



IN ROOM DINING

BREAKFAST SERVICE

AVAILABLE 6:00 AM TO 11:00 AM

Fresh Fruit Juices 8
Orange, Pineapple, Grapefruit, Guava

Milk 5
Whole, 2%, Skim, or Soy

Market Fresh Fruit And Berries 18
Watermelon, Pineapple, Cantaloupe, Raspberries, Blackberries, Blueberries

Sun Ripened Kahuku Papaya Or Maui Gold Pineapple 11

CEREALS & GRAINS

Steel-Cut Irish Oatmeal 13
Bananas Foster, Raisins

Muesli Parfait 15
Greek Yogurt, Macadamia Nuts, Banana, Mixed Berries, House Made Granola

Assorted Dry Breakfast Cereals 9

House Made Granola with Milk 10

Add Berries 3

BAKERY

French Bakery Basket 13
Royal Hawaiian Bakery daily selection served with Butter and Preserves

Fresh Baked Scones 10
Chef's choice of daily selection

Smoked Scandinavian Salmon 20
Toasted New York Bagel, Cream Cheese, Kula Onions, Caper Berries, Nalo Farm Microgreens

Toasted English Muffin, White, or Whole Wheat Toast 7
Served with Butter and Preserves

ENHANCEMENTS

Apple-Wood Smoked Bacon 7
Country Ham 9
Arabiki or Portuguese Sausage 7
Low Fat Yogurt (Plain or Strawberry) 7
Three Potato Hash Brown 7
Steamed Waialua Asparagus 8

A \$5.00 delivery charge, 17% gratuity and applicable state excise tax will be added to your account. A delivery charge is retained by the Resort to pay for various costs and expenses other than the wages and gratuity of our Ambassadors. The delivery charge is subject to tax.

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EGGS AND THINGS

Eggs Any Style 23

Choice of Smoked Bacon, Carved Ham, Portuguese, Arabiki or Chicken Sausage

Choice of Three Potato Hash Brown or Lemongrass Pandan Rice

'The Works' Omelet 23

Portuguese, Breakfast, and Chicken Sausages, Bell Peppers, Onions, White Cheddar, Three Potato Hash Brown

Classic Eggs Benedict 23

Poached Eggs, Canadian Bacon, English Muffin, Citrus Scented Hollandaise, Three Potato Hash Brown

Kalua Pork Style Hash 23

Poached Egg, Hawaiian Chili Pepper Hollandaise, Ho Farm Lomi Tomato Relish

Steak and Eggs 29

Eggs Any Style, Seared Dry Aged Striploin, Caramelized Onions, Hamakua Mushrooms,
Served with Lemongrass Pandan Rice

Snow Crab Omelet 24

Avocado, Spinach, Onion, Mozzarella, Three Potato Hashbrown

OFF THE GRIDDLE

Pink Palace Pancakes 19

Guava Raspberry Shortcake, Balsamic Strawberry Relish, Coconut Kaffir Crème

Belgian Waffle 19

Berries & Whipped Cream

'The Royal Bake Shop' Banana Bread French Toast 19

Macadamia Nuts, Bananas Foster, Koloa Rum

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BREAKFAST SERVICE

AVAILABLE 6:00 AM TO 11:00 AM

KEIKI BREAKFAST MENU

Assorted Dry Breakfast Cereals 8
Add Berries 3

Pancake Short Stack 12
Blueberry or Plain

Banana Bread French Toast 12
Macadamia Nuts, Bananas Foster

One Egg Any Style 12
with Hash Browns, and choice of Bacon or Arabiki Sausage

Fruit Bowl 10
Berries, Pineapple, and Melon

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IN ROOM DINING

BEVERAGES

AVAILABLE ALL DAY

Hawaiian – Still Water
16.9oz/500mil 6
33.8oz/1L 10

Pellegrino – Sparkling Water
16.9oz/500mil 6
33.8oz/1L 10

Soft Drinks 5

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, A&W Root Beer, Mountain Dew, Diet Mountain Dew, Tonic, Club Soda, Ginger Ale

Revitalizers 7

Redbull Energy Drink

Fresh Squeezed Juices 9

Orange, Pineapple, Grapefruit, Guava

Fruit Juices 8

Apple, Cranberry, Tomato

Selection of Hawaiian Natural Tea 7

Hot Tea Selections served with Lemon, Honey, Cream, or Milk

Freshly Brewed Iced Tea 8

Served with Lemon

Royal Kona Coffee

Regular or Decaffeinated served with Cream or Milk

three to four cup pot 11

five to seven cup pot 17

Espresso [single] 6 [double] 8

Latte [single] 6 [double] 8

Cappuccino [single] 6 [double] 8

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IN ROOM DINING

LUNCH AND DINNER

AVAILABLE 11:30 AM TO 10:00 PM

INTRO

Chef's Regional Soup of the Day (until 5:30pm) 12

Chilled Asparagus soup (5:30pm - 10:00 pm)

Big Island Farm Greens 12

Heirloom Tomato, Maui Onion, Croutons, White Balsamic Vinaigrette

Crispy Chicken Wings 18

Lilikoi and Chili Pepper Glaze, Shaved Local Vegetables, Pickled Yuzu Cucumbers

Tavern Parmesan Truffle Fries 12

Garlic Parsley, Truffle Butter, Parmesan Snow

Citrus Garlic Edamame 11

Chili-Sesame Glaze, Lemon Soy, Parmesan

"Raw Bar" 22

Asian Poisson Cru, Cured Hamachi Crudo, Modern Spicy Ahi Poke

SIDES

Sea Salt French Fries 8

Steamed White Rice 8

Steamed Waiialua Asparagus 8

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IN ROOM DINING

LUNCH AND DINNER

AVAILABLE 11:30 AM TO 10:00 PM

Royal Ali'i Burger * 24

Pepperjack Cheese, Guacamole, Onion Rings, Mushrooms, served with Tavern Fries

Parmesan-Truffle Fries substitute 27

Crispy Parmesan Chicken Club 22

Lemon Pistachio Pesto, Caesar Dressing, Avocado, Applewood Smoked Bacon, Ciabatta Bun, Sea Salt Fries

Chef Nathan's "Lobstah" Roll 28

Miso Honey Aioli, Cucumber Namasu, Celery Hearts, Buttery Split-Top Bun, Lattice Cut Chips

Classic Margherita Pizza 21

Fresh Mozzarella, Hamakua Plum Tomatoes, Basil, and EVOO

Surf and Turf Pizza 23

French Onion Spread, Herb Marinated Prawns, Bacon, Crispy Kale Salad

Chef Colin's Market Fish & Chips 25

Beer battered Mahi Mahi, Signature Beet Ketchup, Ho Farms Yuzu Pickles, French Fries

The Royal Loco Moco (Available until 2:00 PM) 25

Port Wine Braised Short Ribs, Sunny Up Eggs, Hamakua Mushrooms, Pandan Garlic Rice

ENTRÉE SALADS

Caesar Salad 18

add on (4pc) Shrimp 8

add on Chicken 8

Modern Fruits de mer (Available until 2:00 PM) 30

Marinated Kona Lobster, Prawns, Spicy Ahi, Avocado Mousse, Heart of Palm, Sumida Farm's Watercress, Lemon Tarragon Soy Vinaigrette

"Hui Hui" Cobb Salad 18

Kahuku Corn, Grilled Chicken, Pipikaula, Avocado, Blue Cheese, Charred Maui Onion Buttermilk Dressing

* Due to department of Health regulations, we are unable to cook ground meat under 140 degrees or medium well

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IN ROOM DINING

ALL DAY DINING

AVAILABLE 11:30 AM TO 10:00 PM

FOR THE KEIKI

Kids Veggies 10

Cucumber, Tomato, Grilled Asparagus, Carrot Sticks, Ranch Dressing

Cheese Burger 15

served with French Fries or Fruit Cup

Pasta 15

with Tomato Sauce, Pecorino Cheese

Cheese Pizza 15

Chicken Fingers 15

served with BBQ Sauce or Honey Mustard, French Fries

Fruit Bowl 10

Berries, Pineapple, Melon

KEIKI DESSERT

Warm Chocolate Brownie 8
with Macadamia Nuts

Vanilla and Chocolate Ice Cream 8

Fruit Cup 8

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IN ROOM DINING

DINNER

AVAILABLE 6:00 PM TO 10:00 PM

MAIN

Blackened Island Tofu, Sesame Vinaigrette 24
Sweet Corn, Hamakua Mushrooms, Steamed Jasmine Rice

Hawaii Rancher's Ribeye Steak 53
Creamed Kahuku Sweet Corn & Hamakua Mushrooms, Roasted Garlic Yukon Potato,
Crispy Shallots, Red Wine Sauce

Calamansi Butter Poached Lobster Tails *market price*
Gnocchi, Potato Basil Puree, Roasted Corn Succotash

Pier 38 42
Azure Wood Oven Roasted Fresh Fish Selection, Fingerling Potatoes,
Asparagus, White Wine Butter Sauce

Roasted Chicken Breast 36
Waiialua Asparagus, Yukon Gold Potato, Red Wine Sauce

DESSERT

Chocolate Seduction 13
Deconstructed Chocolate Cake, Coconut, Caramelized Macadamia Nuts, Triple Chocolate Gelato

Only at The Royal Exclusive La Gelateria Sorbets and Gelatos 11

Only at The Royal Signature Pink Haupia Cake 12
Pink Haupia Cream Layered between Coconut-soaked White Sponge Cake, covered with Toasted Pink Coconut Flakes and Fresh Berries

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IN ROOM DINING

LIBATIONS

AVAILABLE 6:00 AM TO 12:00 AM

INTOXICATING

Royal Mai Tai 16

The Royal Hawaiian's classic! This is our original Mai Tai recipe made with squeezed Pineapple and Orange Juice, Orange Curacao, Old Lahaina Silver Rum, Orgeat, and a beautiful float of Whaler's Dark Rum

Bali Tai 15

Blend of Fresh Lime, Bacardi Light Rum, Lychee Puree, Black Pepper Syrup

Vic's 44 16

Our take on Trader Vic's Original 1944 Mai Tai recipe made with Pyrat XO Reserve Rum, Myer's Jamaican Dark Rum, Ferrand Dry Curacao, Orgeat, and freshly squeezed lime juice, served with a spent lime shell

Royal Margarita 15

Fresh squeezed Lime and Orange, Corzo Tequila Anejo, Cointreau and Grand Marnier

Lava Lava 15

Muddled Fresh Strawberries and Mint, Kai Coconut Pandan Vodka, Fresh Sweet and Sour Pineapple Juice, and Coconut Water

Pina Rocks 12

Lemon Thyme, Coconut Cream, and fresh squeezed Pineapple, Bacardi 8 year over ice

UNINTOXICATING

Virgin Pina Rocks 8

Coconut and Fresh Pineapple Juice

Wasabi Virgin Mary 7

House Made Bloody Mary with a Wasabi Accent

Citrus Lemonade 8

Lemon, Lime, Pineapple, Orange, and Grapefruit

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THE
LUXURY
COLLECTION

BEER

Beer 9
Kona "Big Wave", Heineken, Bud Light, Budweiser, Corona, Coors Light, Asahi Dry, Stella Artois, Miller Lite, Haake Beck NA

WINES BY THE BOTTLE AND GLASS

WHITES

	glass	bottle
Villa Maria Sauvignon Blanc, Marlborough		48
House White Wine Selection	14	
Patz and Hall Chardonnay, Sonoma County		72
Trefethen Riesling, Napa Valley		48

REDS

House Red Wine	14	
Twenty Rows Cabernet Sauvignon, North Coast		69
Broadside Merlot, Paso Robles		60
Cliff Lede Cabernet Sauvignon, Stag's Leap, Napa		164

BUBBLE
S

Mumm Napa Brutt Prestige, Napa Valley	14	56
Brut La Francaise, Tattinger, France		101
Veuve Cliquot Reserve, Brut Rose, Reims		225
Moet & Chandon, Dom Perignon, Brut, Champagne		405

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IN ROOM DINING

LIBATIONS

AVAILABLE 6:00 AM TO 12:00 AM

SAKE

Ty Ku Black, Junmai Ginjo, Japan

bottle
86

BOTTLES

Grey Goose Vodka 33.8oz/1 Liter
Belvedere Vodka 33.8oz/1 Liter
Jack Daniels Bourbon 33.8oz/1 Liter
Bombay Sapphire Gin 33.8oz/1 Liter
Patron Silver Tequila 25.0oz/0.75 Liter
Bacardi Superior Light Rum 33.8oz/1 Liter
Dewar's 12yr. Scotch 33.8oz/1 Liter
Remy Martin VSOP Cognac 25.0oz/0.75 Liter

bottle
199
199
149
199
169
119
169
239

MIXERS AND GARNISHES

Soft Drinks 5 ea
Juices 5-8 ea

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IN ROOM DINING

NIGHT OWL SERVICE

AVAILABLE 10:00 PM TO 6:00 AM

Chilled Asparagus Soup 12
Chicken stock base, No seafood

Big Island Greens 12
Heirloom Tomato, Maui Onion, Croutons, White Balsamic Dressing

Traditional Kula Romaine Caesar Salad 18
add on (4pc) Shrimp 8
add on Chicken 8

Citrus Shrimp Tiradito "Peruvian Style" 20
Ho Farm's Tomatoes, Elegance Mix, Local Orange, Corn Nuts Crunch, Aji Amarillo Aioli

"Hui Hui" Cobb Salad 18
Kahuku Corn, Grilled Chicken, Pipikaula, Avocado, Blue Cheese, Charred Maui Onion Buttermilk Dressing

'The Works' Omelet 23
Portuguese, Breakfast, and Chicken Sausages, Bell Peppers, Onions, White Cheddar, Sea Salt Fries

Royal Ali'i Burger 24
Pepperjack Cheese, Avocado, Onion Rings, Mushrooms, Tavern Fries

Parmesan Truffle Fries Substitute 27

International Cheese Display 32
Lavender Goat Cheese, Truffle Boschetto, Point Reyes Blue Cheese,
Labne (House Yogurt Cheese with Lemon Zest and Chili Flakes)

Crispy Chicken Wings 18
Lilikoi and Chili Pepper Glaze, Shaved Local Vegetables, Pickled Yuzu Cucumber

Crispy Parmesan Chicken Club 23
Lemon Pistachio Pesto, Romaine Hearts, Avocado, Applewood Bacon, Toasted Ciabatta Bun, Sea Salt Fries

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IN ROOM DINING

NIGHT OWL SERVICE

AVAILABLE 10:00 PM TO 6:00 AM

Assorted Dry Breakfast Cereals 9

House Made Granola with Milk 10
with Seasonal Berries 15

Smoked Scandinavian Salmon 20
Toasted New York Bagel, Cream Cheese, Kula Onions, Caper Berries, Nalo Farm Microgreens

Market Fruit and Berries 18

DESSERT

Chocolate Seduction 13
Deconstructed Chocolate Cake, Coconut, Caramelized Macadamia Nuts, Triple Chocolate Gelato

Only at The Royal Exclusive La Gelateria Sorbets and Gelatos 11

Only at The Royal Signature Pink Haupia Cake 12
Pink Haupia Cream Layered between Coconut-soaked White Sponge Cake, covered with Toasted Pink Coconut Flakes and Fresh Berries

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