

Morning Classics

organic eggs, egg whites, or egg beaters available upon request

Belgian Waffle 18
candied macadamia nuts
strawberries, banana, rum sauce

Hawaiian Sunrise* GF 22
farm eggs, teardrop tomato
*choice of: daily breakfast
potatoes or white rice*
*choice of: bacon, sausage
or smoked ham*
*choice of toast: white, wheat rye
gluten free*

Buttermilk Pancakes 17
golden pineapple compote
candied pecans

Three Egg Omelet GF 23
*choice of: ham, bacon, tomato
spinach, bell pepper, mushrooms
onion, cheddar, swiss or
pepper jack cheese*
*choice of: daily breakfast
potatoes or white rice*
*choice of toast: white, wheat rye
gluten free*

Steak & Eggs* GF 29
prime new york strip steak (9 oz)
farm eggs, teardrop tomato
*choice of: daily breakfast
potatoes or white rice*
*choice of toast: white, wheat rye
gluten free*

Egg White Frittata V GF 21
avocado, asparagus
mushrooms spinach
"puna farms" goat cheese

Orchid Favorites

Island Loco Moco* 23
patty, over easy egg
vegetable, fried rice
mushroom gravy

Huevos Rancheros* 22
chicken habanero sausage
farm eggs, pico de gallo
queso fresco

Eggs Benedict* 23
poached farm eggs
smoked ham
house-made english muffin
hollandaise sauce

*choice of:
daily breakfast
potatoes or white rice*

Punalu'u French Toast V 18
local sweetbread, guava cream cheese
tropical fruit relish, coconut syrup

Crab Spinach Wrap* 25
farm eggs, red crab, avocado, tomato
baby spinach, mozzarella
choice of: daily breakfast potatoes or white rice

Pineapple Fritters

our signature starter for breakfast, homemade pineapple fritters
with caramel coffee sauce

3 pieces \$5 | 6 pieces \$9

Island Buffets

Orchid Court Buffet* 32
full range of selections from all of our hot & chilled items
including our made to order waffle station and fresh array
of tropical fruits and breads, including coffee, tea & juices

Continental Buffet 27
selection of house baked pastries and breads.
additional selections include our tropical fruits,
cereals, yogurts, salads, deli meats and cheeses

Light Bites

Orchid Granola V 15
fresh seasonal berries, greek yogurt
house-made granola

Steel Cut Oatmeal V GF 13
dried pineapple, banana, mango, brown sugar

Smoked Salmon or Sturgeon & Bagel GF 19
"wow farms" tomato, cucumber, red onion, lemon
capers cream cheese

Tropical Fruit Plate V GF 17
half papaya, selection of fresh seasonal island fruits

On The Side 5

Crispy Bacon GF
Sausage Links
Smoked Ham GF
Chicken Habanero Sausage GF
Portuguese Sausage GF
Hard Boiled Eggs (two) GF

Daily Breakfast Potatoes GF
House Made English Muffin
Toast: white, wheat, rye, gluten free
**Bagel & Cream Cheese:
white, wheat, gluten free**

Coffee Creations

Kona Coffee French Press large 12 / small 8
Espresso 6
Cappuccino or Latte 6
Carafe of Coffee 7

Fairmont Teas 5
*darjeeling, english breakfast, earl grey, japanese sencha
jasmine, chamomile, peppermint, orange-pineapple*

Coffee Enhancers 6

Bailey's Irish Cream **Frangelico**
Amertto Di Saronno **Kahlua**



Rise & Shine



Pele's Bloody Mary 9
featuring hawaii's organic ocean vodka

Breakfast Colada 8
fresh banana, coconut and pineapple blended together
with malibu rum, finished with toasted coconut

Tropical Mimosa 9
kenwood sparkling brut with your choice of orange
guava, passion fruit, or pineapple

Morning Mai Tai 8
blending our signature vanilla and pineapple press mix
with the tiki flavors of old lahaina dark rum is the
best way to ease into the afternoon

*We are required by state food code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. These items include raw shellfish and any proteins cooked to order.

V vegetarian GF gluten free