

"Halekulani Living"

Organic Seasonal Juice, Energy Booster
Hawaiian Papaya or Pineapple or Seasonal Berries
Egg White Omelet "Primavera"
Miniature Carrot Bran Muffins
Selection of Tea
\$27.00

American

Selection of Chilled Fruit Juice
Sliced Pineapple or Papaya
Two Eggs Any Style with Choice of Ham, Bacon, Sausage, Portuguese Sausage
Breakfast Pastries or Choice of Toast with Butter and Preserves
Coffee or Tea
\$26.00

Japanese

Fish of the Day, Miso Soup, Egg, Nishime,
Japanese Pickled Vegetables, Steamed Rice or Rice Porridge,
Dried Seaweed, Hawaiian Pineapple
Green Tea
\$32.00

Hot Beverages

Island Blend Coffee or Decaffeinated Coffee \$5.00
French Pressed 100% Kona Coffee \$9.00
Cappuccino \$5.50 • Espresso \$5.00
Hot Chocolate \$5.00 • Milk \$4.50
Selection of Fine Teas \$5.00
Halekulani Specialty Blend Jasmine, Earl Grey, English Breakfast, Ceylon,
Darjeeling, Tropical Oolong, Green Tea, Chamomile, Peppermint

Juices and Smoothies

Halekulani Guava Nectar \$7.00
Orange, Grapefruit, Pineapple, Carrot, Beetroot and Celery Juice \$7.00
Choice of Pineapple, Melon, Banana or Seasonal Berries \$12.00
Blended with Fruit Juice and Hawaiian Honey
The Halekulani Sunrise \$9.00
A Delicious Combination of Fresh Orange and Lime Juices,
Honey and Egg White with a Dash of Nutmeg

Fruit, Yogurt, and Cereals

Grapefruit \$8.00 • Sliced Pineapple \$8.00 • Hawaiian Half Papaya with Lime \$8.00
Array of Seasonal Fruits \$12.00 • Seasonal Berries \$12.00
Natural or Fruit Yogurt \$6.00 • Selection of Cereals \$7.00 • Cream of Wheat or Oatmeal \$8.00
Granola Parfait with Seasonal Berries and Fruit Yogurt \$12.00
Bircher Muesli with Granny Smith Apple \$12.00

Specialties

Two Eggs: Fried, Poached or Scrambled \$10.00

Three Egg Omelet \$15.00

Any Three Fillings: Emmenthal Cheese, Cheddar Cheese, Ham, Mushrooms, Onions, Tomatoes, Bell Peppers, Soft Herbs, Shrimp, Jalapeño

Egg White Omelet "Primavera"
with Mushrooms and Vegetables \$15.00

Kalua Pork Omelet with Lomi Lomi Tomato \$16.00

***Above selections are served with Potato, Parmesan and Herb Tomato
Choice of Whole Wheat, Sourdough, Raisin or Rye Toast***

Scrambled Eggs and Kona Lobster
with Herbs in Puff Pastry and Roasted Waialua Asparagus \$29.00

Steak and Eggs \$28.00

5 ounce Prime Striploin Steak Topped with Fried or Poached Egg

"Island Favorite Breakfast" \$18.00

Kim Chee Fried Rice with Sunny Side Up Egg and Portuguese Sausage

Classic Eggs Benedict \$16.00

Eggs Benedict with Alaskan King Crab Cake \$21.00

Corned Beef Hash with Poached Eggs and Green Onions \$16.00

Smoked Salmon and Cream Cheese with Toast or Bagel \$17.00

Pancakes and Waffles

***Served with Tropical Fruit, Whipped Butter,
Choice of Organic Hawaiian Honey, Pure Maple or Coconut Syrup***

Banana-Macadamia Nut Pancakes \$13.00

Pineapple-Maui Brown Sugar Pancakes \$12.00

Blueberry Pancakes \$13.00

Whole Wheat Pancakes or Plain Pancakes \$11.00

Belgian Waffle with Strawberries and Whipped Cream \$13.00

"Hauptia Bread" or Classic French Toast \$13.00

Side Orders

Ham, Natural Bacon, Pork Link, Chicken Apple or Portuguese Sausage \$7.00

Hash Brown Potatoes \$4.00 • Steamed White or Brown Rice \$4.00

Cottage Cheese \$5.00

Pastries and Breads

Chocolate Croissant \$3.00 • Croissant \$3.00 • Muffin \$3.00 • Danish \$3.00

Whole Wheat \$5.00 • Raisin \$5.00 • Sourdough \$5.00 • Ancient Grain \$5.00

Breakfast Pastry Basket \$9.00

Plain or Chocolate Croissant, Danish and Muffin

Halekulani Popovers \$8.00

An Island Favorite at Halekulani since 1917, served with Poha Berry Jam and Whipped Butter

For the comfort of all guests, please refrain from using cell phones in the dining room.

Applicable excise tax and gratuity are not included in the above prices.

For parties of 6 or more guests, a service charge of 18% will be applied.