

hui holokai

beach equipment rentals

floating water mat	1 hour \$15
boogie boards	1 hour \$15
mask, snorkel, & fins	1 hour \$15
stand up paddle board	1 hour \$50
one-person & two person kayaks	1 hour \$50

fun & sun activity pass

adult \$85 per stay | keiki \$75 per stay

includes all beach rental equipment stated above. rentals must be returned within one hour and all items are to be used on fairmont orchid property only.

hui holokai adventures

sunrise or sunset canoe voyage	1 hour \$69 (2 person min)
stand up paddle boarding lesson/adventure	1 hour \$69 (2 person min)
surf adventure	1 hour \$99 (2 person min)
private surf adventure	2 hours \$250
shoreline fishing adventure	1 hour \$69 (2 person min)
canoe snorkeling adventure	2 hours \$135 (2 person min)
canoe fishing adventure	2 hours \$135 (2 person min)
canoe paddling adventure	1 hour \$69 (2 person min)

advanced reservations of 24 hours preferred. activities are contingent upon weather / surf conditions. other restrictions may apply.

cabanas orbits hale rentals

beach

beach walk cabanas	\$65
ocean front beach cabanas	\$85
sunset cabana special (begins at 2:00 pm) <i>see beach attendant for pricing</i>	

pool

poolside cabanas	\$75
ocean front pool cabanas	\$95
orbit XXL	\$99
hale puna I & II	\$200
hale puna III & IV	\$200
ocean front hale ali'i I II & III	\$250

sunset cabana special (begins at 2:00pm) see pool attendant for pricing

cabana orbit and hale amenities include the following services: bottled water, mac nuts, fruit snacks, evian spritz, complimentary sunscreen, towel refreshment, enhanced food and beverage service.

a chilled cooler with refreshments are included with each cabana rental (sunset special not included). all coolers will be picked up for the day between 2:00pm-3:00pm.

keiki aloha

half-day 9:00am-12:00pm	\$85
full-day 9:00am-4:00pm (lunch included)	\$105
late fee for every 15 minutes	\$25

children must be ages 5-12 years old to qualify for the keiki aloha program. call concierge to book a reservation.

Fairmont
ORCHID

ohana hour

hale kai

4:00pm – 5:00pm daily

happy hour

luana lounge

5:00pm – 6:00pm daily

romantic dinner

four course romantic sunset dinner menu
oceanfront under the stars

please call 808-887-7426
to place a reservation



Fairmont
ORCHID

BEACH & POOL

tropical cocktails

featuring flavors of the island...

hale kai mai tai 16

bacardi superior rum, orgeat
lemon and pineapple juice
float of old lahaina dark rum

lilikoi margarita 14

our signature margarita with
sauza blue silver tequila fresh
lime juice, passion fruit purée
and rimmed with local li hing
mui powder

mango tiki cooler 15

absolut mango vodka, fresh lime
pineapple and orange juices
south seas tiki elixir

hale sangria 15

absolut peach vodka
tropical flavors of peach
pineapple, ruffino prosecco

barrel mule 16

patron añejo barrel select (hand selected and served
exclusively at fairmont orchid) blended with fresh lime
juice, ginger purée and topped with club soda



beer

from the tap (16oz) 8
kona brewing co.
longboard lager
big wave golden ale
castaway ipa
local seasonal

local microbrew (12oz) 8
fire rock pale ale
castaway ipa
hanalei ipa
primo lager (16oz)

imported
(12oz) 8
heineken
sapporo
corona
heineken light
guinness

domestic
(12oz) 7
budweiser
bud light
miller lite
coors light

specialty
beer (12oz) 8
ace pineapple cider

wines by the glass

bubbles

ruffino prosecco italy 11 / 48
chandon brut california 15 / 65
simmonnet-febvre brut rosé san rafael 14 / 62
henriot brut champagne, france 18 / 80

white wine

rodney strong chalk hill chardonnay sonoma 12 / 56
pighin pinot grigio italy 12 / 56
wairau river sauvignon blanc new zealand 12 / 56
grgich hills fumé blanc napa 16 / 74
ballard lane chardonnay california 13 / 60
patz & hall chardonnay sonoma 18 / 80
torres pazo das bruxas albarino rias baixas, spain 14 / 62
perrin réserve côtes du rhône rosé france 12 / 56

red wine

head high pinot noir sonoma 14 / 62
siduri pinot noir willamette valley 15 / 65
trefethen merlot napa 15 / 65
seven falls cabernet sauvignon washington 13 / 60
obsidian ridge cabernet sauvignon napa 17 / 78
catena malbec argentina 14 / 62
upshot red blend sonoma county 15 / 65

non-alcoholic beverages

fruit shakes or smoothies 7

your choice of up to 2 flavors:
guava, vanilla, banana, peach, strawberry, mango
chocolate, lilikoi, raspberry, coconut

add protein powder to any smoothie or shake for \$1

iced tea 5
soda 5

house made ginger ale 7
hawaiian passion 7
passion orange, cranberry juice

fresh lemonade
or limeade 6

100% kona coffee 8

red bull 6
still/sparkling water
small 5 | large 9


cappuccino/café latte 6

espresso
single shot 6 | double shot 7


appetizers



chicken wings 18
sticky sesame glaze
chicken pot stickers 16
ginger soy dipping sauce

tortilla chips 12 
house salsa, guacamole


macadamia nut
hummus 13 
local vegetables, pita bread



salads

kale caesar 15 
romaine, baby kale, parmesan
croutons, classic dressing

hale kai nachos 19  
black beans, cilantro crema
cheese sauce, jalapeño
add chicken 4 | pulled pork 6

vegetable summer roll 14  
tofu, avocado, sweet chili vinaigrette

natural cut fries 7  


sweet potato fries 7  

tropical fruit 15  
local seasonal fruit, li hing mui

hawaiian greens 16  
kekela farm lettuce
waimea tomato, heart of palm
lilikoi dressing


tacos

chipotle chicken 22
grilled corn, radish, queso fresco
cilantro crema

fresh catch 26 
burnt lime aioli, citrus slaw
mango salsa

flatbreads

royal hawaiian 18 
kalua pork, pineapple
caramelized onion
guava barbecue sauce

margherita 17 
tomato, mozzarella, basil

sandwiches




served with your choice of natural cut fries or sweet potato fries

big island beef burger* 21
sharp cheddar, waimea tomato
butter lettuce, house bun
*beyond burger™ available

chicken banh mi 19
pickled vegetables, jalapeño
cilantro aioli, baguette

grilled catch 26 
cabbage, jalapeño, havarti cheese
calamansi tartar sauce
brioche bun

hawaiian cheesesteak* 30 
hamakua mushrooms
maui onions, grilled peppers
pepper jack cheese
hoagie roll

 enjoy our hale kai favorites | lifestyle dietary restrictions:  gluten free  vegetarian

*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 cooked proteins cooked to order.