



in room dining menu



In-Room Dining Cocktails

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



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.



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 20% will be applied.

BREAKFAST

6:30 a.m. – 10:30 a.m.

COMPLETE BREAKFAST	American	48
	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
	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
	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

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
Halekulani Popovers , an Island Favorite since 1917 <i>2 pieces</i>		12	
SMOOTHIE	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	

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

FROM THE GRIDDLE	<i>Butter, Choice of Hawaiian Honey, Vermont Maple Syrup or Local Coconut Syrup</i>	
	Vanilla Bean Pancake Macadamia Nut Brittle or Blueberry	21
	Haupia French Toast Strawberry Compote	21
	Waffle Seasonal Fruit	21
EGGS	<i>Roasted Tomato, Breakfast Potatoes</i>	
	Two Eggs Any Style	24
	Three Eggs Omelet Ham, Mushrooms, Bell Pepper, Vermont Cheddar	25
	Egg White Omelet Spinach, Asparagus	27
	Traditional Eggs Benedict Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce	27
	Pacific Eggs Benedict Poached Eggs, Lump Crab, English Muffin, Hollandaise Sauce	32
MEAT	Loco Moco Broiled Beef Patty, Steamed Rice Mushroom Gravy, Sunny Side Up Eggs	36
	Steak & Eggs Prime New York Steak	46
	Corned Beef Hash & Eggs House-made Corned Beef hash	38
SMOKED FISH	Atlantic Smoked Salmon, Toasted Bagel Baby Lettuce, Lemon, Capers, Onion, Cream Cheese, House-Made Bagel	32
SIDES	Ham, Bacon, Pork Link, Chicken-Apple Sausage, Portuguese Sausage, Canadian Bacon or Hash Browns	11

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	20
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
Kamuella 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, Kamuella 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	

SOUPS	Miso Soup	12
	Scallions, Clams, Miso	
	Tomato Soup	20
	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	Baked Scottish Salmon	39
	Celery Root Crusted, Baby Bok Choy, Soy Reduction	
	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	15
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)	

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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

Fresh Kampachi Carpaccio

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 Onaga

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

48

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	28
	IRD Burger 8 oz. Prime, Romaine, Tomato, Onion, Bacon, American Cheese	34
PASTA	Penne Pomodoro Penne Pasta, Fresh Tomato Sauce, Harvest Basil, Fresh Mozzarella	35
	Maccheroni Bolognese House-Made Macaroni Pasta, Classic Italian Ragu alla Bolognese	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	16
	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)	20

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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

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

8

Pancakes

Strawberries or Banana

13

French Toast

Butter, Vermont Maple Syrup

13

Waffles

Whipped Cream

13

One Egg Any Style

Breakfast Potatoes, Broiled Tomato

15

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

WINE

10:00 a.m. – 2:00 a.m.

HALEKULANI'S COLLECTION OF DESIGNER WINES	<i>Wines crafted exclusively for Halekulani by celebrated winemakers to graciously enhance our cuisine</i>		Glass	Bottle
	Veuve Fourny, Premier Cru, Brut, Blanc de Blanc, Champagne	<i>Energetic, radiant with a brilliant, dry finish.</i>	31	150
	Cuvee “Lace” Chardonnay, Costa de Oro Vineyards, California	<i>Deftly balanced with sleek, pure, tropical fruit, citrus, brioche.</i>	14	65
	Cuvee “Silk” Meritage-Red, Au Bon Climat, California	<i>A polished blend of Cabernet Franc, Merlot, Petit Verdot.</i>	14	65
WHITE WINE	Chardonnay, Neyers Vineyards, Carneros, California	<i>Medium bodied with ripe apple, toast, medium finish.</i>	20	95
	Chardonnay, Rombauer, Carneros, California	<i>Medium full flavored with ripe apple, tropical notes.</i>	30	125
	Sauvignon Blanc, Bastianich, Friuli, Italy	<i>Lean, crisp, dry with citrus, gooseberry notes.</i>	16	75
	Riesling CF Wines, Rheinhessen, Germany	<i>Light pure, fruity with balanced cherry, peach notes.</i>	14	65
RED WINE	Pinot Noir, Handley Cellars, Anderson, California	<i>Vibrant cherry, berry flavors, juicy finish.</i>	19	95
	Cabernet Sauvignon, Justin Vineyards, Paso Robles, California	<i>Ripe, plush with savory black cherry, black plum notes.</i>	18	85
WINES BY THE BOTTLE				
Champagne	1044	Veuve Clicquot “Ponsardin” Brut NV		195
	1071	Krug “Grande Cuvée” Brut		525
	1222	Henriot, Brut, Rosé NV		185
	2061	Moët et Chandon “Imperial” NV, half bottle		89
White Wine	1754	Pinot Grigio, Terlan, Alto Adige, Italy		65
	139	Chardonnay, Cakebread Cellars, Napa, California		139
	2002	Sauvignon Blanc, Sancerre, Daniel Chotard, Loire, France		95
Dry Rosé	705	Âme du Vin, Provence, France		65
Red Wine	3301	Pinot Noir, Chambolle Musigny, Bouchard, Burgundy, France		225
	352	Pinot Noir, Domaine Serene, Willamette, Oregon		195
	2472	Cabernet Sauvignon, Shafer Vineyards, Napa, California		265
	272	Merlot, Duckhorn Vineyards, Napa, California		175
	35613	Opus One, California, half bottle		425

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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