to the traditional Whiskey Cobbler, a refreshing concoction of Muddled Strawberries, Lemon and Pineapple Chunks, fruitfully mixed with Crown Royal and Grand Marnier and a Splash of Freshly Squeezed Orange Juice

CLASSIC COCKTAILS

White Lady 14
Created in London; perfected at The Savoy

Golden Mojito 14
Pure island elegance

Brandy Alexander 14
A smooth blend of brandy and chocolate

Classic Champagne Cocktail 18
Add a sparkle to any evening

Sidecar 18
A mainstay in 1920s France

Dawa Cocktail 14
Refreshing, following a long day in the hot savannah or at the office

Bloody Caesar/Bloody Mary 14
Spice things up with Canada's bestselling cocktail

Singapore Sling 14
A star creation from a cosmopolitan city

Perfect Manhattan 14
An elegant New York City original

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Beverages

WINE LIST

	GLASS	BOTTLE
CHAMPAGNE		
Domaine Carneros by Taittinger, Brut	14	54
Veuve Clicqout, Yellow Label, Reims		108
Veuve Clicqout, Brut Rose, Reims		180
Moët Chandon, Cuvée Dom Perignon		365
Piper Heidseck, Cuvée Brut, Reims	18	85
Moët Chandon, Imperial, Brut, Reims		98
WHITE WINE		
Morgan, Sauvignon Blanc, Monterey		34
Nobilo, Icon, Sauvigon Blanc, New Zealand	10	50
Masi, "Masianco" Pinot Grigio/Verdejo, Italy	11	48
Santa Margherita, Pinot Grigio, Italy		59
Louis Latour, Pouilly-Fuissé, France		54
Handley Cellars, Gewürztraminer, Anderson Valley		42
Sonoma Cutrer, Chardonnay, Sonoma		44
Four Vines, "Naked" Chardonnay, Santa Barbara		40
Neyers, Chardonnay, Napa Valley	17	87
RED WINE		
Burgess Cellars, Merlot, Napa Valley	12	48
Rombauer Vineyards, Merlot, Napa Valley		68
Clos Du Val, Cabernet Sauvignon, Napa Valley		68
Villa Mt. Eden, Cabernet Sauvignon, Napa Valley	12	52
Cambria, Pinot Noir, Julia's Vineyard, Santa Maria Valley	10	46
Domaine Carneros, Pinot Noir, Carneros		72
Fontannafredda, Barbera, Italy	9	38
Cain Cuvée, Red Blend, Napa Valley	18	84
Isole e Olena, Chianti Classico, Tuscany, Italy		48

A more extensive wine list is available upon request.
Please touch 7426 for In Room Dining

Denotes Regional Cuisine Denotes Fairmont Lifestyle Cuisine

Appropriate taxes, room service delivery charge of $3.50 and a 23% service charge will be included on your check. We allocate a portion of this service charge to the service staff as gratuities or wages. A portion of the service charge and the entire room service delivery charge is retained by the hotel as an administrative fee. When you receive your check, please feel free to leave an additional gratuity for the service staff.

Denotes Regional Cuisine

Appropriate State Tax, Room Service Delivery Charge of $3.50
and 23% Service Charge will be applied to all deliveries. We allocate a portion of the service charge to our employees as tips or wages and a portion of the service charge to pay for costs or expenses other than wages and tips of employees.