



SOUP, SALADS AND STARTERS

Maui Onion Soup Baked crouton, three cheeses	14
Upcountry Roots Kula greens, quinoa, harissa-roasted vegetables, Surfing Goat cheese, basil-balsamic vinaigrette	21
Ho Farm Tomato & Surfing Goat Dairy Cheese Fritter Butter leaf hearts, lemon parsley vinaigrette	19
Avocado & Spicy Ahi Poke * Orange tobiko, kaiware sprouts, daikon, ogo, sushi rice	22

ENTREÉS

<i>All entrees served with steamed vegetables and your choice of steamed jasmine or brown rice, Yukon-Gold mashed potato or Molokai sweet mashed potato.</i>		Today's Fresh Catch	Market Price
Island Mahi Mahi Macadamia nut crust, tomato ginger butter	45	Boneless Beef Short Ribs * Asian-braised, roasted beet, garlic spinach fried rice	46
Steak and Lobster * Six-ounce filet mignon, Hamakua Ali'i mushroom demi-glace, lobster tail, lemon butter	68	Grilled Lamb Chops * Mango mint salsa, coconut milk, soy sauce, hint of curry	55
Grilled New York Steak * Eight-ounce New York steak, Tiger Prawns, house-made chimichurri	57	Vegetable Fried Rice Jasmine rice stir fry, Hamakua Ali'i mushroom, baby bok choy, Maui onion, sugar snap pea, carrot	28
Filet Mignon * Six-ounce filet mignon, Maui onion demi-glace	53	Coconut Chicken Red Curry Japanese eggplant, kabocha, bush bean, green onion, toasted coconut, garlic rice	39
Mango BBQ Pork Spare Ribs Grilled Maui pineapple	39		
Spaghetti Bolognese	28		

* The risk of foodborne illness increases when consuming raw or undercooked menu items



BEVERAGES | CELEBRATORY

AVAILABLE 10:30 AM – 10:30 PM

TROPICAL DRINKS

Kea Lani Mai Tai Silver rum, tropical juices, float of dark rum	17
Piña Colada Silver rum, coconut cream pineapple	18
Lava Flow Light rum, pineapple juice, banana, coconut, strawberry purée	18
Maui Mojito Passionfruit rum, mango purée, fresh mint, fresh lime, splash of ginger ale	16
Ocean Strawberry Lemonade Maui organic Ocean vodka, strawberry purée, lemonade	16
Domestic Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite	8
Premium Amstel Light, Corona, Haake Beck (Non-Alcoholic), Heineken, Kona Brewing Co. Longboard Island Lager, Maui Brewing Co. Bikini Blonde Lager	8

Please note a \$5.00 delivery charge and a 20% service charge will be included on your check. We allocate a portion of this service charge to the service staff as tips or wages and a portion of the service charge is retained by the hotel as an administrative fee. When you receive your check, please feel free to leave an additional amount of tip or gratuity for the service staff.

CHAMPAGNE & SPARKLING WINE	6 oz. BTL
Rotari “Brut” Sparkling	16 60
Maui Wine “Lokelani” Sparkling Rosé	– 54
Moët & Chandon Imperial Brut Reserve	29 115
Taittinger “Brut La Française”	– 121
Veuve Clicquot “Yellow Label”	– 160
Ruinart Champagne Rosé	– 210
Dom Perignon	– 420

WHITE WINE & ROSÉ	6 oz. BTL
Maso Canali Pinot Grigio	17 60
H. Bourgeois Sancerre Sauv. Blanc	22 80
Cloudy Bay Sauvignon Blanc	– 90
Cakebread Cellars Chardonnay	26 98
Fleur de Mer “Côtes de Provence” Rosé	15 60

RED WINE	6 oz. BTL
The Prisoner Red Blend	28 105
Joseph Phelps “Insignia” Red Blend	– 525
Torbreck “Woodcutter’s” Shiraz	16 60
Beringer “Knights Valley” Cab. Sauvignon	18 72
Duckhorn “Decoy” Cabernet Sauvignon	– 64
Grgich Hills Merlot	– 87
Soter “North Valley” Pinot Noir	19 72
Davis Bynum “Jane’s Vineyard” Pinot Noir	17 68

DESSERTS | SOMETHING SWEET

AVAILABLE 11:00 AM – 10:30 PM

Upcountry Passion Fruit Cheesecake Caramelized coconut crust, fresh seasonal berries	13	Brown Butter Banana Cake Chocolate macadamia nut crust, caramelized banana, vanilla bean cream cheese icing	13
Hawaiian Black Salted Caramel Cheesecake Graham cracker roasted macadamia crust	13	Housemade Delights Choice of chocolate chunk brownie, chocolate chip macadamia nut cookie, oatmeal raisin walnut cookie or white chocolate chip and Waialua Estates milk chocolate blondie	6
Waialua Estate Triple Chocolate Cheesecake Waialua Estates 70%, 55% and 38% chocolate cheesecake, Oreo crumble, Kula raspberries	13	Keiki Desserts Choice of fruit & berries, chocolate pudding or tropical fruit parfait	6
Maui Vanilla Crème Brulée Smooth, rich and creamy custard, caramelized sugar, fresh fruit	13		

OVERNIGHT | INDULGE

AVAILABLE 10:30 PM – 6:30 AM

SPOIL YOURSELF

Wela-Wela Chicken Wings Choice of traditional spicy or Korean style	16
Corn Tortilla Chips Maui salsa, guacamole	11
Roasted Kula Tomato Soup Mozzarella pearl, micro basil, herb crostini	14
BLT Caesar Romaine lettuce, bacon, Kamuela tomato, crispy Maui onion, Parmesan, lemon caesar dressing	19
Chop Chop Sesame Chicken Crisp lettuce, won bok cabbage, carrot, cilantro, shredded chicken breast, won-ton chips, sesame dressing	21

HAND-TOSSED PIZZA | 12”

Three toppings of your choice	25
Pepperoni, salami, sausage, chicken, anchovies, smoked ham, pineapple, mozzarella, mushroom, bell pepper, spinach, tomato, basil, roasted garlic, onion, or black olives	

A MESSAGE FROM THE KITCHEN

As chefs and culinarians we have the esteemed privilege of sharing our culture through the food we prepare for our guests. Our menus highlight ingredients from Maui and Hawai’i’s finest farms, ranchers and fishermen that capture the essence of the islands and share the community that we enjoy here on Maui.

Should you have any dietary requirements or special requests, kindly call in-room dining and we will be pleased to do our best to meet your needs.

Tylun Pang

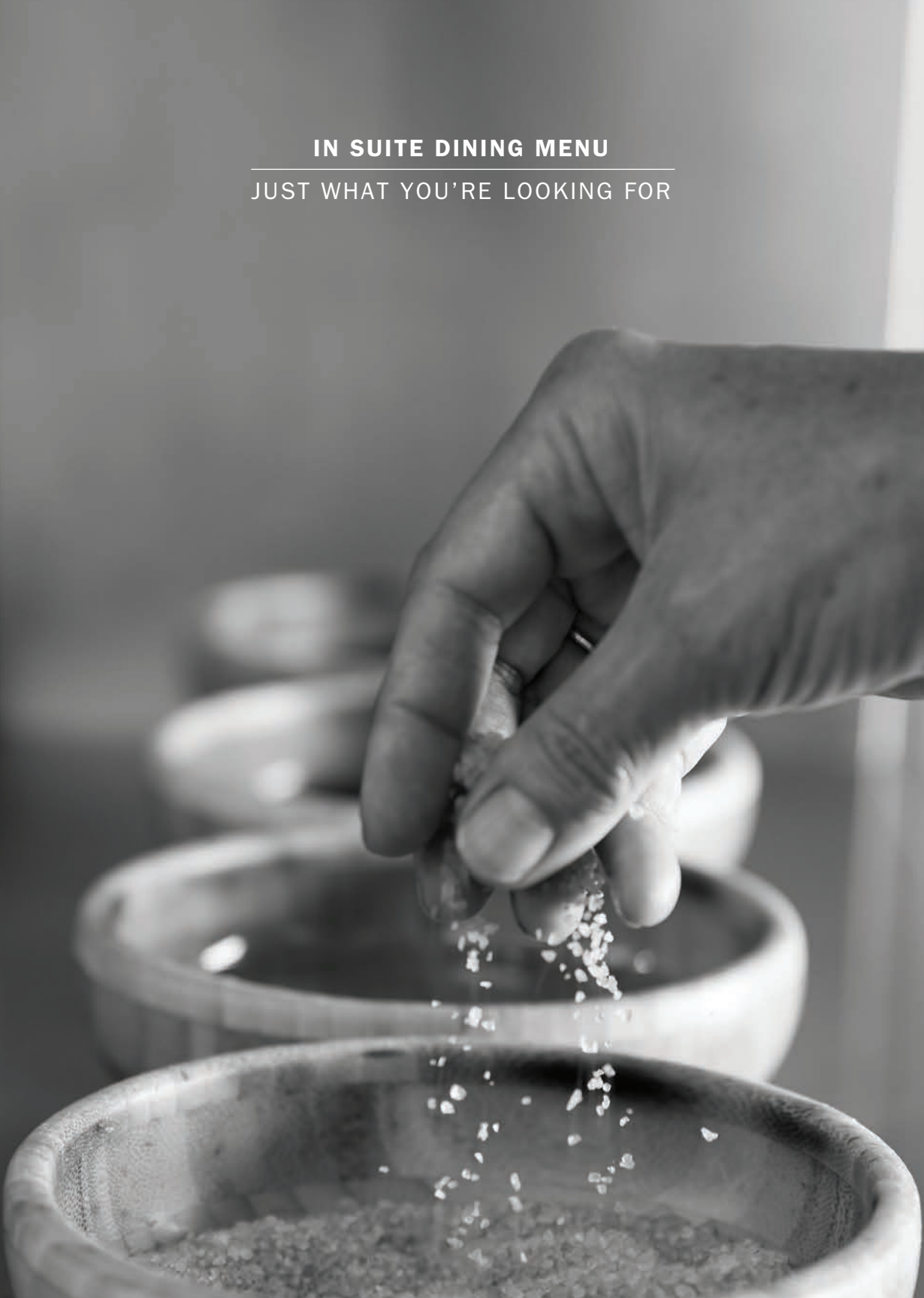
TYLUN PANG | EXECUTIVE CHEF

SANDWICHES, WRAP AND PASTA

<i>Served with Maui chips</i>	
Paniolo Burger * Maui Cattle Co. beef, grilled Maui onion, bacon, cheddar cheese	25
Turkey Cobb Wrap Deli sliced turkey breast, smoked bacon, iceberg lettuce, tomato, cucumber, avocado, blue cheese, spinach tortilla	23
Grilled Mahi Mahi Sandwich Sesame slaw, Kamuela tomato, wasabi mayonnaise, focaccia bread	28
Spaghetti Bolognese	28

DESSERTS

Upcountry Passion Fruit Cheesecake Caramelized coconut crust, fresh seasonal berries	13
Brown Butter Banana Cake Chocolate macadamia nut crust, caramelized banana, vanilla bean cream cheese icing.	13



IN SUITE DINING MENU

JUST WHAT YOU’RE LOOKING FOR



BEVERAGES | UNWIND

AVAILABLE 24 HOURS

COLD BEVERAGES

Glass of Milk Whole, 2%, skim, chocolate, soy, almond or rice	6
Chilled Juice Orange, POG (Passion Orange Guava), apple, pineapple, cranberry, guava, grapefruit or tomato	7
Mango Iced Tea, or Lemonade	7
Mineral Still Water 500 ml 7 1000 ml	10
Sparkling Water 330 ml	6
Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, ginger ale, club soda, tonic water	5
Premium Soft Drinks Henry Weinhard's Orange Cream, Root Beer Soda	6

HOT BEVERAGES

Freshly Brewed Coffee	Small 11 Large 14
Specialty Coffee	Single 7 Double 9
Espresso, capuccino, latte or mocha	
Pot of Hot Chocolate	8
Lot 35 Luxury Tea	7
<i>Imperial Breakfast, Decaffeinated English Breakfast, Creamy Earl Grey, Kyushu Japan Sencha, Oregon Mint, Egyptian Camomile, Flora's Berry Garden</i>	

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BREAKFAST

AVAILABLE 6:30 AM – 11:00 AM

LOCAL FAVORITES

Maui Moco * Braised pulled beef short ribs, two eggs any style, steamed white rice, Maui onion gravy, kimchee	28
Island Benedict * Two poached eggs, choice of seared ahi tuna or crab cakes; taro English muffin, wasabi hollandaise, asparagus	28
Paniolo Rancheros * Two eggs any style, chorizo, tortilla, queso fresco, cheddar cheese, salsa, black beans, guacamole, cilantro	28
Pipikaula Hash * Hawaiian cured beef hash, Kula onion, red potato, two poached eggs, toast	28

ISLAND-STYLE GRIDDLE

Banana Foster Waffle Candied macadamia nuts	23
Portuguese Sweetbread French Toast Lilikoi syrup	23
Kula Strawberry Mango Pancakes Toasted coconut	23
Fried Chicken and Cheddar Bacon Waffles Caramelized bananas, toasted coconut	23

OMELET

All omelets are served with breakfast potatoes and choice of toast.

Create Your Own Portuguese sausage, smoked bacon or ham, turkey, bacon, shrimp; cheddar cheese, provolone, swiss, spinach, tomato, onion, bell pepper, jalapeño, mushroom	28
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FROM THE BAKESHOP

Pastries Four Pieces Blueberry, oat bran or seasonal muffin, chocolate or butter croissant, fruit danish, macadamia nut sticky bun	10
Breakfast Breads Two Slices Pineapple, mango, banana or cranberry bread	8
Toast Two Slices Whole wheat, rye, sourdough, rice, nine-grain, white, English muffin, poi muffin or bagel	6

PROFESSIONAL BRUNCH ADVISER

Kea Lani Breakfast Two eggs any style; choice of smoked bacon or ham, turkey bacon, sausage link, or turkey patty; breakfast potatoes and toast	34
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FRESH FRUIT

Maui Papaya, Pineapple or Kula Strawberries	12
Sliced Grapefruit	9
Fresh Fruit Smoothie Kula strawberry, banana, blended with apple juice or choice of milk	12

CEREALS

Anahola Tropical Granola Lavender honey yogurt and fresh berries	13
Assorted Cold Cereals Cocoa Krispies, Corn Pops, Fruit Loops, Cheerios, Frosted Flakes, Corn Flakes or Special K <i>Add fresh berries or sliced banana</i>	10 3

SIDES

Smoked Bacon, Ham or Salmon, Turkey Bacon, Portuguese Sausage or Turkey Patty	8
Two eggs prepared any style *	7
Hash Browns or Breakfast Potatoes	8
Steamed Jasmine Rice or Brown Rice	8

KEIKI BREAKFAST

Recommended for keiki 12 and under. Keiki eat free (ages 5 and under) is not applicable through In Suite Dining.

Keiki Lani Breakfast * One egg any style, tropical fruit, choice of milk or juice <i>Add bacon or sausage</i>	15 2
Multigrain French Toast Fingers Pineapple spears	10
Whole Grain Waffles Kula strawberries	10
Silver Dollar Whole Grain Banana Pancakes	10
Ham & Cheese Egg White Omelet	10

ALL DAY DINING

AVAILABLE 11:00 AM – 10:30 PM

STARTERS

Soup Maui Onion or roasted Kula tomato and basil	14
Wela-Wela Chicken Wings Choice of traditional spicy or Korean style	16
Beach Boy Nachos Corn tortilla chips, cotija cheese, chipotle chicken tinga, housemade queso, cilantro	19
Yukon Gold Potato or Sweet Potato Fries	8
Golden Onion Rings	13

SALADS

BLT Caesar Romaine lettuce, Maui onion, bacon, Kamuela tomato, parmesan, focaccia crouton, lemon caesar dressing	19
Upcountry Roots Kula greens, quinoa, harissa-roasted vegetables, Surfing Goat cheese, basil-balsamic vinaigrette	21
Grilled Additions: Volcano spiced seared ahi * Fresh catch Grilled & chilled shrimp Chicken breast or tofu	15 14 12 10

ENTRÉES

All day dining entrée selections are served with Maui chips.	
Paniolo Burger * Maui Cattle Co. beef, grilled Maui onion, bacon, cheddar cheese	25
Turkey Cobb Wrap Deli sliced turkey breast, smoked bacon, blue cheese dressing, iceberg dressing, tomato, cucumber, avocado, spinach tortilla	23
Grilled Mahi Mahi Sandwich Sesame slaw, Kamuela tomato, wasabi mayonnaise, focaccia bread	28
Ono Pulehu Chicken Sandwich Marinated chicken breast, grilled Maui Gold pineapple, tomato, lettuce, sesame seed bun	24

HAND-TOSSED PIZZA | 12"

Three toppings of your choice Pepperoni, salami, sausage, chicken, anchovies, smoked ham, pineapple, mozzarella, mushroom, bell pepper, spinach, tomato, basil, roasted garlic, onion or black olives	25
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KEIKI | CRAVINGS

AVAILABLE 11:00 AM – 10:30 PM

RECOMMENDED FOR KEIKI 7 & UNDER

PB&J on Whole Wheat Bread Vegetables, fruit salad	11
Chicken Tenders Vegetables, Maui potato chips	13
Hot Dog Vegetables, Maui potato chips	9
Grilled Cheese Vegetables, fruit salad	8
Macaroni & Cheese Vegetables, fruit salad	10

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INSPIRE YOUR ENERGY

Mindful, healthy, fuel

BREAKFAST

AVAILABLE 6:30 AM – 11:00 AM

Steel-Cut Oatmeal Flax seed Greek yogurt dried fresh fruit <i>Add fresh fruit</i>	18 4
Wailea Avocado Toast Honey wheat-berry toast, avocado, pickled onions, fried organic egg	18
Hamakua Ali'i Mushroom Three Egg White Omelet Baby Kula spinach, Hamakua Ali'i mushroom, Maui onion, Kamuela tomato, asparagus, nine-grain toast <i>Add feta cheese, turkey bacon or avocado</i>	29 28 5
Blueberry Multigrain Protein Pancakes Whole wheat flour, steel cut oats, barley flakes, rye flakes, flax seeds, sesame seeds, crushed corn, protein powder, egg white, coconut milk, cinnamon, agave	23
Protein Up * Two egg whites, one whole egg any style, two protein pancakes, turkey bacon	29
Egg-Less Tofu Scramble With upcountry vegetables	28

ALL DAY DINING

AVAILABLE 11:00 AM – 11:00 PM

Maui Kale Salad Local curly kale, organic tofu, red cabbage, shiitake mushrooms, edamame dressing	19	Tempeh Fried Rice Brown rice, tempeh, kabocha pumpkin, spinach, shiitake mushrooms, edamame	28
Sesame Ahi Tataki * Sesame, ginger, green onion, jalapeño, soy yuzu, Maui sunflower oil	25	Organic Chicken Lettuce Wraps Stir fried organic chicken, hearts of palm, Hamakua Ali'i mushrooms, butter lettuce, spicy hoisin	25
Grilled Additions of Your Choice Fresh catch 14 Grilled & chilled shrimp 12		Chicken breast 10 Sesame tofu 10	

CHEF'S SELECTION

HEALTH CRAZE SPECIALIST

Vegan Thai Coconut Curry Kula squash, shiitake mushroom, red bell pepper, Molokai sweet potato, kabocha pumpkin, Maui onion, brown rice	30
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