

# IN ROOM DINING

Please call EXT. 47 to place your order

## WINES

### SPARKLING

	<u>Glass 5 oz</u>	<u>Bottle</u>
Domaine Chandon, Brut	19	95
Pierre Sparr Cremenent D'Alsace, NV	18	90
Nicolas Feuillatte, Réserve Exclusive	25	125
Charles Heidsieck, Réserve	32	155

### WHITE

Sauvignon Blanc, Matua Marlborough, NZ	16	80
Kahala Private Label Chardonnay Martin Ray Winery, Sonoma/Napa, CA	19	90
Riesling, Selbach, Mosel, Germany	17	80
Pinot Grigio, Il Nido, Veneto, Italy	17	80
Chardonnay, Patz & Hall 'Dutton Ranch,' RRV	20	95
Sauvignon Blanc, 'Les Baronnes', Sancerre, Loire, France, 2022	18	85

### ROSÉ

Rhone Blend, Domaine de l'Hortus Le Loup dans la Bergerie, Pays d'Oc	16	75
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### RED

Pinot Noir, Bezel by Cakebread, CA	21	90
Pinot Noir, Melville Estate, SRH, CA	24	120
Malbec, Felino, Mendoza, Argentina	16	75
Merlot, Two Mountain, Yakima Valley, WA	18	85
Kahala Private Label Cabernet Sauvignon Martin Ray Winery, Sonoma/Napa, CA	26	125
Zinfandel, Ridge Vineyards 'Three Valleys', Sonoma, CA	21	105



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## MINI BAR

### JUICE AND WATER

Hawaiian Sun Passion Orange	7
Hawaiian Sun Guava Nectar	7
Sparkling Bottle Water	8

### MIXERS

Coca Cola / Diet	7
Sprite / Zero	7
Ginger Ale	7
Club Soda	7
Tonic Water	7


## BEERS

### CRAFT

Lagunitas IPA	12
Kona Brewing Longboard Lager	12
Paradise Guava Lava Hard Cider	12

### BOTTLED

Bud Light	10
Budweiser	10
Coors Light	10
Heineken	12
Heineken 0.0	12
Asahi	12
Corona	12





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## SPIRITS

375ml

Includes 3 Mixers

### VODKA

Grey Goose	105
Tito's Handmade Vodka	65

### SCOTCH / WHISKY

Chivas	85
Johnny Walker Black Label	110
Macallan 12 year	150
Bulleit Bourbon	85
Crown Royal	83
Jack Daniel's	68

### RUM

Meyer's Dark	61
Bacardí Gold	45

### GIN

Tanqueray Gin	65
Bombay Sapphire Gin	70

### TEQUILA

Don Julio Blanco	110
Jose Cuervo Gold	50

### COGNAC

Remy Martin VSOP	110
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### SPECIALTIES

Grand Marnier	95
Bailey's Irish Cream	85
Kahlua	60

# IN ROOM DINING

Breakfast 6:30 AM - 11:00 AM  
Please call EXT. 47 to place your order

GF = Gluten Free | NF = Nut Free | DF = Dairy Free | EF = Egg Free

## *The Kahala Grand Breakfast*

French Omelet, Black Winter Truffles, Parmesan  
Chilled Maine Lobster Tail, Sauce Gribiche  
Crispy Applewood Smoked Bacon  
Avocado Toast, Rye Bread, Fine Herbs Salad  
Chilled Green Asparagus, Frisée  
Yogurt Parfait, Lilikoi Curd, Housemade Granola, Seasonal Berries  
Chilled Ripe Island Papaya, Wedge of Lime  
Brioche Roll, Devonshire Cream, Assortment of Island Jams and Jellies  
Fresh Pressed Orange Juice, Pour Over Coffee

\$100

Please call a day in advance to order

## MORNING BOOST

Ōma'oma'o 15

*Kale, Pineapple, Celery, Local Turmeric*

'Ula'Ula 15

*Red Beets, Green Apple, Fennel, Ginger*

Fresh Squeezed Orange Juice 14

Fruit Juices 8

*Orange, Grapefruit, Pineapple, Cranberry  
Apple, Tomato, POC, or Guava*

Hot Tea 7

*Japanese Sencha, Chamomile, Earl Grey  
Local Mint Mamaki, or English Breakfast*

Local Coffee Small Pot 15

Local Coffee Large Pot 20

Local Espresso Drinks 8

Hot Chocolate 8

## RISE

Island Papaya 16 GF | NF | DF | EF

Pink Grapefruit 12 GF | NF | DF | EF

Sliced Seasonal Fresh Fruit 19 GF | NF | DF | EF

Steel-Cut Oats 18 GF | NF | DF | EF

Cream of Wheat 16 GF | NF | DF | EF

Overnight Oats with Fresh Fruit 17


Low Fat Granola with Dried Fruit 17

Pastry Basket 16

*Assorted Pastries, Fresh Brewed Coffee*

Natural or Fruit Yogurt 12

## FRESH START

 Island Papaya Sunrise 22 GF | EF

*Half Papaya, Greek Yogurt, Chia Seeds, Banana, Berries, Coconut Almond Granola*

 Hawaiian Style Acai Bowl 22 GF | DF | EF


*Bananas, Berries, House Made Granola, Local Honey, Served in a Pineapple*

Island Style Avocado Toast 24 NF | DF | EF

*Blackened Hawaiian Ahi, Smashed Hass Avocado, Kaiware Sprouts, Mixed Greens*

## CONTINENTAL BREAKFAST 34

*Assorted Pastries, Sliced Seasonal Fresh Fruit, Fresh Brewed Coffee, and Juice*

 = Kahala Favorites

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## "ŒUF BROUILLÉS"

### WITH BLACK WINTER TRUFFLES <sup>NF</sup>

French Style Soft Scrambled Waiālua Eggs  
Fresh Black Winter Truffles and Toasted House Made Focaccia  
57

## HOMESTYLE ELEVATED

Choice of Hash Brown, Breakfast Potatoes, or White/Brown Rice



Sweet Butter Poached Lobster Benedict 48 <sup>NF</sup>

*Keāhole Lobster, Poached Waiālua Eggs, Spinach, Grilled Asparagus, Taro English Muffin, Hollandaise Sauce*



Plumeria Omelet 29 <sup>GF | NF</sup>

*Whole Eggs or Egg Whites, Hāmākua Mushrooms, Ham, Bell Pepper  
Onion, Spinach, Tomato, Monterey Jack Cheese*

Classic Eggs Benedict 29 <sup>NF</sup>

*Canadian Bacon, Poached Waiālua Eggs, Toasted English Muffin, Hollandaise Sauce*



Hawaiian Style Eggs Benedict 31 <sup>NF</sup>

*Kalua Pork, Spinach, Lomi Lomi Tomatoes, Poached Waiālua Egg, Taro English Muffin, Hollandaise Sauce*

## BREAKFAST SETS

"Japanese" Breakfast Bento 52

*Sliced Seasonal Fruit, Local Papaya, Lilikoi Yogurt Parfait  
Ahi and Hamachi Sashimi, Delicate Thin Pancakes  
Poached Waiālua Egg, Miso Soup, Steamed White Rice  
Grilled New Zealand Salmon, Japanese Pickle*

Upcountry Breakfast 54

*Seasonal Hawaiian Fruit  
Two Local Eggs Any Style  
Bacon, Ham, Link, or Portuguese Sausage  
Hash Browns, Breakfast Potatoes, or White/Brown Rice  
White, Wheat, Organic Sprouted Wheat, or Gluten Free Toast  
Choice of Juice and Fresh Brewed Coffee*

## FROM THE GRIDDLE

Choice of Maple Butter or Coconut Butter



Delicate Thin Pancakes 23 <sup>NF</sup>

Buttermilk Pancakes 23 <sup>NF</sup>

Banana Pancakes 27

*Warm Haupia, Toasted Macadamia Nuts*

Malted Waffles 25 <sup>NF</sup>

Mochi Waffles 23 <sup>GF | NF</sup>

Hawaiian Sweet Bread 25 <sup>NF</sup>

*French Toast | \*add Bananas 5*

Corned Beef Hash 29 <sup>NF | DF</sup>

*Sunny Side Up Eggs, Grilled Onions, Toast*

## SIDES

Two Local Waiālua Eggs 12

Breakfast Meats 11

*Portuguese Sausage, Breakfast Links, or Bacon*

Toast 6

*White, Wheat, Organic Sprouted Wheat, or Gluten Free*

Hash Brown 10

Breakfast Potatoes 10

White or Brown Rice 6



= Kahala Favorites

# IN ROOM DINING

Lunch 11:30 AM - 2:00 PM  
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## SHARING (SERVES 2)

### CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Chives, Crème Fraîche  
Add a bottle of House Champagne 155  
220

Chips and Dip 25 NF | DF | EF  
*Tortilla, Guacamole, Salsa*

Vegetable Crudités Platter 38 NF  
*Creamy Herb Dip*

Cheese From Around the World 36 NF  
*Crackers, French Bread, Grapes*

Charcuterie Board 48 NF | DF | EF  
*Cured Meats, Pickles, Mustard, Baguette*


### AUCTION SEAFOOD PLATTER


Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail  
Snow Crab, Jumbo Prawn, Mussels  
Cocktail Sauce, Asian Rémoûlade, Ponzu Sauce  
SM 89 | LG 169

## STARTERS, SOUPS & SALADS

 Fried Ahi Poke Musubi 28 NF  
*Sweet Soy, Ogo, Asian Rémoûlade*

Chef's Onion Soup 18 NF  
*Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions*

 Curry Chicken Salad in Papaya 24  
*Grilled Chicken Breast, Curry Aioli, Local Papaya, Apples, Cranberries, Macadamia Nuts, Gava Grow Lettuces*


 "Hawaiian Harvest" 18 Vegan | GF | NF | DF | EF  
*Gava Grow Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers  
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing  
\*add Fish 16 | \*add Chicken 14 | \*add Tofu 10  
(items and farms may change due to seasonal availability)*

Caesar Salad 19 NF  
*Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing  
\*add Fish 16 | \*add Chicken 14 | \*add Tofu 10*

Beach House Salad 35 GF | NF  
*Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus  
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie*

### KAHALA SIGNATURE BENTO

Ahi Poke Musubi, Misoyaki Butterfish, Kula Green Salad  
Ribeye Steak, Ginger Scallion Jasmine Rice  
Chocolate Macadamia Tart  
47

 = Kahala Favorites

# IN ROOM DINING

Lunch 11:30 AM - 2:00 PM  
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## ENTRÉES

"Steak Frites" Grilled Certified Angus Beef Ribeye 11oz 70 NF | EF  
*Farmer's Seasonal Vegetables, French Fries, Red Wine Jus*

 Plumeria Beach House Pork Tonkatsu 31 NF | DF  
*Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup  
Steamed White Rice, Katsu Sauce, English Mustard*

Kahala Loco Moco 30 NF | DF  
*Locally Raised Beef, Ginger Scallion Rice, Maui Sweet Onion, Hāmākua Mushroom, Local Waiālua Egg Any Style*

 Broiled Misoyaki Butterfish 48 GF | NF | EF  
*Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc*

Hawaiian Sea Fettuccine 32 NF | EF  
*Fresh Hawaiian Catch, Jumbo Prawns, Garlic Roasted Hāmākua Mushrooms, Spinach  
Shredded Parmesan, White Wine Cream Sauce*

 Crispy Wok Fried Prawns 42 NF | | DF | EF  
*Wok Fried Vegetables, Chicken Fat Rice*

Grilled Vegetable Grain Bowl 28 Vegan | DF | EF  
*Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens  
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette*

## PAN PIZZA

Design Your Own Pizza 25  
(add 2 per topping)  
*Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes*

Margherita Pizza 27 NF  
*Mozzarella Cheese, Fresh Tomatoes, Basil*

## SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

 The Kahala Burger 30 NF  
*Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche*

Bruddah Dave's Taro Burger 28 Vegan | GF | NF | DF | EF  
*Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing*

Chicken Sandwich 26 NF  
*Fried Chicken Breast, Chipotle Aioli, Pickled Pickles, Onions, Lettuce, Tomato, Brioche Bun*

Roast Turkey Club Sandwich 25 NF | DF  
*Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread*

## SIDES


Chicken Fat Rice 10 NF | DF | EF

Steamed White or Brown Rice 7 GF | NF | DF | EF

Sliced Seasonal Fresh Fruit 16 GF | NF | DF | EF

Steamed Broccoli 6 GF | NF | DF | EF

French Fries or Sweet Potato Fries 10 NF | DF | EF  
\*add Truffles MP

 = Kahala Favorites

# IN ROOM DINING

"In Between" 2:00 PM - 5:30 PM  
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## STARTERS

Bowl of Edamame 14 Vegan | GF | NF | DF | EF  
*Steamed Soy Beans, Hawaiian Rock Salt*

Chef's Loaded Fries 14 NF  
*Caramelized Onion, Melted White Cheddar, Secret Sauce*

 Chef's Onion Soup 18 NF  
*Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions*

 Fried Ahi Poke Musubi 28 NF  
*Sweet Soy, Ogo, Asian Rémoulade*

 "Hawaiian Harvest" 18 Vegan | GF | NF | DF | EF  
*Gava Grow Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers  
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing*  
\*add Fish 16 | \*add Chicken 14 | \*add Tofu 10  
(items and farms may change due to seasonal availability)


Caesar Salad 19 NF  
*Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing*  
\*add Fish 16 | \*add Chicken 14 | \*add Tofu 10

Beach House Salad 35 GF | NF  
*Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus  
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie*

## ENTRÉES

"Steak Frites" Grilled Certified Angus Beef Ribeye 11oz 70 NF | EF  
*Farmer's Seasonal Vegetables, French Fries, Red Wine Jus*

 Plumeria Beach House Pork Tonkatsu 31 NF | DF  
*Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup  
Steamed White Rice, Katsu Sauce, English Mustard*

 Crispy Wok Fried Prawns 42 NF | DF | EF  
*Wok Fried Vegetables, Chicken Fat Rice*

Grilled Vegetable Grain Bowl 28 Vegan | DF | EF  
*Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens  
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette*

## SANDWICHES & BURGERS


Choice of French Fries, Sweet Potato Fries, or Small Salad

 The Kahala Burger 30 NF  
*Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche*

Bruddah Dave's Taro Burger 28 Vegan | GF | NF | DF | EF  
*Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing*

Chicken Sandwich 26 NF  
*Fried Chicken Breast, Chipotle Aioli, Pickled Pickles, Onions, Lettuce, Tomato, Brioche Bun*

Roast Turkey Club Sandwich 25 NF | DF  
*Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread*

 = Kahala Favorites



# IN ROOM DINING

Dinner 5:30 PM - 10:00 PM  
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## SHARING (SERVES 2)

### CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Chives, Crème Fraîche  
Add a bottle of House Champagne 155  
220

Chips and Dip 25 NF | DF | EF  
*Tortilla, Guacamole, Salsa*

Vegetable Crudités Platter 38 NF  
*Creamy Herb Dip*

Cheese From Around the World 36 NF  
*Crackers, French Bread, Grapes*

Charcuterie Board 48 NF | DF | EF  
*Cured Meats, Pickles, Mustard, Baguette*


### AUCTION SEAFOOD PLATTER

Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail  
Snow Crab, Jumbo Prawn, Mussels  
Cocktail Sauce, Asian Rémoulade, Ponzu Sauce  
SM 89 | LG 169

## STARTERS, SOUPS & SALADS

 Fried Ahi Poke Musubi 28 NF  
*Sweet Soy, Ogo, Asian Rémoulade*

 Chef's Onion Soup 18 NF  
*Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions*

 "Hawaiian Harvest" 18 Vegan | GF | NF | DF | EF  
*Gava Grow Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers,  
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing*  
\*add Fish 16 | \*add Chicken 14 | \*add Tofu 10  
(items and farms may change due to seasonal availability)


Caesar Salad 19 NF  
*Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing*  
\*add Fish 16 | \*add Chicken 14 | \*add Tofu 10

Beach House Salad 35 GF | NF  
*Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus  
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie*

## ISLAND BENTO BOXES

Kona 89  
*Ahi Poke Musubi, Green Salad, Crispy Prawn, Petite Beef, Maine Lobster*

Maunaloa 69  
*Ahi Poke Musubi, Ahi Sashimi, Green Salad, Petite Beef, Fresh Catch of the Day*

 = Kahala Favorites


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Dinner 5:30 PM - 10:00 PM  
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## ENTRÉES

Grilled Certified Angus Beef Ribeye 11oz 70 GF | EF  
Choice of Sauce: Creamy Waimanalo Green Peppercorn or Red Wine  
Comes with Steamed Seasonal Vegetables and Choice of Starch


 Crying Tiger Steak 72 DF | EF  
Certified Angus Beef Ribeye 11oz, Red Onions, Cilantro, Local Mint  
Roasted Local Kaffir Lime Chili Sauce

 Plumeria Beach House Pork Tonkatsu 40 NF | DF  
Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup  
Steamed White Rice, Katsu Sauce, English Mustard

 Huli-Huli J. Ludovico Farm Chicken 45 NF | EF  
Grilled Local Pineapple, White Rice

 Broiled Misoyaki Butterfish 48 GF | NF | EF  
Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc

Coconut Macadamia Nut Crusted Fish 48  
Fresh Catch, Local Pineapple Salsa, Lilikoi Butter Sauce

 Crispy Wok Fried Prawns 42 NF | DF | EF  
Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Napoleon 28 Vegan | DF | EF  
Warm Barley Salad, Kawamata Tomatoes, Balsamic Vinaigrette, Grilled Zucchini, Peppers  
Eggplant, Portobello Mushrooms, Macadamia Nut Pesto, Romesco Sauce

## PAN PIZZA

Design Your Own Pizza 25  
(add 2 per topping)  
Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes

Margherita Pizza 27 NF  
Mozzarella Cheese, Fresh Tomatoes, Basil

## SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

 The Kahala Burger 32 NF  
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche

Bruddah Dave's Taro Burger 30 Vegan | GF | NF | DF | EF  
Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

Roast Turkey Club Sandwich 26 NF | DF  
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

## SIDES


Chicken Fat Rice 10 NF | DF | EF

Steamed White or Brown Rice 7 GF | NF | DF | EF

Sliced Seasonal Fresh Fruit 16 GF | NF | DF | EF

Steamed Broccoli 6 GF | NF | DF | EF

French Fries or Sweet Potato Fries 10 NF | DF | EF  
\*add Truffles MP

 = Kahala Favorites

# IN ROOM DINING

Keiki Menu (up to 12 years old)  
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## BREAKFAST 6:30 AM - 11:00 AM

House Made Malted Waffles 16 NF

French Toast 16 NF

Buttermilk Pancakes 16  
with Maple Butter

 Thin Pancakes 16 NF  
with Maple Butter

Cheese Omelet 18 GF | NF

One Egg 18 GF | NF | DF  
Choice of Potatoes and Breakfast Meats

## ALL DAY 11:30 AM - 10:00 PM

Seasonal Green Salad 12 Vegan | GF | NF | DF | EF

Spaghetti 16 NF | EF  
Choice of Tomato or Butter and Cheese Sauce

Keiki Burger 18 NF  
with French Fries, with or without Cheese

 Crispy Island Style Chicken Bites 18 NF  
Broccoli, White or Brown Rice

Grilled Beef 25 GF | NF | DF | EF  
with Steamed Vegetables, Brown Rice

Grilled Chicken 22 GF | NF | DF | EF  
with Steamed Vegetables, Brown Rice

Grilled Fresh Catch 22 GF | NF | DF | EF  
with Steamed Vegetables, Brown Rice

## BEVERAGES ( 6 OZ)

Orange Juice 6

Apple Juice 6

Milk 6


Soft Drinks 6

## DESSERT

Tropical Fruit Cup 8

Hot Fudge Sundae 6  
with Chocolate Chip Cookies

Ice Cream (1 Scoop) 6  
Chocolate or Vanilla

 = Kahala Favorites

# IN ROOM DINING

Dessert

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## SWEET ENDINGS

 Kahala Chocolate Mousse Cake 16 NF  
*Ku'ia Dark Chocolate Mousse, Chocolate Chiffon*

 Kahala Classic Coconut Cake 16  
*Layers of Haupia Cream, La'ie Vanilla Chiffon, Shredded Coconut*

 Kahala Signature Bread Pudding 16  
*Crème Anglaise*

Cotton Cheesecake & Strawberries 15 NF

Hawaiian Vanilla Crème Caramel 15 NF | EF

Lilikoi Tart 16  
*Passion Fruit Sabayon, Macadamia Nut Crust*

Tropical Sorbet 14 Vegan | GF | NF | DF | EF  
*Mango, Guava, Lilikoi, Coconut*

Ice Cream 14  
*Vanilla, Chocolate, Coffee, Macadamia Nut*

Sliced Seasonal Fresh Fruit 19 Vegan | GF | NF | DF | EF

## HOT TEAS

7

Japanese Sencha

Chamomile

Earl Grey

Local Mint Mamaki

Local English Breakfast

## COFFEE

Hawaiian Paradise Coffee Small Pot 15


Hawaiian Paradise Coffee Large Pot 20

Espresso 8

Café Macchiato 8

Cappuccino 8

Café Latte 8

 = Kahala Favorites