

in room dining menu

In-Room Dining Cocktails

"Our handcrafted cocktails bring the spirit and flavors of Hawai'i directly to your room."





Pineapple Royale 52

Planteray Stiggins' Fancy Pineapple Rum, Mahina Coconut Rum, Pineapple Juice, Lilikoi, Macnut Orgeat, Lime.

Please allow additional time for preparation



Bungalow Old Fashioned 24

Rittenhouse Rye, Crème de Banane, Demerara Syrup, Tiki Bitters.



Early Arrival 24

Milagros Reposado, Aperol, Guava, Agave, Lime.



Garden Refresher 24

LOW-ABV

Midori, Coconut Water, Lime, Pineapple Juice, Coco López



Smoothie 18

Orange Juice, Banana, Strawberry or Pineapple.



Ocean Horizon 24

Light Rum, Blue Curaçao, Cinnamon Honey, Pineapple Juice, Lime, Coco López



Mai Tai 24

Bacardi Gold Rum, Bacardi Select, Orange Curaçao, Orgeat Syrup, Lime, Lemon Hart 151 Float.



Late Checkout 18

Coconut Water, Ube, Lemon, Coco López.



Sunset Martini 24

Vanilla Vodka, Lilikoi, Lime, Sparkling Wine.

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

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

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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 30th Anniversary Blend, Queen Catherine, Formosa Oolong, Ceylon & India, Tippy Yunnan, Darjeeling, Assam, Chamomile, Sencha, Yin Hao Jasmine, English Breakfast, Earl Grey		11
FROM OUR OWN BAKERY	*Tropical Preserves and Whipped Butter*		
	Croissant – Regular or Hawaiian Chocolate		7
	Muffin – Seasonal, Macadamia Nut, Banana or Bran Muffin		7
	Danish – Seasonal		7
	Basket of Morning Pastries Select 4 from above items		24
	Toast – Whole Wheat, Raisin, Sourdough, White, English Muffin		7
	Bagel, Cream Cheese		12
	Halekulani Popovers, an Island Favorite since 1917 *2 pieces*		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 Cornflakes, Rice Krispies, Raisin Bran, Special K, Frosted Flakes		8
	Steel Cut Oatmeal, Steamed Milk, Honey Choice of Dried Figs, Golden Raisins, Walnuts, or Brown Sugar		18
	Granola with Yogurt		16
	Berries or Banana		20
	Greek Yogurt, Plain or Fruit		11
	Berries or Banana		17

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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, 11
Portuguese Sausage, Canadian Bacon or Hash Browns

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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

Fries or Mixed Greens or Chips

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

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SOUPS	**Miso Soup** Scallions, Clams, Miso	12
	Tomato Soup Thyme Crème Fraîche, Pesto, Crouton	21
	Kona Lobster Bisque Kona Lobster, Lemongrass, Crème Fraîche	22
PASTA	**Penne Pomodoro Fresco Mozzarella** Penne Pasta, Fresh Tomato Sauce, Mozzarella Cheese, Basil	35
	Rigatoni Bolognese Rigatoni Pasta, Classic Italian Ragu	35
	Spaghetti alle Vongole Spaghetti, Manila Clams, Garlic, White Wine, Extra Virgin Olive Oil	38
ENTREES	**Chef's Catch of the Day** Grilled Asparagus, Lemon-Caper Sauce	48
	Grilled Chicken Breast Fine Herb Chicken Breast, Alii Mushroom, Cambray Onion, Baby Carrot, Potato, Chicken Mushroom Jus, Yellow Beet Purée	37
	New York Strip Prime New York Striploin, Seasonal Mushroom, Fries	60
	Veal Scaloppini Veal, Seasonal Mushroom, Roasted Potato	56
	Grilled Whole Maine Lobster Drawn Butter, Broccolini Sauté, Lemon Wedge	MP
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 White Chocolate Mousse, Kalamansi Lychee Gelée, Pineapple Sponge Cake	18
	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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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 30
Traditional Presentation

The "Joy" Crab Special 35
Red King Crab Meat Salad, Crispy Bacon, Avocado,
Wheat Bread, Green Leaf Lettuce, Pickle

Halekulani Signature Steamed Fish 48
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

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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	*Fries or Mixed Greens or Chips*	
	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 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

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WINE

10:00 a.m. – 2:00 a.m.

		Glass	Bottle
CHAMPAGNE	Moët et Chandon, Dom Pérignon, Brut, NV, France		595
	Taittinger, La Française Brut, NV, France		165
	Billecart-Salmon, Champagne Rosé, Brut, NV, France		245
	Veuve Clicquot, Brut, NV, France		195
	Legras & Haas "Intuition," Brut, NV, France	25	120
WHITE WINE	Pinot Grigio, Tiefenbrunner, Italy		65
	Sauvignon Blanc, Craggy Range, New Zealand	16	75
	Sauvignon Blanc, Frog's Leap Winery, Napa, California		85
	Chardonnay, Angeline, California	16	70
	Chardonnay, Kistler Vineyards "Les Noisetiers"		135
	Chardonnay, Rombauer, Carneros, California	30	125
	Riesling, CF WINES, Rheinhessen, Germany		70
DRY ROSÉ	Rosé, Craggy Range, Martinborough, New Zealand		85
	Fleur de Mer, Côtes de Provence Rosé	16	75
RED WINE	Pinot Noir, Handley Cellars, Anderson Valley, California	19	95
	Pinot Noir, Domaine Serene, Willamette Valley, Oregon		225
	Pinot Noir, Robert Sinskey, Carneros, Napa, California		150
	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

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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. Spirits are offered in 375mL half bottles.

Vodka

Grey Goose	70
Absolut	70
Pau Maui Handcrafted	55
Tito's Handmade Vodka	65

Gin

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

Whiskey • Bourbon • Rye

Jack Daniel's Single Barrel	90
Woodford Reserve	75
Pendelton Canadian Whisky	70
Maker's Mark	65
Old Forester 86	65
Bulleit Rye	75

Rum

Kōloa Kauai White	80
Kraken Black Spiced Rum	50-55
Bacardi	45

Tequila

Casamigos Reposado	110
Herradura Silver	80

Scotch Whisky

The Macallan 12 Year	155
Chivas Regal 12 Year	75

Specialty Items

Rémy Martin 1738	100
Hennessy VSOP	70

Beer Package

Three for $25
One for $10

Heineken
Corona
Asahi
Budweiser
Coors Lite
Manager's Special

Mixers and Soft Drinks

Choice of three mixers with each 375mL bottle.

Fever-Tree Tonic Water
Fever-Tree Club Soda
Fever-Tree Ginger Ale
Fever-Tree Ginger Beer
Coca-Cola
Diet Coke
Sprite

COCKTAILS

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

Pineapple Royale 52 **I Experience for Two**
Planteray Stiggins' Fancy Pineapple Rum, Mahina Coconut Rum, Pineapple Juice, Lilikoi, MacNut, Orgeat, Lime.

Bungalow Old Fashioned 24
Rittenhouse Rye, Crème de Banane, Demerara Syrup, Tiki Bitters.

Early Arrival 24
Milagros Reposado, Aperol, Guava, Agave, Lime.

Garden Refresher LOW-ABV 24
Midori, Coconut Water, Lime, Pineapple Juice, Coco López.

Smoothie 16
Orange Juice, Banana, Strawberry or Pineapple

Ocean Horizon 24
Light Rum, Blue Curaçao, Cinnamon Honey, Pineapple Juice, Lime, Coco López.

Mai Tai 24
Bacardi Gold Rum, Bacardi Select, Orange Curaçao, Orgeat Syrup, Lime, Lemon Hart 151 Float

Late Checkout 17
Coconut Water, Ube, Lemon, Coco López

Sunset Martini 24
Vanilla Vodka, Lilikoi, Lime, Sparkling Wine

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Halekulani

On the Beach at Waikiki