

“This is like, the greatest place in the history of the world.”
- **Anthony Bourdain** *The Layover*

In 1929, The Fairmont San Francisco created a 75-foot indoor swimming pool known as The Fairmont Terrace Plunge. The elaborate pool attracted locals and celebrities including Helen Hayes and Ronald Reagan. In 1945, Metro Goldwyn Mayer’s leading set director, Mel Melvin, was hired to transform The Plunge into Tonga Room.

Tonga Room & Hurricane Bar has been featured internationally in top publications and television shows. The iconic restaurant offers an island-inspired menu and continues to entertain visitors with its time-honored décor exemplifying the glory of one of the nation’s first South Seas Tiki palaces.

 **Steamed Edamame 5**
Sichuan peppercorn & red clay salt

NA LAU ‘AI & KAI / Salads & Soup

 **Tropical Greens Salad 10**

Hearts of palm, carrots, toy box tomatoes, cilantro sweet pickled Maui onions & crispy wontons

Add crispy tofu 3

Add spice-marinated chicken 6

 **Dungeness Crab & Avocado Salad 15**

Shiso leaf, frisée, scallions, & grapefruit vinaigrette

 **Chilled Soba Noodles 10**

Wasabi tobiko, micro mustard greens, garlic wakame, sesame seeds & citrus soy dressing

 **Tom Kha Pak 8**

Lemongrass coconut broth, organic tofu shiitake mushrooms, scallions & cherry tomato confit

MANAPUA / Dim Sum

Shrimp & Cilantro Rolls 13

Chili ponzu

Shiitake Egg Rolls 13

Shiitake mushrooms, carrots, onions cabbage & Tonga sauce

Cha Siu Bao 12

BBQ pork buns

Ha Kow 13

Wild shrimp & chili dumplings

 **Jade Dumpling 11**

Water chestnuts & bamboo shoots

NA MEA PUPU / Appetizers

Salt & Pepper Prawns 15

Sugar cane skewers, green papaya salad & mango gastrique

 **Coconut Shell Poisson Cru 16**

Tropical fish marinated in lime juice & coconut milk, red onion, sweet pepper jalapeño & lotus root chips

Seared Pork Belly Sliders 16

Hoisin-papaya glaze, carrot & daikon slaw King’s Hawaiian sweet rolls

The Quintessential “Pu Pu” Platter 28

BBQ Kona pork ribs
Shiitake mushroom egg rolls
Spicy chicken “tulip”
Dungeness crab rangoon

Tonga’s Baby Back Pork Ribs 15

Kona coffee sauce

Mūhe’e 15

Crispy calamari, fresh herbs, ponzu aioli

 CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS,
FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE TO OPTIMAL HEALTH AND WELLNESS.

“AS PART OF FAIRMONT’S COMMITMENT TO ENVIRONMENTAL STEWARDSHIP, THIS MENU CONTAINS LOCALLY SOURCED, ORGANIC, OR SUSTAINABLE ITEMS WHEREVER POSSIBLE. ALL CUISINE IS PREPARED WITHOUT ARTIFICIAL TRANS-FAT.”

MAIA KA HONU/ From the Earth

Ohana size additional \$10 per item

Stone Valley Ranch" Kalua Pork 27

Smoked & slow-cooked pork shoulder braised cabbage, Shoyu-wasabi scented jasmine rice & pickled daikon

Braised Niman Ranch Short Ribs 28

Pommes purée, crispy Maui sweet onions & sunny side up free range egg

Fried Saimin Noodles 26

Portuguese sausage, scallions, carrot bean sprouts & crispy mushrooms

Huli Huli Chicken 28

Wok fired roasted chicken, grilled pineapple red onions, sweet peppers & scallions

Beef & Broccoli 26

Marinated wok-flashed filet, scallions garlic, ginger & gai-lan

MAIA KA MALA/ From the Garden

Ohana size additional \$10 per item

🌿 Kung Pao 22

Sichuan Pepper, onion, chilies, peanuts

🌿 Thai Green Curry 21

Eggplant, green beans bamboo shoots, carrot

Add Protein 8

Beef, chicken, prawns or tofu

PA KIHĪ / Sides

Brussels Sprouts 9

Wok seared Brussels sprouts, pork belly chili flakes

Sichuan Green Beans 9

Garlic, black bean glaze

🌿 Steamed Broccolini 9

Sriracha aioli & cilantro gremolata

MAIA KA KAI / From the Sea

Grilled Hawaiian Ono 27

Roasted corn, mizuna, mashed sweet potato coconut & green curry sauce

Mango Glazed Mahi Mahi 28

Coconut risotto, stir fried snow peas & sweet peppers, toasted macadamia nuts

🌿 Seared Diver Scallops 28

Braised leeks, tomato- lemongrass broth radish & cilantro salad

Tonga Hot Pot 29

Hawaiian fish and shellfish in a red curry coconut broth with bean sprouts mushrooms & bok choy

Whole Deep Fried Tai Snapper 39

Crispy rice cake, pickled vegetables wakame & citrus vinaigrette

LAIKI / Rice

🌿 Steamed Jasmine Rice 5

🌿 Brown Rice 6

Forbidden Blend Fried Rice 7

Four rice varieties: forbidden black white jasmine, bhutanese red & jade pearl bamboo

Hawaiian Fried Rice 9

Forbidden rice blend, coconut, spam & pineapple



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OHANA-STYLE

On the plantations, Islanders lived and worked together sharing their experiences. During breaks they came together to share food and be with one another as “Ohana” or family. We invite you to share your experiences and your food “Island Style”, in the way it was originally intended.

Aina Ahiahi Ma’alahi

Appetizers

BBQ Kona Pork Ribs
Shiitake Mushroom Egg Rolls
Spicy Chicken Wings “Drumettes”

Entrées

Broccoli Beef
Kung Pao Prawns
Grilled Hawaiian Ono

Sides

Schezwan Green Beans
Steamed Jasmine Rice

Dessert

Coconut Dome

\$55 per person
Including coffee or tea

Aina Ahiahi Ali’i

Appetizers

BBQ Kona Pork Ribs
Shiitake Mushroom Egg Rolls
Poisson Cru

Salad

Tropical Greens Salad

Entrées

Kung Pao Prawns
Huli Huli Chicken
Kalua Roast Pork Platter

Sides

Roasted Brussels Sprouts
Forbidden Blend Rice

Dessert

Coconut Dome

\$65 per person
Including coffee or tea

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