



in room dining menu

In-Room Dining Cocktails

These creative hand-crafted libations bring a bright, delicious highlight to your palate.



Garden View Gin & Tonic

Tanqueray Gin, Peychaud's Bitters, Elderflower Tonic, Lemon Wheel, Pink and White Peppercorns

Midday Magic

Suntory Toki, Calamansi Syrup, Club Soda, Hawaiian Chili Water, Chili Threads

Wish You Were Here

Kōloa Silver rum, Kōloa Cacao Rum, Lime Juice, Giffard Banane du Brasil, Saline, Salted Banana Chip

Lyre's Afternoon Clarity

Lyre's Non-Alcoholic Pink Gin, Elderflower Tonic, Lemon Wheel, Edible Flower

Hau Blossom

Pau Maui Vodka, Guava Juice, Cayenne Agave, Lemon Juice, Saline, Sesame Oil, Edible Flower

Smoothie

Orange Juice, Banana, Strawberry or Pineapple

The Last King

Pau Maui Vodka, Coconut, Pineapple, Hamakua Coast Ube

Mai Tai

Bacardi Gold Rum, Bacardi Select, Orange Curacao, Orgeat Syrup, Fresh Lime Juice, Lemon Hart 151 Float

'Olohana Daiquiri

Kula Organic Rum, Lime, With Choice of Strawberry, Lilikoi, or Mango

Yellow Umbrella

El Jimador Reposado Tequila, Xicarú Mezcal, Fresh Lilikoi Juice, Coconut Matcha Syrup

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Must be 21 years or older to purchase or consume alcoholic beverages.

in room dining menu

Relax and enjoy one of Halekulani's most popular dining experiences, in the privacy of your room or on your lanai.

Breakfast

Served from 6:30 a.m. to 10:30 a.m.
Awaken to a wonderful selection of fresh juices, fresh fruit, and breakfast pastries. Then choose from our breakfast specialties, the American, Vegetarian, Ohana, or Japanese. We also offer a selection of traditional specialties accompanied with Halekulani signature items.

All-Day Dining

Served from 11:30 a.m. to 9:00 p.m.
A relaxing afternoon or a late night appetite can be satisfied with a delightful selection from our All-Day Dining menu.

Featured Dining Experience

Served from 5:30 p.m. to 9:00 p.m.

Late Night Menu

Served from 10:00 p.m. to 6:00 a.m.

Children's Menu

Wake Up Call – Served 6:30 a.m. to 10:30 a.m.
All Day Menu – Served 11:30 a.m. to 9:00 p.m.

Wine Menu

Available from 10:00 a.m. to 2:00 a.m.

Private Bar Experience

Available from 10:00 a.m. to 2:00 a.m.

Cocktails

Available from 11:00 a.m. to 10:00 p.m.
Enjoy the sunset from your lanai with a signature cocktail or one of our Halekulani designer wines.

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.

Must be 21 years or older to purchase or consume alcoholic beverages.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

BREAKFAST

6:30 a.m. – 10:30 a.m.

COMPLETE BREAKFAST	American	48.50
	Choice of Fruit Juice or Coconut Water	
	Seasonal Hawaiian Fruit	
	Two Eggs Any Style	
	Breakfast Potatoes, Roasted Tomato	
	Choice of Bacon or Traditional Link Sausage	
	Breakfast Pastry or Toast	
	Coffee or Tea	
	Vegetarian	48.50
	Choice of Fruit Juice or Coconut Water	
	Choice of Local Pineapple, Papaya, or Berries	
	Egg White Omelet, Spinach, Asparagus	
	Mixed Green Salad, Sliced Avocado	
	Vegetable Soup	
	Coffee or Tea	
	Ohana	48.50
	Choice of Fruit Juice or Coconut Water	
	Local Pineapple or Papaya	
	Granola, Yogurt	
	Choice of Berries or Banana	
	Haupia French Toast, Strawberry Compote	
	Coffee or Tea	
	Japanese Breakfast	54
	Choice of Local Pineapple or Papaya	
	Fish, Miso Soup, Tamogoyaki	
	Assorted Vegetable Accompaniments	
	Pickles, Dried Seaweed	
	Choice of Steamed Rice or Okayu	
	Sencha Tea	
TO START	Fruit Juices	
	Orange, Grapefruit, Local Pineapple or Guava	10
	Naked Coconut Water	9
	Traditional	
	Apple, Tomato, Cranberry or V8	7

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

FROM THE BARISTA	Halekulani Cafe Geneva Blend Coffee	
	Regular or Decaffeinated	Small (3-cups) 17
		Large (6-cups) 26
	Cappuccino, Latte or Espresso – Hot or Iced	10
	Espresso...	
	Lungo Long Shot	10
	Affogato over Rich Vanilla Ice Cream	14
	Hot Chocolate Served with Whipped Cream	9
	Selection of Teas by H. Harney & Sons	11
	30th Anniversary Blend, Queen Catherine, Formosa Oolong, Ceylon & India, Tippy Yunnan, Darjeeling, Assam, Chamomile, Sencha, Yin Hao Jasmine, English Breakfast, Earl Grey	
FROM OUR OWN BAKERY	<i>Tropical Preserves and Whipped Butter</i>	
	Croissant – Regular or Hawaiian Chocolate	7
	Muffin – Seasonal, Macadamia Nut, Banana or Bran Muffin	7
	Danish – Seasonal	7
	Basket of Morning Pastries	24
	Select 4 from above items	
	Toast – Whole Wheat, Raisin, Sourdough, White, English Muffin	7
	Bagel, Cream Cheese	12
SMOOTHIE	Halekulani Popovers , an Island Favorite since 1917 2 pieces	12
	Orange Juice, Banana, Strawberry or Pineapple	15
FRUIT, CEREAL & YOGURT	Fresh Fruit – half Papaya, sliced Pineapple or Melon	14
	Assorted Berries or Sliced Fruit , Local Honey	18
	Selection of Cereals	8
	Cornflakes, Rice Krispies, Raisin Bran, Special K, Frosted Flakes	
	Steel Cut Oatmeal, Steamed Milk, Honey	18
	Choice of Dried Figs, Golden Raisins, Walnuts, or Brown Sugar	
	Granola with Yogurt	16
	Berries or Banana	20
	Greek Yogurt , Plain or Fruit	11
	Berries or Banana	17

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

FROM THE GRIDDLE

*Butter, Choice of Hawaiian Honey,
Vermont Maple Syrup or Local Coconut Syrup*

Vanilla Bean Pancake 21
Macadamia Nut Brittle or Blueberry

Haupia French Toast 21
Strawberry Compote

Waffle 21
Seasonal Fruit

EGGS

Roasted Tomato, Breakfast Potatoes

Two Eggs Any Style 24

Three Eggs Omelet 25
Ham, Mushrooms, Bell Pepper, Vermont Cheddar

Egg White Omelet 27
Spinach, Asparagus

Traditional Eggs Benedict 27
Poached Eggs, Canadian Bacon, English Muffin,
Hollandaise Sauce

Pacific Eggs Benedict 32
Poached Eggs, Lump Crab, English Muffin, Hollandaise Sauce

MEAT

Loco Moco 36
Broiled Beef Patty, Steamed Rice
Mushroom Gravy, Sunny Side Up Eggs

Steak & Eggs 46
Prime New York Steak

Corned Beef Hash & Eggs 38
House-made Corned Beef hash

SMOKED FISH

Atlantic Smoked Salmon, Toasted Bagel 32
Lemon, Capers, Onion, Cream Cheese,
House-Made Bagel

SIDES

Ham, Bacon, Pork Link, Chicken-Apple Sausage,
Portuguese Sausage, Canadian Bacon or Hash Browns 11

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may
increase your risk of foodborne illness.

ALL DAY DINING

11:30 a.m. – 9:00 p.m.

TO START

Atlantic Smoked Salmon, Toasted Bagel	32
Baby Lettuce, Lemon, Capers, Onion, Cream Cheese, House-Made Bagel	
Tiger Prawns Cocktail	32
Mari's Butter Lettuce, Hass Avocado, Cocktail Sauce	
Big Island Goat Cheese Salad	24
Big Island Organic Goat Cheese, Mixed Baby Greens, Caramelized Walnuts, Granny Smith Apple, Hazelnut Dressing	
House Salad	21
Mari's Mixed Greens, Ho Farms Tomato, English Cucumber, Watermelon Radish, Modena Balsamic Vinaigrette	
Lobster Caesar Salad	42
Sous Vide Lobster Tail, Hirabara Baby Romaine, Caesar Dressing, Shaved Parmesan, French Baguette Croutons	
Caprese	24
Kamuela Tomato, Fresh Mozzarella, Basil Pesto, Oregano	
Assiette de Fromage	32
Cheese Selection, Raspberry, Red Onion Chutney, Lavosh	

SANDWICHES & BURGERS

<i>Fries or Mixed Greens or Chips</i>	
Turkey Club Sandwich	28
Sliced Turkey Breast, Lettuce, Tomato, Bacon, American Cheese, Mayonnaise	
Chicken Club Sandwich	28
Chicken Breast, Eggs, Bacon, Lettuce, Tomato, Mayonnaise	
Italian Sandwich	27
Mozzarella, Prosciutto Parma, Kamuela Tomato, Arugula	
Vegetable Sandwich	23
Grilled Italian Zucchini, Eggplant, Red Bell Pepper, Big Island Goat Cheese, Basil Pesto, Whole Wheat Bread	
IRD Burger	34
8 oz. Prime, Romaine, Tomato, Onion, Bacon, American Cheese	
French Dip	32
Prime Rib Shaved, Provolone Cheese, Caramelized Onion, Baguette, Horseradish Cream, Au Jus	
Garden Burger	30
Beyond Burger, Lettuce, Tomato, Onion, Brioche Sesame Bun	

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

SOUPS	Miso Soup	12
	Scallions, Clams, Miso	
	Tomato Soup	21
	Thyme Crème Fraîche, Pesto, Crouton	
	Kona Lobster Bisque	22
	Kona Lobster, Lemongrass, Crème Fraîche	
PASTA	Penne Pomodoro Fresco Mozzarella	35
	Penne Pasta, Fresh Tomato Sauce, Mozzarella Cheese, Basil	
	Rigatoni Bolognese	35
	Rigatoni Pasta, Classic Italian Ragu	
	Spaghetti alle Vongole	38
	Spaghetti, Manila Clams, Garlic, White Wine, Extra Virgin Olive Oil	
ENTREES	Chef's Catch of the Day	48
	Grilled Asparagus, Lemon-Caper Sauce	
	Grilled Chicken Breast	37
	Fine Herb Chicken Breast, Alii Mushroom, Cambray Onion, Baby Carrot, Potato, Chicken Mushroom Jus, Yellow Beet Purée	
	New York Strip	60
	Prime New York Striploin, Seasonal Mushroom, Fries	
	Veal Scaloppini	56
	Veal, Seasonal Mushroom, Roasted Potato	
	Grilled Whole Maine Lobster	MP
	Drawn Butter, Broccolini Sauté, Lemon Wedge	
SIDES	Fries, Mashed Potato, Sautéed Seasonal Mushrooms, Grilled Asparagus or Broccolini Sauté	16
DESSERTS	Halekulani Coconut Cake , Raspberry Coulis	16
	Kona Espresso Tiramisu , Pistachio Anglaise, Candied Lemon	18
	The Tropics	18
	White Chocolate Mousse, Kalamansi Lychee Gelée, Pineapple Sponge Cake	
	Halekulani's Own Gelato & Sorbet (3 scoops)	20
	Gelato: Vanilla, Chocolate, Kona Coffee, Hazelnut, Pistachio Sorbet: Coconut, Acai Berry, Lilikoi Mango, Pineapple (or \$8 per scoop)	

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

FEATURED DINING EXPERIENCE

5:30 p.m. – 9:00 p.m.

DIAMOND HEAD
DINNER FOR TWO

215

House Salad

Kona Lobster Bisque

Chateaubriand for Two

Center Cut Prime Tenderloin of Beef,
Roasted Potato, Roasted Vegetables, Sauteed Tomato,
Duo of Bearnaise and Red Wine Demi Glace

Coconut Cake

Coffee or Herbal Tea

ORCHIDS DELIGHT

145

Kona Kampachi Rosé

Kona Lobster Linguine

Choice of Entree:

Day Boat Carta Fata

Fish, Scallop, Clam, Shrimp, Potato, Carta Sauce, Baguette

OR

Tenderloin Filet

Portobello Confit, Hudson Valley Fois Gras, Barolo Reduction

Kona Espresso Tiramisu

Coffee or Herbal Tea

HOUSE WITHOUT A KEY
CLASSICS

Fresh Ahi Poke

Traditional Presentation

30

The "Joy" Crab Special

Red King Crab Meat Salad, Crispy Bacon, Avocado,
Wheat Bread, Green Leaf Lettuce, Pickle

35

Halekulani Signature Steamed Fish

Fresh Catch of the Day, Shiitake Mushroom, Baby Bok Choy,
Sesame Ginger Soy Broth, Splash of Smoking Hot Peanut Oil,
Cilantro, Red Bell Pepper, Green Onion

48

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may
increase your risk of foodborne illness.

LATE NIGHT MENU

10:00 p.m. – 6:00 a.m.

SMOKED FISH	Atlantic Smoked Salmon, Toasted Bagel Baby Lettuce, Lemon, Capers, Onion, Cream Cheese, House-Made Bagel	32
SALAD	House Salad Mari's Mixed Greens, Ho Farms Tomato, English Cucumber, Watermelon Radish, Modena Balsamic Vinaigrette	20
SANDWICHES & BURGERS	<i>Fries or Mixed Greens or Chips</i> Turkey Club Sandwich Sliced Turkey, Lettuce, Tomato, Bacon, American Cheese, Mayonnaise IRD Burger 8 oz. Prime, Romaine, Tomato, Onion, Bacon, American Cheese	28 34
PASTA	Penne Pomodoro Penne Pasta, Fresh Tomato Sauce, Harvest Basil, Fresh Mozzarella Maccheroni Bolognese Macaroni Pasta, Classic Italian Ragu alla Bolognese	35 35
LATE NIGHT BREAKFAST	Two Eggs Any Style Choice of Ham, Bacon, Pork Link or Chicken-Apple Sausage	29
SWEET	Sweet Halekulani Coconut Cake Chiffon Cake, Light Coconut Custard, Raspberry Coulis Halekulani's Own Gelato & Sorbet (3 scoops) Gelato: Vanilla, Chocolate, Kona Coffee, Hazelnut, Pistachio Sorbet: Coconut, Acai Berry, Lilikoi Mango, Pineapple (or \$8 per scoop)	16 20

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may
increase your risk of foodborne illness.

CHILDREN'S MENU

FOR CHILDREN 10 YEARS OF AGE OR BELOW

WAKE UP CALL

6:30 a.m. – 10:30 a.m.

Breakfast selection includes choice of Fresh Juice, Milk, or Soy Milk

Cereals

8

Cornflakes, Rice Krispies, Raisin Bran, Special K, Frosted Flakes

Pancakes

13

Strawberries or Banana

French Toast

13

Butter, Vermont Maple Syrup

Waffles

13

Whipped Cream

One Egg Any Style

15

Breakfast Potatoes, Broiled Tomato

ALL DAY MENU

11:30 a.m. – 9:00 p.m.

All Day Menu includes a choice of Fresh Juice, Milk, or Soy Milk.

Sandwich selections include a choice of Steamed Broccoli, Rice, or Potato Chips

Fresh Sautéed Catch of the Day

28

Grilled Chicken Breast

24

Caesar Salad

13

Hamburger or Cheeseburger

22

Hot Dog

18

Grilled Cheese Sandwich

16

Peanut Butter & Jelly Sandwich

13

Macaroni & Cheese

18

Spaghetti, Tomato Sauce

19

Penne alla Bolognese

19

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

WINE

10:00 a.m. – 2:00 a.m.

		Glass	Bottle
CHAMPAGNE	Moët et Chandon, Dom Perignon , Brut, NV, France		595
	Veuve Fourny, Rosé , Brut, NV, France	34	165
	Billecart-Salmon, Champagne Rosé , Brut, NV, France		245
	Veuve Clicquot , Brut, NV, France		195
	Heidsieck-Monopole “Blue Top,” Brut, NV, France	22	100
WHITE WINE	Pinot Grigio, Tiefenbrunner , Italy		65
	Sauvignon Blanc, Craggy Range , New Zealand	16	75
	Sauvignon Blanc, Misty Cove , New Zealand	16	75
	Chardonnay, Angeline , California	16	70
	Chardonnay, Sonoma-Cutrer , Sonoma, California		88
	Chardonnay, Rombauer , Carneros, California	30	125
	Riesling, Dr. F. Weins-Prum , Germany		95
DRY ROSÉ	Âme du Vin , Provence, France		85
RED WINE	Pinot Noir, Handley Cellars , Anderson Valley, California	19	95
	Pinot Noir, Domaine Serene , Willamette Valley, Oregon		225
	Cabernet Sauvignon, Seven Falls , Washington	16	75
	Pinot Noir, Bouchard, Chambolle-Musigny , Burgundy, France		225
	Merlot, Duckhorn , Napa, California		175
	Cabernet Sauvignon, Justin , Paso Robles, California	19	95
	Cabernet Sauvignon, Shafer , Napa, California		265

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Must be 21 years or older to purchase or consume alcoholic beverages.

PRIVATE BAR EXPERIENCE

10:00 a.m. – 2:00 a.m.

Please contact In Room Dining at extension 34 to place your order.

Liquor Bottles are 375mL Half Bottles.

Vodka

Stolichnaya Elit	90
Hangar 1	70
Grey Goose	70
Absolut	70
Pau Maui Handcrafted	55
Tito's	55

Gin

The Botanist Islay Dry Gin	75
Hendrick's	75
Tanqueray	70

Whiskey • Bourbon • Rye

Jack Daniel's Single Barrel	90
Woodford Reserve	75
Pendelton Canadian	70
Maker's Mark	55
Old Forester 86	55
Bulleit Rye	55

Rum

Kōloa Kauai White	80
Kraken Black Spiced Rum	45
Bacardi	40

Tequila

Casamigos Reposado	110
Herradura Silver	80

Scotch Whisky

Macallan 12 year	155
Chivas Regal 12 year	75

Specialty Items

Remy Martin 1738	100
Drambuie Liqueur	90
Hennessy VSOP	70
Kahlúa	70

Beer Package

Three for \$25

One for \$10

Longboard Lager, Kona Brewing Co.
Fire Rock Pale Ale, Kona Brewing Co.
Heineken
Corona
Asahi
Budweiser

Mixers and Soft Drinks

Choice of Three per 375mL Bottle Order

Fever-Tree Tonic Water
Fever-Tree Club Soda
Fever-Tree Ginger Ale
Fever-Tree Ginger Beer
Fever-Tree Elderflower Tonic Water
Fever-Tree Sparkling Lime and Yuzu
Fever-Tree Sparkling Pink Grapefruit
Coke
Diet Coke
Sprite

COCKTAILS

11:00 a.m. - 10:00 p.m.

Garden View Gin & Tonic 22

Tanqueray Gin, Peychaud's Bitters, Elderflower Tonic, Lemon Wheel, Pink and White Peppercorns

Midday Magic 22

Suntory Toki, Calamansi Syrup, Club Soda, Hawaiian Chili Water, Chili Threads

Wish You Were Here 22

Kōloa Silver rum, Kōloa Cacao Rum, Lime Juice, Giffard Banane du Brasil, Saline, Salted Banana Chip

Hau Blossom 22

Pau Maui Vodka, Guava Juice, Cayenne Agave, Lemon Juice, Saline, Sesame Oil, Edible Flower

Lyre's Afternoon Clarity Non-Alcoholic 15

Lyre's Non-Alcoholic Pink Gin, Elderflower Tonic, Lemon Wheel, Edible Flower

Applicable excise tax is not included in the above prices. A service charge of 22% will be applied.
Must be 21 years or older to purchase or consume alcoholic beverages.

