

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.

In-Room Dining is available 24 hours.

Breakfast

Served from 6:00 a.m. to 11:00 a.m.

Awaken to a wonderful selection of fresh juices, fresh fruit, and breakfast pastries. Then choose from our breakfast specialties, the American or Japanese, or perhaps one of our other complete breakfasts. We also offer a selection of traditional specialties accompanied with Halekulani signature items.

All-Day Dining

Served from 11:00 a.m. to 10:00 p.m.

A relaxing afternoon or a late night appetite can be satisfied with a delightful selection from our All-Day Dining menu.

Cocktails

Served from 4:00 p.m. to 10:00 p.m.

Enjoy the sunset, Hawaiian music and traditional hula from your lanai with a signature cocktail or one of our Halekulani designer wines.

Late Night Menu

Served from 10.00 p.m. to 6.00 a.m.

breakfast

6:00 a.m. to 11:00 a.m.

Complete Breakfast

American 39

Choice of Fruit Juice or Coconut Water
Seasonal Hawaiian Fruit
Two Eggs Any Style
Breakfast Potatoes and Roasted Tomato
Bacon or Traditional Link Sausage
Breakfast Pastry or Toast
Coffee or Tea

Japanese 39

Fish, Miso Soup, Tamagoyaki, Pickles
Assorted Vegetable Accompaniments
Dried Seaweed
Steamed Rice or Porridge
Seasonal Hawaiian Fruit
Sencha Tea

Vegetarian 39

Choice of Fruit Juice or Coconut Water
Seasonal Hawaiian Fruit
Egg White Omelet with Spinach and Asparagus
Mixed Green Salad and Sliced Avocado
Vegetable Soup
Coffee or Tea

To Start	Fruit Juices		8	
	Orange, Grapefruit, Local Pineapple or Guava			
	Coconut Water		8	
	Traditional		8	
	Apple, Tomato or V8			
From the Barista	Halekulani Blend Coffee			
	Brewed Regular or Decaffeinated	Small	14	
		Large	22	
	French Pressed – Seasonal Selection		10	
	Cappuccino, Latte or Espresso – Hot or Iced		8	
	Espresso with...	Lungo Long Shot		8
		Affogato over Rich Vanilla Ice Cream		12
		Hot Chocolate Served with Whipped Cream		8
	Selection of Teas by H. Harney & Sons		9	
	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>Served with Tropical Preserves and Whipped Butter</i>			
Croissant – Regular or Hawaiian Chocolate		4		
Muffin – Blueberry, Macadamia Nut, Banana or Bran Muffin		4		
Danish – Dried Cherry		4		
Basket of Morning Pastries		14		
Select 4 from above items				
Toast – Whole Wheat, Raisin, Sourdough, White, English Muffin		5		
Halekulani Popover , an Island Favorite since 1917		4		
Smoothie	Orange Juice, Banana, Strawberry or Pineapple		12	
Fruit, Cereals & Yogurt	Fresh Fruit – Seasonal Fresh Fruit		8	
	Cottage Cheese with Diced Fresh Fruit		9	
	Assorted Berries or Sliced Fruit with Local Honey		15	
	Selection of Cereals		6	

	Steel Cut Oatmeal , Steamed Milk and Honey Choice of Dried Figs, Golden Raisins, Walnuts, or Brown Sugar	16
	Granola with Yogurt with Berries or Banana	12 18
	Greek Yogurt , Plain or Fruit with Berries or Banana	7 12
From the Griddle	<i>Served with Butter and a Choice of Hawaiian Honey, Crown Maple Syrup or Coconut Syrup</i>	
	Vanilla Bean Pancake	14
	Haupia French Toast Strawberry Compote	15
Eggs	<i>Served with Roasted Tomato and Breakfast Potatoes</i>	
	Two Eggs Any Style	15
	Three Eggs Omelet Ham, Mushrooms, Bell Pepper, Vermont Cheddar	18
	Egg White Omelet Spinach and Asparagus	18
	King Crab Omelet A Three Egg Omelet, King Crab Meat, Avocado	28
	Traditional Eggs Benedict Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce	20
Loco Moco	Broiled Beef Patty on Steamed Rice Mushroom Gravy and Sunny Side Up Eggs	23
Smoked Fish	Atlantic Smoked Salmon with Toasted Bagel Baby Lettuce, Lemon, Capers, Onion, Cream Cheese Home Made Bagel	22
Accompaniments	Ham, Bacon, Pork Link, Chicken-Apple Sausage, Portuguese Sausage, Canadian Bacon or Hash Browns	8

all day dining

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

To Start	Atlantic Smoked Salmon with Toasted Bagel	22
	Baby Lettuce, Lemon, Capers, Onion, Cream Cheese Home Made Bagel	
	Tiger Prawns Cocktail	28
	Mari's Butter Lettuce, Hass Avocado, Cocktail Sauce	
	Roast Prime Beef Carpaccio	26
	Baby Arugula, 24 Months Aged Parmesan Reggiano, Cremini Mushroom, Tondo Sicilian Extra Virgin Olive Oil	
	Big Island Goat Cheese Salad	18
	Big Island Organic Goat Cheese, Mixed Baby Greens, Caramelized Walnuts, Granny Smith Apple, Hazelnut Dressing	
	House Salad	16
	Mari's Mixed Greens, Ho Farms Tomato, English Cucumber, Watermelon Radish, Modena Balsamic Vinaigrette	
Lobster Caesar Salad	32	
Sous Vide Lobster Tail, Hirabara Baby Romaine, Caesar Dressing, Shaved Parmesan, French Baguette Croutons		
Caprese	22	
Kamuella Tomato, Fresh Mozzarella, Basil Pesto, Oregano		
Assiette de Fromage	26	
Cheese Selection, Raspberry and Red Onion Chutney Rosemary Lavosh		
Sandwiches & Burgers	<i>Sandwiches & Burgers come with Fries or Mixed Greens or Maui Chips</i>	
	Turkey Club Sandwich	20
	Sliced Turkey Breast, Lettuce, Vine Ripened Tomato, Bacon, American Cheese, Mayonnaise	
	Chicken Club Sandwich	22
	Chicken Breast, Eggs, Bacon, Lettuce, Tomato, Mayonnaise	
	Italian Sandwich	22
	Mozzarella, Prosciutto Parma, Kamuella Tomato, Arugula	
	Vegetable Sandwich	18
	Grilled Italian Zucchini, Eggplant, Red Bell Pepper, Big Island Goat Cheese, Basil Pesto, Whole Wheat Bread	
	Classic French Dip	28
	Thin Sliced Prime Rib on French Baguette, Served Au Jus	
	Hamburger	22
	8 ounces Prime Burger, Romaine, Tomato, Onion, Bacon, American Cheese	

Soups	Okayu	9
	Traditional Japanese Steamed Rice or Porridge	
	Miso Soup	9
	Scallion, Clams, Miso	
	Chicken Consommé	16
Clarified Chicken Broth, Carrot, Onion, Celery		
	Vegetable Soup	16
Mixed Seasonal Vegetable Broth with Basil Pesto		
	Kona Lobster Bisque	18
Kona Lobster, Lemongrass, Cognac Crème Fraîche		
Pasta	Penne Pomodoro Fresco Mozzarella	30
	Penne Pasta, Fresh Tomato Sauce, Mozzarella Cheese, Harvest Basil	
	Spaghetti Alle Vongole	32
Manila Clams, Italian Zucchini, Ho Farms Tomato, White Wine Sauce		
	Rigatoni Bolognese	30
Rigatoni Pasta, Classic Italian Ragu à la Bolognese		
Entrées	Seared Ahi	38
	Blackened Seared Ahi, Baby Arugula, Frisee, Orange Supreme, Fennel and Cherry Tomato Confit	
	Baked Scottish Salmon	34
	Celery Root Crusted, Baby Bok Choy, Soy Reduction	
	Hapu'upu'u	34
	Hawaiian Seabass, Grilled Asparagus, Lemon-Caper Sauce	
	Kona Grill Lobster	Market Price
	Broccoli Sauté, Clarified Butter	
	Grilled Chicken Breast	36
Fine Herb Chicken Breast, Grilled Vegetable, Rosemary Sauce		
New York Strip	56	
14 ounces New York Striploin, Seasonal Mushroom, Fries		
Veal Scaloppini	42	
Veal, Seasonal Mushroom, Carrot-Mint Purée, Roasted Potato		
Chateaubriand	Served Table Side	148
22 ounces Central Cut Tenderloin, Pont Neuf Potato, Béarnaise Sauce		
Recommended to Share		

<p>From House Without A Key Available 5:30 p.m. to 9:00 p.m.</p>	<p>Complete Dinner 80 Ahi Sashimi With Shiso Leaves, Julienne Daikon, Wasabi, and Soy Sauce Halekulani Signature Onaga Chinese Vegetables, White Rice Our Signature Halekulani Coconut Cake Choice of Coffee or Tea</p> <p>Coconut Shrimp 16 Mango-Orange Marmalade Sauce</p> <p>Local Yellow Fin Tuna Poke 22 Hawaiian Seaweed, Poke Dressing, Sesame Seed</p> <p>Joy's Sandwich 22 Crab Meat Salad, Avocado, Bacon, Lettuce, Whole Wheat Bread</p>
<p>From Orchids Available 5:30 p.m. to 9:00 p.m.</p>	<p>Complete Dinner 94 Fresh Onaga Carpaccio Ho Farms Tomato, Lemon-Chive Dressing, Jalapeño Kona Lobster Linguine Kona Lobster, Fresh Tomato, Hint of Curry or Carta Fata Onaga, Mussel, Clams, Scallops in Fresh Tomato Sauce, Garlic Croutons, all in Papillote or Harris Ranch Prime Beef Filet 8 ounces Prime Filet, Hudson Valley Foie Gras, Portobello Confit, Barolo Sauce Kona Espresso Tiramisu Pistachio Anglaise, Candied Lemon Choice of Coffee or Tea</p>
<p>Sides</p>	<p>Fries, Mashed Potato, Sautéed Seasonal Mushrooms, Grilled Asparagus or Broccolini Sauté 9</p>
<p>From Our Own Bakery</p>	<p>Halekulani Coconut Cake 12 Chiffon Cake filled with Light Coconut Custard Served with Raspberry Coulis</p> <p>Hawaiian Islands Crème Brûlée 12 With Rum Roasted Pineapple and Macadamia Nut Financier</p> <p>Kona Coffee Cheesecake 12 Lemon and Caramel Sauces</p> <p>Chocolate Cream Cake 12 Chocolate Sauce and Lilikoi Mango Coulis Topped with Salted Candied Hazelnuts</p>

Gelato & Sorbet	Halekulani's Own Gelato & Sorbet (2 scoops) Gelato: Vanilla, Chocolate, Macadamia Nut, and Kona Coffee Sorbet: Coconut, Strawberry, and Peach	12
From the Barista	French Pressed – Seasonal Selection	10
	Cappuccino, Latte or Espresso – Hot or Iced	8
	Espresso with...	
	Lungo Long Shot	8
	Affogato over Rich Vanilla Ice Cream	12
	Hot Chocolate Served with Whipped Cream	8
	Selection of Teas by H. Harney & Sons	9
	Black 30th Anniversary Blend, Queen Catherine, Formosa Oolong, Ceylon & India, Tippy Yunnan, Darjeeling, Assam, English Breakfast, Earl Grey	
	Green Sencha, Yin Hao Jasmine	
	Herbal Chamomile	

late night menu

10:00 p.m. to 6:00 a.m.

Smoked Fish	Atlantic Smoked Salmon with Toasted Bagel Baby Lettuce, Lemon, Capers, Onion, Cream Cheese Home Made Bagel	22
Salad	House Salad Mari's Mixed Greens, Ho Farms Tomato, English Cucumber, Watermelon Radish, Modena Balsamic Vinaigrette	16
Sandwiches & Burgers	<i>Sandwiches & Burgers come with Fries or Mixed Greens or Maui Chips</i>	
	Turkey Club Sandwich Sliced Turkey, Lettuce, Tomato, Bacon, American Cheese, Mayonnaise	20
	Hamburger 8 ounces Prime Burger, Romaine, Tomato, Onion, Bacon, American Cheese	22
Pasta	Penne Pomodoro Fresco Mozzarella Penne Pasta, Fresh Tomato Sauce, Mozzarella Cheese, Harvest Basil	30
	Rigatoni Bolognese Rigatoni Pasta, Classic Italian Ragu	30
Late Night Breakfast	Two Eggs Any Style With Choice of Ham, Bacon, Pork Link or Chicken-Apple Sausage	20
Sweet	Halekulani Coconut Cake Chiffon Cake filled with Light Coconut Custard Served with Raspberry Coulis	12
	Hawaiian Islands Crème Brûlée With Rum Roasted Pineapple and Macadamia Nut Financier	12
	Kona Coffee Cheesecake Lemon and Caramel Sauces	12
	Chocolate Cream Cake Chocolate Sauce and Lilikoi Mango Coulis Topped with Salted Candied Hazelnuts	12
Gelato & Sorbet	Halekulani's Own Gelato & Sorbet (2 scoops) Gelato: Vanilla, Chocolate, Macadamia Nut, and Kona Coffee Sorbet: Coconut, Strawberry, and Peach	12

Prices are subject to excise tax of 4.712%, a service charge of \$3.00 per delivery, and 18% gratuity.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

cocktails

4:00 p.m. to 10:00 p.m.

Tropical Impressions	Halekulani Mai Tai	16
	A Timeless Tradition to be enjoyed on your Lanai Our Signature Blend of Premium Rums and Lime Juice with a Hint of Orange	
	Halekulani Sunset	16
	Blend of Rum, Pineapple Juice and Guava Purée	
	Tropical Itch	16
Combination of Dark Rum, Bourbon, Orange Curaçao and Passion Fruit Juice		
	Blue Hawaii	16
Blend of Rum, Pineapple Juice and Blue Curaçao		
	Tequila Pineapple Mojito	16
Tequila, Muddled Pineapple and Mint Finished with a Citrus Sparkle		
Specialty Cocktails	<i>Featuring our Unique Club Service</i>	
	Strawberry Basil Martini	16
A Savory Martini made with Tanqueray Ten, Sweet Strawberries and Fresh Basil		
	Pineapple Flirtini	16
Pineapple and Vodka Flirt on the Palate to Scintillate the Senses		
	Chocolate Dreams	16
A Chocolate Lover's Ultimate Fantasy Van Gogh Dutch Chocolate Vodka, accented with a Chocolate Straw		
	Lost Passion	16
Rekindle Romance with a Sophisticated Touch Tequila, Cointreau and Fresh Juices, topped with Champagne		
Non-Alcoholic	Mango Mint Freeze	14
Mango, Fresh Mint and Citrus Blend		
	Jungle Mania	14
A blend of Banana, Coconut, and Lilikoi with a splash of Club Soda		

wine

11:30 a.m. to 2:00 a.m.

Halekulani's Collection of Designer Wines *Wines crafted exclusively for the Halekulani by celebrated winemakers to graciously enhance our cuisine*

Veuve Fourny, Premier Cru, Brut, Blanc de Blanc

Vertus, Champagne, France

Brothers Charles and Emmanuel Fourny craft a sinuous and energetic style radiating with a brilliant, dry finish.

Glass 28 Bottle 135

Cuvee "Lace" Chardonnay

Winemaker Gary Burk of Costa De Oro Vineyards

Santa Maria, California

100% Chardonnay

Deftly balances sleek, pure and elegant qualities with an allusion of tropical fruit, citrus and brioche.

Glass 12 Bottle 55

Cuvee "Silk" Meritage-Red

Winemaker Jim Clendenen of Au Bon Climat Winery

Santa Maria, California

A contoured, polished blend of Cabernet Franc, Merlot, and Petit Verdot with a plush finish.

Glass 12 Bottle 55

"Comptche Ridge Vineyard" Pinot Noir

Winemakers Anthony, David & Webster of Anthill Farms Winery

Mendocino County, California

100% Pinot Noir

An intricately woven Pinot Noir, sultry and supple with an alluring perfume.

Glass 28 Bottle 135

wine

11:30 a.m. to 2:00 a.m.

Sparkling and Champagne	1301	Domaine Carneros, Brut Vintage, California	72	
	1011	Billecart-Salmon "Extra-Brut" NV	124	
	104	Veuve Clicquot "Ponsardin" Brut NV	152	
	141	"Dom Perignon" Moët et Chandon, Brut Vintage	395	
	118	Veuve Clicquot "Rosé," Brut	195	
	2061	Moët et Chandon "Imperial" NV, half bottle	85	
	2071	Billecart-Salmon "Brut Rosé" NV, half bottle	118	
White Wine	148	Chardonnay, Sonoma Cutrer "Russian River," California	65	
	131	Chardonnay, Trefethen, California	60	
	139	Chardonnay, Cakebread Cellars, California	98	
	226	Pinot Grigio, Livon, Italy	59	
	171	Sauvignon Blanc, Duckhorn Vineyards, California	85	
	2352	Chardonnay, Grgich Hills, California, half bottle	85	
	2411	Corton-Charlemagne, Bouchard, France, half bottle	175	
Red Wine	257	Cabernet Sauvignon, Justin Vineyards, California	75	
	250	Cabernet Sauvignon, Robert Mondavi Winery, California	82	
	278	Merlot, Robert Mondavi Winery, California	68	
	2801	Merlot, Sterling Vineyards, California	72	
	2702	Pinot Noir, Cambria Vineyards, California	60	
	267	Pinot Noir, Robert Sinskey Winery, California	97	
		3613	Isosceles, Justin Vineyards, California, half bottle	94
		3561	Opus One, California, half bottle	285

*Please refer to the In-Room Dining staff for further assistance
or additional selections from the wine list.*

children's menus

For Children Twelve Years of Age or Below

Wake Up Call

6:00 a.m. to 11:00 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

Served with Butter and Maple Syrup

13

Waffles

Whipped Cream

13

Eggs Any Style

Breakfast Potatoes and Tomatoes

15

All-Day Menu

11:00 a.m. to 9:00 p.m.

Sandwich selections include a choice of Steamed Broccoli, Rice, or Maui Potato Chips

All-Day Menu Includes a choice of Fresh Juice, Milk, or Soy Milk

Fresh Sautéed Catch of the Day

15

Grilled Chicken Breast

13

Caesar Salad

9

Hamburger or Cheeseburger

13

Hot Dog

11

Grilled Cheese Sandwich

11

Peanut Butter & Jelly Sandwich

11

Macaroni & Cheese

12

Spaghetti, Tomato Sauce

12

Penne alla Bolognese

12

picnic menu

Minimum Order for Two from 7:00am to 12:00pm

Our culinary team will be pleased to customize a picnic menu for you.

HALEKULANI PICNIC (90 minute preparation time requested) 38 per person

Roast Beef or Turkey or Egg Salad Sandwiches on
Whole Wheat Bread
Maui Potato Chips
Crudités with Dip
Seasonal Whole Fruit
Orange Juice, V-8, Cranberry Juice, or Green Tea
Pound Cake

JAPANESE PICNIC (6 hour preparation time requested) 42 per person

Chilled Udon Noodles with Salmon
Musubi
Chicken Karaage
Tamagoyaki
Pickled Vegetables
Seasonal Whole Fruit
Oolong Tea or Green Tea