



IN ROOM DINING

Please call EXT. 47 to place your order



WINES

Glass 5 oz Bottle

Sparkling

| | | |
|---|----|-----|
| Domaine Chandon, Brut | 17 | 80 |
| Pierre Sparr Crement D'Alsace NV | 18 | 85 |
| Champagne, Drappier, 'Carte d'or', Brut | 26 | 125 |
| Domaine Chandon, Brut | 17 | 80 |
| Nicolas Feuillatte, Réserve Exclusive | 25 | 125 |
| Charles Heidsieck, Réserve | 32 | 155 |

White

| | | |
|---|----|----|
| Riesling, Selbach, Mosel, Germany | 17 | 80 |
| Sauvignon Blanc, Whitehaven Malborough, NZ | 16 | 75 |
| Picpoul De Pinet, Languedoc-Roussillon Le Serre | 16 | 75 |
| Chardonnay, Sandhi, Central Coast, CA | 19 | 90 |
| Chardonnay, Patz & Hall, Sonoma Coast | 20 | 95 |
| Pinot Grigio, Il Nido, Veneto, Italy | 17 | 80 |

Rosé

| | | |
|--|----|----|
| Rhone Blend, Domaine de l'Hortus Le Loup dans la Bergerie, Pays d'Oc | 16 | 75 |
|--|----|----|

Red

| | | |
|--|-----|-----|
| Domaine Serene, 'Evenstad Reserve' Willamette Valley | 195 | |
| Pinot Noir, Melville Estate, SRH, CA | 21 | 100 |
| Merlot, Two Mountain, Yakima Valley, WA | 18 | 85 |
| Malbec, Felino, Mendoza, Argentina | 16 | 75 |
| Cabernet Sauvignon, Obsidian Ridge, CA | 20 | 95 |
| Pinot Noir Elouan, Oregon | 18 | 85 |
| Cabernet Sauvignon Blend, Stag's Leap Wine Cellars, 'Hands of Time', Napa Valley | 26 | 125 |
| Zinfandel, Ridge Vineyards, 'Three Valleys' Sonoma County, CA | 21 | 100 |

SPECIALTY COCKTAIL

Ilikea's Mai Tai 24

Bacardi Gold Rum, Orange Curacao
Toasted Almond Orgeat Syrup, Fresh Squeezed Lemon Juice
Topped with a Float of Dark Rum

Kahala Mai Tai – A Kahala Favorite Since 1964 21

Bacardi Gold Rum, Orange Curacao
Toasted Almond Orgeat Syrup, Fresh Squeezed Lemon Juice
Topped with a Float of Dark Rum

The Kahalarita 20

The Secret Is Out! Fresh Papaya Turns this Classic Cocktail into a Margarita You'll Never Forget. Yum!

Coco-jito Freeze 19

Rum, Mint, Calahua Crème of Coconut
House Made Sweet n Sour, Blended to Perfection
Topped with Toasted Coconut

Hana Hou 19

Relax and Enjoy this Kahala Favorite Made with Rum
Passion Fruit Liqueur, Pineapple Juice and Elderflower Syrup

White Spritz 19

St-Germain Liqueur, Prosecco, Fresh Lime Juice
Fresh Mint Leaves, Topped with Club Soda
Garnished with Flower and Mint Sprig

Diamond Head Mule 19

Your Choice of Rum or Hawaii's Organic Ocean Vodka with
Fresh Lime Juice, Our House Made Ginger Syrup
and a Splash of Pineapple Juice and Club Soda

Island Paloma 19

Mexico's Most Popular Drink, but Served with an Island Twist.
Espolòn Blanco, Grapefruit Juice and Fresh Lime Juice
makes for a Real Laid Back Thirst Quencher

Hula Moon 19

Muddled Mint with Elderflower Liqueur, Gin, Fresh Squeezed
Lime Juice and Cucumber Lace this Cocktail with Fresh and
Zesty Accents



Must be 21 years old or older to purchase or consume alcoholic beverages
For your convenience, a gratuity of 19%, a delivery fee of \$10, and applicable taxes will be added to your check
07.11.24



IN ROOM DINING

Mini Bar

Please call EXT. 47 to place your order



ZERO PROOF

Blended 14

Strawberry Magic
Strawberries, Pineapple, Banana

Peachy Keen
Peach, Coconut, Pineapple, Grenadine

Mango Madness
Mango, Passion Fruit, Pineapple, Coconut

Kahala Fruit Crush
Peach, Banana, Passion Fruit, Coconut, Pineapple

Smoothies 14

Mango | Pineapple | Coconut | Raspberry | Strawberry | Peach | Banana | Chocolate | Vanilla | Cappuccino

Juice and Water

Hawaiian Sun Passion Orange 7

Hawaiian Sun Guava Nectar 7

Hawaiian Volcanic Still Water 10

Hawaiian Volcanic Sparkling Water 10

Mixers 7

Coca Cola / Diet

Sprite / Zero

Ginger Ale

Club Soda

Tonic Water

BEER

Craft 12

Lagunitas IPA

Kona Brewing Longboard Lager

Paradise Guava Lava Hard Cider

Bikini Blonde

Bottled

Bud Light 10

Budweiser 10

Coors Light 10

Heineken 10

Heineken 0.0 10

Asahi 12

Corona 12

SPIRITS 375ml

Includes 3 Mixers

Vodka

Grey Goose Vodka 105

Tito's Hand Made Vodka 65

Whisky

Chivas Scotch 85

Johnny Walker Black Label Scotch 110

Macallan 12 Year Scotch 150

Bulleit Bourbon 85

Crown Royal Whisky 83

Jack Daniel Whisky 68

Tequila

Don Julio Blanco 110

Jose Cuervo Gold Tequila 50

Rum

Meyer's Dark Rum 61

Bacardi Gold Rum 45

Gin

Tanqueray Gin 65

Bombay Sapphire Gin 70

Cognac

Remy Martin VSOP 110

Specialties

Grand Marnier 95

Bailey's Irish Cream 85

Kahlua 60



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06.14.24



IN ROOM DINING

Breakfast 6:30 AM – 11:00 AM
Please call EXT. 47 to place your order



GF = Gluten Free | NF = Nut Free | DF = Dairy Free | EF = Egg Free

The Kahala Grand Breakfast

French Omelet, Black Winter Truffles, Parmesan
Chilled Maine Lobster Tail, Sauce Gribiche
Crispy Apple Wood Smoked Bacon
Avocado Toast, Rye Bread, Fine Herbs Salad
Chilled Green Asparagus, Frisée
Yogurt Parfait, Lilikoi Curd, House Made Granola, Seasonal Berries
Chilled Ripe Island Papaya, Wedge of Lime
Brioche Roll, Devonshire Cream, Assortment of Island Jams and Jellies
Fresh Pressed Orange Juice | Pour Over Coffee

\$100

Please call a day in advance to order

MORNING BOOST



Ōma'oma'o 15
Kale, Pineapple, Celery, Local Turmeric
'Ula'Ula 15
Red Beets, Green Apple, Fennel, Ginger
Fresh Squeezed Orange Juice 15
Fruit Juices 8
Orange, Grapefruit, Pineapple, Cranberry, Apple
Tomato, POG or Guava

Coffee Small Pot 15
Coffee Large Pot 20
Espresso Drinks 9
Hot Chocolate 8
Hot Tea 8
Japanese Sencha, Chamomile, Earl Grey
Mint Verbena, English Breakfast

RISE

Island Papaya GF | NF | DF | EF 16
Pink Grapefruit GF | NF | DF | EF 12
Sliced Seasonal Fresh Fruit GF | NF | DF | EF 19
Steel-Cut Oats GF | NF | DF | EF 18
Cream of Wheat NF | DF | EF 16
Overnight Oats with Fresh Fruit 17
Low Fat Granola Cereal with Dried Fruit 17
Pastry Basket 16
Assorted Pastries, Fresh Brewed Coffee
Natural Yogurt 12
Fruit Yogurt 12

FRESH START

 Island Papaya Sunrise GF | EF 22
Half Papaya, Greek Yogurt, Chia Seeds, Banana, Berries, Coconut Almond Granola
 Hawaiian Style Acai Bowl GF | DF | EF 22
Bananas, Berries, House Made Granola, Local Honey, Served in a Pineapple
Island Style Avocado Toast NF | DF | EF 24
Blackened Hawaiian Ahi, Smashed Hass Avocado, Kaiware Sprouts, Mixed Greens

CONTINENTAL BREAKFAST 34

Assorted Pastries, Sliced Seasonal Fresh Fruit, Fresh Brewed Coffee and Juice





IN ROOM DINING

Breakfast 6:30 AM – 11:00 AM
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**“ŒUF BROUILLÉS”
WITH BLACK WINTER TRUFFLES**
NF
French Style Soft Scrambled Waiālua Eggs
Fresh Black Winter Truffles and Toasted House Made Focaccia
57

HOMESTYLE ELEVATED

Choice of Hash Browns, Breakfast Potatoes or White/Brown Rice

Sweet Butter Poached Lobster Benedict NF 48
Keāhole Lobster, Poached Waiālua Eggs, Spinach, Grilled Asparagus, Taro English Muffin, Hollandaise Sauce

Plumeria Omelet GF | NF 29
Whole Eggs or Egg Whites, Hāmākua Mushrooms, Ham, Bell Pepper, Onion, Spinach, Tomato
Monterey Jack Cheese

Classic Eggs Benedict NF 29
Canadian Bacon, Poached Waiālua Eggs, Toasted English Muffin, Hollandaise Sauce

Hawaiian Style Eggs Benedict NF 31
Kalua Pork, Spinach, Lomi Lomi Tomatoes, Poached Waiālua Egg, Taro English Muffin, Hollandaise Sauce

BREAKFAST SETS

“JAPANESE” BREAKFAST BENTO 52
Sliced Seasonal Fruit, Local Papaya, Liliroi Yogurt Parfait
Ahi and Hamachi Sashimi, Delicate Thin Pancakes
Poached Waiālua Egg, Miso Soup, Steamed White Rice
Grilled New Zealand Salmon, Japanese Pickle

UPCOUNTRY BREAKFAST 54
Seasonal Hawaiian Fruit
Two Local Eggs Any Style
Bacon, Ham, Link or Portuguese Sausage
Hash Browns, Breakfast Potatoes or White/Brown Rice
White, Wheat, Organic Sprouted Wheat or Gluten Free Toast
Choice of Juice and Fresh Brewed Coffee

FROM THE GRIDDLE

Choice of Maple Butter or Coconut Butter

Delicate Thin Pancakes NF 23

Buttermilk Pancakes NF 23

Banana Pancakes 27
Warm Haupia, Toasted Macadamia Nuts

Malted Waffles NF 25

Mochi Waffles GF | NF 23

Hawaiian Sweet Bread NF 25
French Toast | *add bananas 5

Corned Beef Hash NF | DF 29
Sunny Side Up Eggs, Grilled Onions, Toast

SIDES

Two Local Waiālua Eggs 12
Any Style

Breakfast Meats 11
Portuguese Sausage, Breakfast Links or Bacon

Toast 6
White, Wheat, Organic Sprouted Wheat or Gluten Free

Hash Browns 10

Breakfast Potatoes 10

White or Brown Rice 6



THE KAHALA
HOTEL & RESORT



= 60th Anniversary Classics

Featuring Favorites Throughout the Years in Celebration of The Kahala Hotel and Resort's 60th Diamond Anniversary
For your convenience, a gratuity of 19%, a delivery fee of \$10, and applicable taxes will be added to your check
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



IN ROOM DINING

Lunch 11:30 AM – 2:00 PM

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SHARING (Serves 2)

CAVIAR SERVICE FOR TWO NF 205

Regiis Ova Caviar, Warm Blinis, Chives, Crème Fraîche
Add a bottle of House Champagne \$155

Chips and Dip NF | DF | EF 25

Tortilla, Guacamole, Salsa

Vegetable Crudités Platter NF 38

Creamy Herb Dip

Cheese From Around the World NF 36

Crackers, French Bread and Grapes

Charcuterie Board NF | DF | EF 48

Cured Meats, Pickles, Mustard, Baguette

AUCTION SEAFOOD PLATTER NF SM 89 | LG 169

Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail
Snow and Dungeness Crab, Jumbo Prawn, Mussels
Cocktail Sauce, Asian Rémoulade, Ponzu Sauce

STARTERS, SOUPS & SALADS

Fried Ahi Poke Musubi NF 28

Sweet Soy, Ogo, Asian Rémoulade

Gratin of Big Island Abalone NF | EF 26

Parsley and Garlic Butter, House Made Warm Baguette

Chef's Onion Soup NF 18

Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

Curry Chicken Salad in Papaya 24

Grilled Chicken Breast, Curry Aioli, Local Papaya, Apples, Cranberries
Macadamia Nuts, Gava Grow Lettuces

Kahala House Salad VEGAN | GF | NF | DF | EF 16

Local Mixed Greens, Kawamata Tomatoes, Celery Seed Dressing
*Add Fish 16 | *Add Chicken 14

Kahala Caesar Salad NF 19

Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*Add Fish 16 | *Add Chicken 14

Beach House Salad GF | NF 35

Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus, Hāmākua Tomatoes
Cucumber, Lettuce, Sauce Louie

ISLAND BENTO BOXES

Kahala Signature Bento 47

Ahi Poke Musubi, Misoyaki Butterfish, Kula Green Salad, Ribeye Steak, Ginger Scallion Jasmine Rice, Chocolate Macadamia Tart



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IN ROOM DINING

Lunch 11:30 AM – 2:00 PM

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ENTRÉES

“Steak Frites” Grilled Certified Angus Beef Ribeye 11oz NF|EF 70
Farmer’s Seasonal Vegetables, French Fries, Red Wine Jus

Plumeria Beach House Pork Tonkatsu NF|DF 31
Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup
Steamed White Rice, Katsu Sauce, English Mustard

Kahala Loco Moco NF|DF 30
Locally Raised Beef, Ginger Scallion Rice, Maui Sweet Onion, Hāmākua Mushroom
Local Waiālua Egg Any Style

Broiled Misoyaki Butterfish GF|NF|EF 45
Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc

Hawaiian Sea Fettuccine NF|EF 32
Fresh Hawaiian Catch, Jumbo Prawns, Garlic Roasted Hāmākua Mushrooms, Spinach
Shredded Parmesan, White Wine Cream Sauce

Crispy Wok Fried Prawns NF|DF|EF 42
Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Grain Bowl VEGAN|DF|EF 28
Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette

Kahala Saimin NF|DF 26
Soy Braised Mountain View Farms Pork Belly, Poached Waiālua Egg, Fish Cake, Bamboo Shoots
Bean Sprouts, Green Onion, Broth made with Chicken – “Tonkotsu” – Dashi

SIDES

Chicken Fat Rice NF|DF|EF 10 Steamed Broccoli GF|NF|DF|EF 6
Steamed White or Brown Rice GF|NF|DF|EF 7 French Fries or Sweet Potato Fries NF|DF|EF 10
Sliced Seasonal Fresh Fruit GF|NF|DF|EF 16 *Add Truffles MP

PAN PIZZA

Design Your Own Pizza (add \$2 per topping) 25
Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes

Margherita Pizza NF 27
Mozzarella Cheese, Fresh Tomatoes, Basil

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries or Small Salad

The Kahala Burger NF 30
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche

Bruddah Dave’s Taro Burger VEGAN|GF|NF|DF|EF 28
Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

Maui Nui Venison Burger NF 34
Pineapple Onion Bacon Chutney, Waiālua Tomme Cheese, Dijonnaise, Kawamata Tomatoes, Lettuce, Toasted Brioche

Kahala Fish Sandwich NF 28
Maui Beer Battered Fresh Catch, Shredded Lettuce, Pickle Sauce

Roast Turkey Club Sandwich NF|DF 26
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

Grilled Vegetable Panini EF 25
Portobello, Zucchini, Eggplant, Tomato, Sweet Onion, Fresh Mozzarella, Focaccia, Balsamic Drizzle, Sundried Tomato Pesto



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IN ROOM DINING

“In Between” 2:00 PM – 5:30 PM
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STARTERS

Bowl of Edamame VEGAN | GF | NF | DF | EF 14
Steamed Soy Beans, Hawaiian Rock Salt

Chef's Loaded Fries NF 14
Caramelized Onion, Melted White Cheddar, Secret Sauce

 **Fried Ahi Poke Musubi** NF 28
Sweet Soy, Ogo, Asian Rémoulade

Gratin of Big Island Abalone NF | EF 26
Parsley, Garlic Butter, House Made Warm Baguette

 **Kahala House Salad** VEGAN | GF | NF | DF | EF 16
Mixed Kula Lettuce, Tomatoes, Celery Seed Dressing
*Add Fish 16 | *Add Chicken 14

Kahala Caesar Salad NF 19
Kula Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*Add Fish 16 | *Add Chicken 14

Beach House Salad GF | NF 35
Poached Jumbo Prawns, Crab, Avocado, Hard Cook Waiālua Egg, Asparagus, Lettuce, Hāmākua Tomatoes, Sauce Louie

 **Chefs Onion Soup** NF 18
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato or Small Salad

The Kahala Burger NF 30
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onions, Kawamata Tomato, Lettuce
Toasted Brioche, Maui Potato Chips

Bruddah Dave's Taro Burger VEGAN | GF | NF | DF | EF 28
Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

Maui Nui Venison Burger NF 34
Pineapple Onion Bacon Chutney, Waialua Tomme Cheese, Dijonnaise, Kawamata Tomatoes, Lettuce, Toasted Brioche

Roast Turkey Club 26
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

Kahala Fish Sandwich NF 28
Maui Beer Battered Fresh Catch, Shredded Lettuce, Pickle Sauce

ENTRÉES

Grilled Certified Angus Beef Ribeye 11oz NF | EF 70
Farmer's Seasonal Vegetables, Red Wine Jus, French Fries

Plumeria Beach House Pork Tonkatsu NF | DF 31
Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup, Steamed White Rice
Katsu Sauce, English Mustard

 **Crispy Wok Fried Prawns** NF | DF | EF 42
Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Grain Bowl VEGAN | NF | DF 28
Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens, Grilled Zucchini
Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette

Kahala Saimin NF | DF 26
Soy Braised Mountain View Farms Pork Belly, Poached Waiālua Egg, Fish Cake, Bamboo Shoots, Bean Sprouts, Green Onion
Broth made with Chicken – “Tonkotsu” – Dashi





IN ROOM DINING

Dinner 5:30 PM – 10:00 PM
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SHARING (Serves 2)

CAVIAR SERVICE FOR TWO NF 205

Regiis Ova Caviar, Warm Blinis, Chives, Crème Fraîche
Add a bottle of House Champagne \$155

Chips and Dip NF | DF | EF 25

Tortilla, Guacamole, Salsa

Vegetable Crudités Platter NF 38

Creamy Herb Dip

Cheese From Around the World NF 36

Crackers, French Bread and Grapes

Charcuterie Board NF | EF 48

Cured Meats, Pickles, Mustard, Baguette

AUCTION SEAFOOD PLATTER NF SM 89 | LG 169

Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail
Snow and Dungeness Crab, Jumbo Prawn, Mussels
Cocktail Sauce, Asian Rémoulade, Ponzu Sauce

STARTERS, SOUPS & SALADS

Fried Ahi Poke Musubi NF 28

Sweet Soy, Ogo, Asian Rémoulade

Gratin of Big Island Abalone NF | EF 26

Parsley and Garlic Butter, House Made Warm Baguette

Chef's Onion Soup NF 18

Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

Kahala House Salad VEGAN | GF | NF | DF | EF 16

Local Mixed Greens, Kawamata Tomatoes, Celery Seed Dressing
*Add Fish 16 | *Add Chicken 14

Kahala Caesar Salad NF 19

Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*Add Fish 16 | *Add Chicken 14

Beach House Salad GF | NF 35

Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Wai'ālua Egg, Asparagus, Hāmākua Tomatoes
Cucumber, Lettuce, Sauce Louie

SUSHI

Nigiri Sushi NF | DF | EF

Ahi – 12 | Hamachi – 12 | Salmon – 10

Sashimi Sampler NF | DF | EF 30

Chef's Daily Selection

Sushi Sampler NF | DF | EF 28

Chef's Daily Selection

Rolls NF | DF

Spicy Ahi – 20 | Crab California – 22 | Hamachi EF – 22

ISLAND BENTO BOXES

KONA 89

Ahi Poke Musubi, Green Salad, Crispy Prawn, Petite Beef Tenderloin, Maine Lobster

MAUNALUA 69

Ahi Poke Musubi, Ahi Sashimi, Green Salad, Petite Beef Tenderloin, Fresh Catch of the Day





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ENTRÉES

“Steak Frites” GF | NF

Choice of Sauce: Creamy Waimanalo Green Peppercorn, Hawaiian Béarnaise or Red Wine
Comes with Steamed Seasonal Vegetables and French Fries

Grilled Certified Angus Beef Ribeye 11oz 70

Grilled Certified Angus Beef Tenderloin 7oz 72

Plumeria Beach House Pork Tonkatsu NF | DF 40

Pork Tenderloin Katsu 8oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup
Steamed White Rice, Katsu Sauce, English Mustard

North Shore Ludovico Farms Half Roasted Chicken NF | DF 40

Ho Farm Long Beans, Potato Purée, Natural Chicken Jus

Broiled Misoyaki Butterfish GF | NF | EF 45

Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc

Hawaiian Sea Fettuccine NF | EF 32

Fresh Hawaiian Catch, Jumbo Prawns, Garlic Roasted Hāmākua Mushrooms, Spinach
Shredded Parmesan, White Wine Cream Sauce

Crispy Wok Fried Prawns NF | DF | EF 42

Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Grain Bowl VEGAN | DF | EF 28

Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette

Kahala Saimin NF | DF 26

Soy Braised Mountain View Farms Pork Belly, Poached Waiālua Egg, Fish Cake, Bamboo Shoots, Bean Sprouts, Green
Onion Broth made with Chicken – “Tonkotsu” – Dashi

SIDES

Sweet Hawaiian Potatoes
in Coconut Cream GF | DF | EF 12

Chicken Fat Rice NF | DF | EF 10

Steamed White or Brown Rice GF | NF | DF | EF 7

Sliced Seasonal Fresh Fruit GF | NF | DF | EF 16

Potato Purée GF | NF | EF 8

Steamed Broccoli GF | NF | DF | EF 6

French Fries or Sweet Potato Fries NF | DF | EF 10

*Add Truffles MP

PAN PIZZA

Design Your Own Pizza (add \$2 per topping) 25

Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes

Margherita Pizza NF 27

Mozzarella Cheese, Fresh Tomatoes, Basil

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries or Small Salad

The Kahala Burger NF 32

Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche

Bruddah Dave's Taro Burger VEGAN | GF | NF | DF | EF 30

Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

Maui Nui Venison Burger NF 34

Pineapple Onion Bacon Chutney, Waiālua Tomme Cheese, Dijonnaise, Kawamata Tomatoes, Lettuce, Toasted Brioche

Roast Turkey Club Sandwich NF | DF 26

Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread



IN ROOM DINING

Keiki Menu (up to 12 years old)
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BREAKFAST 6:30 AM – 11:00 AM

House Made Malted Waffles NF 16

French Toast NF 16

Buttermilk Pancakes 16
with Maple Butter

Thin Pancakes NF 16
with Maple Butter

Cheese Omelet GF|NF 18

One Egg GF|NF|DF 18
Choice of Potatoes and Breakfast Meats

ALL DAY 11:30 AM – 10:00 PM

Seasonal Green Salad Vegan|GF|NF|DF|EF 12

Cheese Pizza NF|EF 16

Spaghetti NF|EF 16
Choice of Tomato or Butter & Cheese Sauce

Keiki Burger NF 18
With French Fries, with or without Cheese

Crispy Island Style Chicken Bites NF 18
Broccoli, White or Brown Rice

Grilled Beef GF|NF|DF|EF 25
with Steamed Vegetables, Brown Rice

Grilled Chicken GF|NF|DF|EF 22
with Steamed Vegetables, Brown Rice

Grilled Fresh Catch GF|NF|DF|EF 22
with Steamed Vegetables, Brown Rice

BEVERAGES (6oz)

Orange Juice 6

Apple Juice 6

Milk 6

Soft Drinks 6

DESSERT

Tropical Fruit Cup 8

Hot Fudge Sundae NF 6
with Chocolate Chip Cookies

Ice Cream (1 Scoop) GF|NF 6
Chocolate or Vanilla

11

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Dessert


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60 YEARS
THE KAHALA
HOTEL & RESORT

SWEET ENDINGS

 Kahala Chocolate Mousse Cake ^{NF} 16
Ku'ia Dark Chocolate Mousse, Chocolate Chiffon

 Kahala Classic Coconut Cake 16
Layers of Haupia Cream, La'ie Vanilla Chiffon, Shredded Coconut

 Kahala Signature Bread Pudding 16
Crème Anglaise

Cotton Cheesecake & Strawberries ^{NF} 15

Hawaiian Vanilla Crème Caramel ^{NF | EF} 15

Lilikoi Tart 16
Passion Fruit Sabayon, Macadamia Nut Crust

Tropical Sorbet ^{VEGAN | GF | NF | DF | EF} 14
Mango, Guava, Lilikoi, Coconut

Ice Cream 14
Vanilla, Chocolate, Coffee, Macadamia Nut

Sliced Seasonal Fresh Fruit ^{VEGAN | GF | NF | DF | EF} 19

HOT TEAS

\$8

Japanese Sencha

Chamomile

Earl Grey

Local Mint Verbena

Local English Breakfast

COFFEE

Hawaiian Paradise Coffee Small Pot 15

Hawaiian Paradise Coffee Large Pot 20

Espresso 9

Café Macchiato 9

Cappuccino 9

Café Latte 9

 = 60th Anniversary Classics

Featuring Favorites Throughout the Years in Celebration of The Kahala Hotel and Resort's 60th Diamond Anniversary

For your convenience, a gratuity of 19%, a delivery fee of \$10, and applicable taxes will be added to your check

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



60 YEARS
THE KAHALA
HOTEL & RESORT

