

Food + Drink

BREAKFAST

6:30 AM–11:00 AM

Dial 22 to place your order.

To order breakfast for the next morning,
please place your order by 11:00 PM.

MAINS

Continental Breakfast

Choice of Chilled Orange, Pineapple, Guava, Apple or Tomato Juice. Island Papaya, Seasonal Melon or Hawaiian Pineapple Slices. Selection of Breakfast Pastries, Preserves and Honey. Freshly Brewed Kona Blend Coffee (Regular or Decaffeinated) or Herbal Tea 20.50.

Seasonal Fruit Plate 14.00

Chilled Island Papaya Half 7.00

North Shore Pineapple Spears 7.00

Cold Cereals 7.00

(Cheerios, Corn Flakes, Granola, All Bran)

Hot Cereal Oatmeal 7.00

Doughnut, Croissant, or Turnover 6.00

Toasted Bagel with Cream Cheese 6.50

Toast 4.50

(Wheat, White, Gluten Free)

All Pastries and Bakery Items Served with Butter and an Assortment of Jams

The Ka'iulani "Full" Breakfast

Continental Breakfast Selection. Two Farm Fresh Eggs Prepared Any Style, Bacon, Ham, Link or Portuguese Sausage 26.00

Served with Hash Brown Potatoes or Steamed White Rice, Toast, Butter, and Selected Preserves

Hawaiian Omelet

Tomato, Mushroom, Portuguese Sausage, Green Onion. Served with hash browns 24.00

We guarantee we will deliver your in-room dining order in 30 minutes or your order will be complimentary.

For your convenience, a 17% service charge, \$3.00 delivery charge, and applicable tax will be added automatically.

All delivery/tray charges are retained by the hotel to pay for various cost/expenses other than the wages and tips of our employees.

Eggbeater Omelet

Peppers, Green Onion, Mushroom Served with Hash Browns 22.00

Full Stack of Pancakes

Served with Side of Fruit and Coconut and Maple Syrup 20.00

Cinnamon French Toast

Served with Side of Fruit and Coconut and Maple Syrup 20.00

Breakfast Meats

Bacon, Link sausage, or sliced Portuguese Sausage 8.00

Side Rice 6.00

Side Hash Brown 6.00

Bowl of Yogurt

Plain Lo-fat or Strawberry 6.00

KIDS BREAKFAST 10.00

Kid's Cheese Omelet with Hashbrown

Kid's Pancake Served with Fruit and MapleSyrup

Kid's French Toast Served with Fruit and MapleSyrup

DRINKS

Freshly Brewed Kona Blend Coffee

1/2 pot 6.00

full pot 11.00

Selection of Herbal Teas 5.00

Milk (hot or chilled) 4.00

Hot Chocolate 4.50

Juice glass

Orange, Pineapple, Apple, Grapefruit, Guava, Tomato 5.50

DINNER MENU

5:00 PM - 9:30 PM

Dial 22 to place your order.

SOUP

Miso Soup 6.00

APPETIZER

Chips and Maui Onion Dip 12.00

Local Style Ahi Poke with Taro Chips 22.00

Stir-fry Edamame

With Garlic and Chili or Available Plain with Sea Salt 12.00

Chicken Wings

With Buffalo Sauce 16.00

SANDWICH

Vegetarian Triple Decker

Avocado, Tomato, Alfalfa Sprouts, Onion, and Cucumber on Whole Wheat Toast.
Served with French Fry, Chips, or Side Salad 16.00

Grilled Pineapple Bacon Cheese Burger

Flame Grilled 8oz Beef Patty, Pineapple, topped Rum spiked Bacon Onion Jam, Sharp Cheddar, Toasted Bun also available plain with Lettuce, Tomato, and Onion served with French Fry, Chips, or Side Salad 20.00

Sheraton Sourdough Club Sandwich

2 Slices of Fresh Toasted Farmers Sourdough Bread, Topped with Swiss Cheese, Smoked Turkey Breast, Tomato, Bacon and Avocado. Served with Your Choice of French Fries, or Maui Style Potato Chips 16.00

SALAD

PK Cesar Salad

With Tomatoes, Grilled Crostini, and Served with a Lemon Garlic Caesar Dressing 14.00

Iceberg Wedge Crunchy Iceberg

Topped with Bacon, Blue Cheese, Shredded Carrot, Tomato, Radish, Crispy Maui Onion Straws, Blue Cheese Dressing 15.00

ENTREES

Herb Marinated Mahi

Served with Macadamia Nut Quinoa Pilaf, Garlic Roasted Long Beans and Tomato, Lemon Basil Butter 28.00

Loco Moco

Grilled 8oz Burger Patty Served on a Bed of Rice covered with a Truffle Infused Gravy and Topped with a Fried Egg and Crispy Onions 30.00

Prime Rib Dinner

With Mashed Sweet Potatoes, Grilled Asparagus and Grilled Onions Served with Horseradish and Au Jus 34.00

Grilled Chicken Breast

Served with Stir Fry Vegetables, and Nori infused Rice 28.00

Seared Marinated Tofu

Served with Stir Fry Vegetables, Quinoa and Pineapple Curry Sauce 26.00

SIDES

Rice 6.00

French Fries 7.00

Steamed Vegetables 6.00

DESSERTS

Market Fruit and Berry- Served with Honey Yogurt 10.00

Cheese Cake served with LocalFruits and a Lilikoi Glaze 8.00

Hawaiian Coconut Haupia Cake served with Chocolate Sauce 8.00

Warm Bread Pudding served with a Vanilla Custard 10.00

KIDS MENU 12.00

Chicken Strips

Served with Fruit and French Fries

Grilled Cheese Sandwich

Served with Fruit and French Fries

Cheese Burger

Served with Fruit and French Fries

Hot Dog

Served with Fruit and French fries

Grilled Chicken Breast with Steamed Veg

Beef Stir Fry with Steamed Veg

KIDS DESSERT

Ice Cream Sundae

With Chocolate Sauce, Whipped Cream, and Cherry 7.00

Kids Fruits Plate

With Strawberry Yogurt 7.00

SOFT DRINKS

Coca Cola, Sprite, Diet Coke 4.75

Tonic, Ginger Ale, Club Soda 4.75

Mineral Water 5.00

BEER

Domestic 6.00

Imported 6.75

COCKTAILS

Standard Selection 7.75

Call Selection 8.95

Premium Selection 9.95

Liqueurs and Cognacs 8.95 to 9.95

***TASTE OF THE TROPICS 9.00**

Moana Sands

Our Answer to the Fuzzy Navel!

Mai Tai

From the Original Recipe. Light and Dark Rums Combined with Tropical Juices.

Hana Bay Ice Tea

Direct from Maui, Hana Bay Light Rum, Mixed with Clear Spirits in the "Well"

Blue Hawai'i

Light Rum, Blue Curacao, Pineapple Juice, Sets You in the Mood as Much as the Song!

Piña Colada

Dark Rum, Coconut Syrup, Pineapple Juice, Aloha Olé!

***NON-ALCOHOLIC TROPICALS 7.25**

Island Blend

A Refreshing and Thirst Quenching Delight of Cranberry and Tropical Juices

Tropical Breeze

Fresh Pineapple, Banana and Strawberries with Coconut Syrup Makes a Daiquiri of a Different Kind.

Virgin Iced Coco Coffee

Coffee and Coconut Syrup Mixed and Topped with Whipped Cream, Hawaiian Style!

Fruit Smoothies

Strawberry, Banana or Pineapple

The Princess Favorite

A Refreshing Blend of Passion Fruit and Guava Juices with a Touch of Almond. A Favorite!

Tropical Passion

Passion Fruit and Orange Juice, Gently Blended with Cream to Make this a Real Thirst Quencher and Energizer.

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a XX% service charge, 00.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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WHITE

Kim Crawford Sauvignon Blanc,
New Zealand

glass 12.00 bottle 46.00

Bollini Pinot Grigio, Italy

glass 9.00 bottle 34.00

Magnolia Grove Chardonnay, California

glass 9.00 bottle 34.00

Saint M Riesling

glass 9.00 bottle 34.00

RED

CELLAR NO. 8 MERLOT, CALIFORNIA

glass 9.00 bottle 34.00

Magnolia Grove Cabernet Sauvignon, California

glass 9.00 bottle 34.00

Deloach Pinot Noir, California

glass 11.00 bottle 40.00

Justin Cabernet Sauvignon, California

glass 15.00 bottle 60.00

BLUSH

Beringer White Zinfandel, California

glass 8.00 bottle 32.00

HOUSE WINES

Beaulieu Vineyards, Century Cellars
Chardonnay, Cabernet, Merlot

glass 7.00 bottle 28.00

SPARKLING

J Roget, California

glass 8.00 bottle 32.00

Chandon Brut, Napa

bottle 42.00