IN-ROOM DINING MENU
JUST WHAT YOU’RE LOOKING FOR
A MESSAGE FROM THE KITCHEN

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 innovative cuisine of Fairmont Orchid Hawai‘i draws from simple, pure flavors of locally grown produce and a diverse variety of fresh, sustainable seafood from our island waters, complemented by only the finest authentically grounded and locally sourced cuisine available. 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. Throughout this menu, you will find locally inspired dishes, flavors and ingredients.

Whether it is fresh caught seafood from our local waters, Hilo papayas, Pa‘auilo vanilla or Waimea field greens and tomatoes, Hawai‘i Island’s bounty is sure to make a culinary impression your senses won’t soon forget.

Mahalo,

DAVID VIVIANO
EXECUTIVE CHEF
DINING

BROWN’S DELI
Daily
6:30 AM – 5:00 PM

ORCHID COURT RESTAURANT
Breakfast Daily
6:30 AM – 10:30 AM

HALE KAI
Lunch & Dinner Daily
11:00 AM – 9:00 PM

BINCHOTAN
Dinner Thursday – Monday
5:30 PM – 9:00 PM

BROWN’S BEACH HOUSE
Live Entertainment
5:30 PM – 9:00 PM
Dinner Nightly
Thursday – Monday: 5:30 PM – 8:30 PM
Tuesday & Wednesday: 5:30 PM – 9:00 PM

LUANA LOUNGE
Live Entertainment
6:00 PM – 9:00 PM
Daily
5:00 PM – Midnight

HAWI‘I LOA LŪ‘AU
Pae mai la ka wa‘a i ka‘āina...The canoe has come ashore
An evening at the beautiful Fairmont Orchid, Hawai‘i enjoying the elegance and beauty of the South Kohala Coast and the ambiance of the land area known as Kalahuipua‘a.
Steeped in tradition and history, Kalahuipua‘a is known as a gathering place for Ali‘i (royalty) and special visitors. An evening at the Hawai‘i Loa Lū‘au is full of this same tradition of Hawaiian culture and hospitality.
Meet the performers before the show and learn about the traditional games and cultural practices of the people. A hosted bar and a spectacular buffet dinner offer the freshest and finest ingredients found in the islands.
Hours of Operation
Saturday Night Lū‘au under the stars
5:30 PM – Check-In & Seating Begins
6:00 PM – Lū‘au Dinner Buffet
7:00 PM – Performance Begins
We are required by the Department of Health 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.

### COMPLETE BREAKFASTS

**Plumeria**
- papaya, pineapple or seasonal fruit bowl
- greek yogurt
- choice of one: raisin bran flakes, cheerios fruit loops, rice krispies, frosted flakes, all bran
- choice of two: croissant, bran muffin
- fruit danish, blueberry muffin, banana bread
- fresh squeezed orange juice, coffee, milk or tea

**American**
- two eggs any style
- breakfast potatoes
- choice of: bacon, chicken apple sausage or smoked ham
- toast or english muffin, butter and island preserves
- fresh squeezed orange juice, coffee, milk or tea

**Lifestyle**
- egg white frittata – avocado, asparagus mushrooms, arugula, local goat cheese
- tropical fruit
- toasted seven grain bread with island preserves
- fresh squeezed orange, guava or pineapple juice

### SPECIALTIES

**Three Egg Omelet**
- choice of ham, bacon, smoked salmon, tomato spinach, onion, bell pepper, mushroom
- tomato salsa, cheddar, swiss, pepper jack
- breakfast potatoes

**Eggs Benedict**
- poached farm eggs, smoked ham
- english muffin, hollandaise sauce
- breakfast potatoes

**Buttermilk Pancakes**
- golden pineapple compote, candied pecans

**Punalu’u French Toast**
- local sweetbread, guava cream cheese
- tropical fruit, coconut syrup

**Belgian Waffle**
- candied macadamia nuts, strawberries
- banana, rum sauce

**Smoked Salmon and Bagel**
- waimea tomato, cucumber, red onion
- lemon, capers, cream cheese

**Eggs Prepared Any Style**
- two farm fresh eggs, toast, butter and island preserves

### KEIKI BREAKFAST

**One Island Egg Any Style**
- breakfast potatoes, bacon, toast

**Selection of Cereals**
- choice of milk

**Silver Dollar Pancakes**
- side fruit

**French Toast Sticks**
- fresh strawberries, maple syrup

### AVAILABLE DAILY FROM 6:00 AM – 11:00 AM / GLUTEN-FREE / VEGETARIAN / FREE-RANGE EGGS
CEREALS/BAKED GOODS

Assorted Cold Cereals  7
raisin bran flakes, cheerios, fruit loops
rice krispies, frosted flakes
side of sliced bananas
side of mixed berries

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

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

Pastry Basket 14
five piece pastry
choice of croissant, banana bread
assorted muffins, daily pastry

Bagel & Cream Cheese 6

SIDES

ham 6
smoked bacon 6
chicken mango sausage 6
pork link sausage 6
breakfast potatoes 6
hard boiled egg 6

FRUITS

selection of seasonal fruit 17
papaya 8
sliced golden pineapple 8
seasonal mixed berries 9
pink grapefruit sections 7

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STARTERS

Fresh Popcorn
melted butter, sea salt, furikake mochi crunch

Smoked Paprika Hummus
garden vegetables, grilled flatbread

Waimea Tomato Salsa
guacamole and tortilla chips

Chicken Wings
soy chili garlic

Artisanal Cheese
selection of cheeses, dried fruits, bread

Shrimp Cocktail
classic cocktail sauce

SALADS

Caesar Salad
kekela farms romaine, herb croutons shaved parmesan reggiano

Chicken Cobb Salad
garden greens, avocado, chicken breast egg, blue cheese, cucumber, bacon herb vinaigrette

JA Farms Young Lettuces
radish, tomato, cucumber choice of dressing

Enhance with:
grilled chicken 8
shrimp 12
grilled catch 16

SOUPS

Soup of the Day
chef’s soup creation

Chicken Noodle Soup
house-made broth, celery, carrots maui onion, chicken breast

PASTA

served with bread & butter

Beef & Pancetta Ragu
penne, tomato, basil, parmesan reggiano

Spaghetti Primavera
tomato, broccoli, asparagus mushrooms, basil, goat cheese

Enhance with:
grilled chicken 8
shrimp 12

PIZZA

Margherita
island grown tomatoes, fresh mozzarella basil, olive oil

Hawaiian
pineapple, ham, tomato, mozzarella scallions

Carne
italian sausage, pepperoni, prosciutto bacon, ham

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## ALL DAY DINING

**AVAILABLE 11:00 AM – MIDNIGHT / GLUTEN-FREE / VEGETARIAN**

### SANDWICHES

*choice of french fries, green salad or potato chips*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hawaiian Catch</strong></td>
<td>26</td>
</tr>
<tr>
<td>local grilled fish, citrus slaw sesame taro bun</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Ham &amp; Cheese</strong></td>
<td>18</td>
</tr>
<tr>
<td>ham, cheddar cheese, tomato aioli, ciabatta</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Quesadilla</strong></td>
<td>19</td>
</tr>
<tr>
<td>jack cheese, caramelized maui onions guacamole, salsa</td>
<td></td>
</tr>
<tr>
<td><strong>Big Island Club</strong></td>
<td>23</td>
</tr>
<tr>
<td>roasted turkey breast, bacon, waimea tomato lettuce, avocado, multi-grain bread</td>
<td></td>
</tr>
</tbody>
</table>

### MAINS

*served with bread & butter*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast Anytime</strong></td>
<td>24</td>
</tr>
<tr>
<td>two farm fresh eggs, bacon, toast, butter preserves</td>
<td></td>
</tr>
<tr>
<td><strong>Loco Moco</strong></td>
<td>24</td>
</tr>
<tr>
<td>hawaiian beef burger, steamed white rice mushroom gravy, over easy egg</td>
<td></td>
</tr>
<tr>
<td><strong>Prime Ribeye</strong></td>
<td>55</td>
</tr>
<tr>
<td>pomme frites, roasted garlic aioli, chimichurri</td>
<td></td>
</tr>
<tr>
<td><strong>Buttermilk Fried Chicken</strong></td>
<td>28</td>
</tr>
<tr>
<td>yukon gold mashed potatoes, green beans thyme gravy</td>
<td></td>
</tr>
<tr>
<td><strong>Buckwheat Soba Noodles</strong></td>
<td>21</td>
</tr>
<tr>
<td>kabocha pumpkin, mushrooms, scallions</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Catch</strong></td>
<td>36</td>
</tr>
<tr>
<td>8-grain risotto, braised greens, citrus</td>
<td></td>
</tr>
</tbody>
</table>

### BURGERS

*served with waimea tomato, lettuce choice of french fries, green salad or potato chips*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Big Island Burger</strong></td>
<td>24</td>
</tr>
<tr>
<td>bacon, cheddar, caramelized onions hamakua mushrooms</td>
<td></td>
</tr>
<tr>
<td><strong>Turkey</strong></td>
<td>22</td>
</tr>
<tr>
<td>grilled turkey burger, avocado, poha berry aioli</td>
<td></td>
</tr>
</tbody>
</table>

### SWEET CRAVINGS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strawberry Passion Fruit Cheesecake</strong></td>
<td>13</td>
</tr>
<tr>
<td>macadamia nut crunch streusel</td>
<td></td>
</tr>
<tr>
<td><strong>Coconut Crème Brûlée</strong></td>
<td>13</td>
</tr>
<tr>
<td>white chocolate shortbread cookies</td>
<td></td>
</tr>
<tr>
<td><strong>Ice Cream</strong></td>
<td>12</td>
</tr>
<tr>
<td>strawberry, green tea, tahitian vanilla chocolate or kona coffee</td>
<td></td>
</tr>
<tr>
<td><strong>Sorbet</strong></td>
<td>12</td>
</tr>
<tr>
<td>mango, raspberry, or coconut</td>
<td></td>
</tr>
</tbody>
</table>

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LIGHT FARE

“Nutty” Avocado 387 cal 11
mixed nuts & seeds, arare, ponzu

Kekela Farms Greens, Grains 387 cal 13
local lettuces, radish, fennel, mixed grains
green goddess dressing

Poke Bowl 329 cal 17
ahi tuna, seaweed, brown rice, furikake

Tofu & Pickled Vegetable Baguette 491 cal 19
chili aioli, sweet potato chips

Curry Chicken Salad 381 cal 17
crunchy vegetables, local romaine lettuce

SWEET THINGS

Tropical Fruit 185 cal 17
assortment of seasonal fruits

Hawaiian Dark Chocolate Cake 281 cal 14
lilikoi & dragonfruit coulis

Papaya & Berries 87 cal 9
lime

DRINKS

Tonics, Teas, Drinks 6

Bubbly and Wine Glass | Bottle
poseiden, pinot noir, carneros 80
poseiden, pinot noir, carneros 80
tobreck, shiraz, australia 56
torbreck, shiraz, australia 56
sketchbook, cabernet sauvignon, mendocino 42
sketchbook, cabernet sauvignon, mendocino 42
chandon brut classic, california 15 | 60
chandon brut classic, california 15 | 60
simmonet-febvre rosé, san rafael 14 | 62
simmonet-febvre rosé, san rafael 14 | 62
selbach, riesling, germany 11 | 40
selbach, riesling, germany 11 | 40
protea, chenin blanc, south africa 14 | 56
protea, chenin blanc, south africa 14 | 56
patz & hall, chardonnay, alexander valley 18 | 80
patz & hall, chardonnay, alexander valley 18 | 80

Champagne By Bottle
pieper heidsick, brut, france 90
moët chandon, imperial, france 118

Smoothies 8

ABC
apple, beet, carrot & a touch of ginger

Green Machine
kale, grapes, lettuce

Tropical Smash
local seasonal fruits, coconut

Acai, Blueberry, Banana
cacao nibs
Turkey Sandwich 12
  carrots & celery
Caesar Salad 12
  romaine, croutons, parmesan
Pepperoni Pizza 12
  mozzarella, house tomato sauce
Macaroni & Cheese 8
  made just like mom made
Keiki Steak 20
  french fries
Grilled Cheese 11
  white bread, melted cheese & french fries
Cheeseburger 12
  fresh baked bun, french fries or vegetable chips or fruit cup

Chicken Fingers 10
  french fries or vegetable chips or fruit cup
Local Grilled Fish 14
  steamed broccoli, french fries or white rice or keiki salad
Keiki Island Bento 15
  chicken teriyaki, steamed rice, edamame, pineapple
PB&J Sandwich 8
  vegetable chips
Penne Pasta 9
  butter or marinara sauce
Chicken Noodle Soup 6
  noodles & vegetables

Brownie Fudge Sundae 8
  vanilla ice cream & local strawberries
Ice Cream Sandwich 7
Local Popsicle 6
  choice of flavor

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## Beverages

### Non-Alcoholic

#### Still & Sparkling Water
- acqua panna  
- kona deep  
- hawaiian springs  
- san pellegrino

#### Soft Drink Selection
- coke, coke zero, diet coke  
- sprite zero, sprite, ginger ale

#### Juice
- pineapple, orange, guava, passion-orange  
- grapefruit, cranberry, apple, tomato or v8

#### Milk
- whole, 2%, skim, soy, chocolate, almond

### Coffee Specialties

#### Coffee
- kona blend coffee  
- 100% kona coffee french press

#### Espresso Drinks
- cappuccino, café americano  
- latte macchiato, mocha

### Orchid Cocktails

#### Hang Ten
- tanqueray ten, grapefruit, basil  
- fresh lime, soda

#### Cranberry Cucumber Mojito
- cucumber, mint, old lahaina silver rum, lime  
- cranberry & soda

#### Lilikoi Margarita
- sauz blue tequila, fresh lime, passion fruit  
- puree local li hing mui powder

#### The Mai Tai
- old lahaina light and gold rum, orgeat  
- pineapple and lemon juice, old lahaina  
- dark rum float

#### Moscow Mule
- belvedere vodka, fresh lime, ginger beer

### Beer

#### Domestic
- miller lite, coors light, stella artois  
- budweiser, bud light, becks or  
- becks non-alcoholic, michelob ultra

#### Imported
- heineken, heineken light, corona extra

#### Local
- kona brew fire rock pale ale  
- kona brew big wave golden ale  
- kona brew longboard island lager

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## WINES

### WINES BY THE GLASS

#### Sparkling

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>simmonet fevre rosé, san rafael</td>
<td>14</td>
</tr>
<tr>
<td>chandon brut classic, california</td>
<td>15</td>
</tr>
<tr>
<td>moët et chandon imperial, france</td>
<td>22</td>
</tr>
</tbody>
</table>

#### White

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>selbach, riesling, germany</td>
<td>11</td>
</tr>
<tr>
<td>poppy, chardonnay, santa lucia highlands</td>
<td>13</td>
</tr>
<tr>
<td>masi, pinot grigio, italy</td>
<td>13</td>
</tr>
<tr>
<td>protea, chenin blanc, south africa</td>
<td>15</td>
</tr>
<tr>
<td>château timberlay, bordeaux blanc france</td>
<td>16</td>
</tr>
<tr>
<td>patz &amp; hall, chardonnay, sonoma</td>
<td>18</td>
</tr>
<tr>
<td>wairau river, sauvignon blanc new zealand</td>
<td>13</td>
</tr>
</tbody>
</table>

#### Red

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>perrin côtes du rhone rose</td>
<td>13</td>
</tr>
<tr>
<td>head high, pinot noir, sonoma</td>
<td>14</td>
</tr>
<tr>
<td>pinot noir, oregon</td>
<td>16</td>
</tr>
<tr>
<td>trefethen, merlot, napa valley</td>
<td>16</td>
</tr>
<tr>
<td>catena, malbec, argentina</td>
<td>14</td>
</tr>
<tr>
<td>josh cellars, cabernet sauvignon north coast</td>
<td>13</td>
</tr>
<tr>
<td>obsidian ridge, cabernet sauvignon red hill</td>
<td>17</td>
</tr>
<tr>
<td>whitehall lane cabernet sauvignon napa valley</td>
<td>25</td>
</tr>
</tbody>
</table>

### FEATURED BOTTLE SELECTIONS

#### Sparkling

<table>
<thead>
<tr>
<th>Bottle</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>domaine carneros brut, napa valley</td>
<td>52</td>
</tr>
<tr>
<td>pieper heidsieck brut, france</td>
<td>90</td>
</tr>
<tr>
<td>vveue clicquot brut, france</td>
<td>125</td>
</tr>
<tr>
<td>dom perignon brut, france</td>
<td>370</td>
</tr>
<tr>
<td>louis roederer cristal, france</td>
<td>500</td>
</tr>
</tbody>
</table>

#### White

<table>
<thead>
<tr>
<th>Bottle</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>santa margherita, pinot grigio, italy</td>
<td>68</td>
</tr>
<tr>
<td>grgich hills, fumé blanc, napa valley</td>
<td>74</td>
</tr>
<tr>
<td>sketchbook, chardonnay, mendocino</td>
<td>42</td>
</tr>
<tr>
<td>louis latour, pouilly fuisse, france</td>
<td>66</td>
</tr>
<tr>
<td>far niente, chardonnay, napa valley</td>
<td>115</td>
</tr>
<tr>
<td>kistler, chardonnay, sonoma</td>
<td>126</td>
</tr>
</tbody>
</table>

#### Red

<table>
<thead>
<tr>
<th>Bottle</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>sketchbook, pinot noir, mendocino</td>
<td>45</td>
</tr>
<tr>
<td>poseiden, pinot noir, carneros</td>
<td>80</td>
</tr>
<tr>
<td>duckhorn, merlot, sonoma</td>
<td>125</td>
</tr>
<tr>
<td>raymond, merlot, napa valley</td>
<td>48</td>
</tr>
<tr>
<td>le volte dell’ornellaia, blend, tuscany</td>
<td>64</td>
</tr>
<tr>
<td>torbreck, shiraz, australia</td>
<td>56</td>
</tr>
<tr>
<td>sketchbook, cabernet sauvignon, mendocino</td>
<td>42</td>
</tr>
<tr>
<td>château montelena, cabernet sauvignon calistoga</td>
<td>115</td>
</tr>
<tr>
<td>caymus, cabernet sauvignon, napa valley</td>
<td>160</td>
</tr>
</tbody>
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<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Shrimp</td>
<td>84</td>
<td>sweet chili sauce</td>
</tr>
<tr>
<td>Mahi-Mahi Sliders</td>
<td>72</td>
<td>asian slaw, yuzu aioli, sweet bread bun</td>
</tr>
<tr>
<td>Steamed Gyoza</td>
<td>60</td>
<td>pork, green cabbage, scallion</td>
</tr>
<tr>
<td>WOW Farms Tomato Bruschetta</td>
<td>48</td>
<td>grilled ciabatta, basil, sea salt</td>
</tr>
<tr>
<td>Wagyu Beef Buns</td>
<td>72</td>
<td>pickled vegetables, cilantro, soy glaze</td>
</tr>
<tr>
<td>Tuna Poke</td>
<td>84</td>
<td>wonton crisp, cucumber, sesame oil</td>
</tr>
</tbody>
</table>

Price per dozen
minimum order 3 dozen

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