

WESTIN

# Eat Well



# Breakfast

Available from 6:30AM to 10:30AM.\*\* Dial Service Express®

## Entrées

### BIRCHER MUESLI 15

A Blend of Whole Grain Oats, Raisins, Dried Cranberries, and Almonds  
Choice of Soy, Whole or Low Fat Milk or Greek Yogurt

### STEEL CUT OATMEAL 15

Raisins, Island Bananas, Mauna Kea Resort Honey, Big Island Macadamia Nuts

### BELGIAN WAFFLES 28

Whipped Cream, Maple Syrup or Coconut Syrup, Berries

### CLASSIC BENEDICT\* 33

English Muffin, Canadian Bacon, Hollandaise

### ALL GREEN WELLNESS OMELET 32

Spinach, Zucchini, Bell Pepper, Green Onion, Parsley & Arugula Salad, Pecorino Cheese  
*(Eggless Scramble Available)*

### AVOCADO TOAST 28

House-Made Sourdough Toast, Ricotta Cheese, Avocado Spread, Served with Arugula

### SHAKSHUKA\* 32

Baked Egg, Roasted Bell Peppers, Tomato Sauce, Focaccia

## Side Orders

HALF PAPAYA 8

GREEK YOGURT 8

ONE EGG ANY STYLE\* 5

TOAST 5

STEAMED RICE 8

BREAKFAST POTATOES 10

BREAKFAST MEATS\* 12

BAKERY BASKET 15

*Freshly Baked Assorted Pastries*

# Eat Well Menu

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well, for you.

### ACAI BOWL

Half 18.00 | Full 25.00

Mauna Kea Resort Honey, Unsweetened Coconut, Toasted Macnuts, Assorted Berries, Bananas

### FRUIT PLATE

Half 17.00 | Full 23.00

Sliced Seasonal Fruits, Assorted Berries

### FRENCH TOAST OR BELGIAN WAFFLE

Half 18.00 | Full 28.00

Whipped Cream, Maple or Coconut Syrup, Berries



### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

\*\*Enjoy breakfast longer on weekends – turn to our Westin Weekend Breakfast Menu page for details.

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have any concern regarding food allergies, please alert your In-Room Dining agent prior to ordering

A delivery charge of \$8.00, plus a service charge of 21% will be added to your check. The service charge will be distributed in its entirety to the In-Room Dining team. 16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.



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# Breakfast

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## Breads + Pastries

### **BAKERY BASKET** 15

Freshly Baked Assorted Pastries

## Westin Fresh by The Juicery

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

Papaya, Pineapple, Mint 12

Watermelon, Basil 12

Lychee, Banana, Pineapple, Vanilla Smoothie 12

Strawberries, Banana, Goji Berry, Coconut Milk 12

## Coffee + Tea

### **ESPRESSO** 6 9

### **SPECIALTY COFFEES** 8

#### **BREWED KONA COFFEE BLEND**

Small 10

Large 15

#### **FRENCH PRESS 100% KONA COFFEE** 15

#### **SELECTION OF HARVEY & SONS TEA** 8

Earl Grey, English Breakfast, Sencha Green,

Orange Pekoe, Mint, Chamomile

## Beverages

### **JUICE** 8

Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato

### **ASSORTED SODA** 7

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water

### **HAPUNA TROPICAL ICED TEA** 8

### **MILK** 8

Whole, 2%, Skim, Soy

### **BOTTLED WATER, STILL**

Small 7

Large 9

### **BOTTLED WATER, SPARKLING**

Small 8

Large 9

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# Lunch

Available from 10:30AM to 5:30PM. Dial Service Express®

## Appetizers

**CHIPOTLE CORN RIBS** GF, V 22  
Chipotle-Lime Aioli, Pasilla  
Tamarind Salt, Cotija Cheese

**EDAMAME POT STICKERS** 22  
Pan-seared Vegetable Dumplings filled with  
Edamame & Scallions, served with  
Citrus Ponzu Dipping Sauce

**FRIED COCONUT SHRIMP** 23  
House Cocktail Sauce

**TIKI GLAZED CHICKEN TENDERS** 23  
Golden Chicken Tenders Glazed in Honey-Wasabi,  
Paired with Cucumber Mint Salad

**GARDEN BASIL PESTO HUMMUS** V+ 22  
Warm Pita Bread, Local Carrots, Cauliflower,  
Cucumber, Toasted Pine Nuts, Garden Basil

## Salads

**CRANBERRY CRUNCH KALE SALAD** GF, V 20  
Fresh Garden Kale & Mixed Greens tossed with  
Cherry Tomatoes, Cucumber, Red Onion, Smoky  
Chickpeas, finished with Sliced Almonds, Dried  
Cranberries, Cranberry-Poppy Seed Dressing

**CLASSIC CAESAR SALAD** 19  
Kamuela Baby Romaine, Shredded Parmesan,  
Focaccia Croutons, House Anchovy Dressing

**CHOPPED COBB SALAD** 23  
Kamuela Baby Romaine, Cherry Tomatoes, Boiled  
Eggs, Crispy Fried Onions, Bacon, Avocado, Blue  
Cheese Crumbles, Tarragon Dressing

**ADD TO ANY SALAD**  
Grilled or Crispy Chicken Breast, Tofu 11  
Tiger Shrimp 13  
Fresh Catch, Poke, Seared Salmon 20

## Entrée

**TURKEY CLUB SANDWICH** 20  
Herbed Focaccia, Smoked Turkey,  
Kamuela Tomatoes, Crispy Bacon,  
Lettuce, Avocado Spread

**SMASHBURGER** 30  
Double-Stack Smashed Parker Ranch Patties,  
Swiss Cheese, Arugula, Tomatoes,  
Smoked Herbed Mustard Sauce, Fig-Balsamic  
Caramelized Onions, Brioche Bun,  
Served with Truffle Fries

**NAUPAKA BURGER** 28  
Parker Ranch Beef Patty, Toasted  
Brioche Bun, Swiss Cheese, Lettuce,  
Kamuela Tomatoes, Onion

**NAUPAKA DOG** 16  
Eisenberg Black Angus Dog,  
Hot Dog Bun, Pickle

**KONA LONGBOARD LAGER FISH AND CHIPS** 30  
Crispy Fries, Tartar Sauce, Lemon Wedges

## Sides

**FRENCH FRIES** GF, V 10  
**TRUFFLE PARMESAN FRIES** GF, V 13  
**SWEET POTATO FRIES** GF, V 10  
**ISLAND AVOCADO** GF, V 6  
**WHITE RICE** GF, V 6

# Eat Well Menu

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**BANG BANG CAULIFLOWER** GF, V+  
Half 14.00 | Full 22.00  
Crispy Cauliflower Served with Vegan Miso Sriracha Aioli,  
Macadamia Nut, Scallions

**AHI POKE BOWL**  
Half 19.00 | Full 25.00  
Wild Caught Ahi, Sweet Onion, Seaweed Salad, Cucumber, Kukui Nut,  
Kabayaki, Spicy Mayo, Furikake, White Steamed Rice and Ogo

**AHI TATAKI**  
Half 17.00 | Full 22.00  
Sesame Seared Wild Ahi, Soy Wasabi Dressing

**NAUPAKA GAZPACHO**  
Half 8.00 | Full 12.00  
Chilled Tomato and Garden Vegetable Soup, Artisan Toast,  
A Perfect Wellness Pick to Energize Your Day

**GRILLED PITA FALAFEL GYRO** V 24  
Char-Grilled Pita, Crispy Herb Falafel, Traditional Tzatziki,  
Schug Sauce, Chopped Lettuce, Cherry Tomatoes,  
Red Onion, Fresh Herbs, Served with a side of  
Fresh Vegetables and Garden Basil Hummus



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# Dinner

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## THURSDAY-MONDAY DINNER MENU

Available from 5:30PM to 10:00PM. Dial Service Express®

### Appetizers

**SHRIMP SANTORINI** GF 34  
Kona Shrimp, Roasted Cherry Tomato Confit,  
Ouzo, Smoked Feta

**PUNA CHICKEN EMPANADAS** 26  
Smoked Spanish Paprika,  
Piment d'Espelette Pepper

### Salads

**WAIMEA GREENS SALAD** GF, V 19  
Vine-Ripened Tomatoes, Hilo Hearts of Palm,  
Marcona Almonds, Red Wine Vinaigrette

**BEEF & ISLAND TOMATO SALAD** GF, V 22  
Mixed Big Island Berry Jam,  
Big Island Goat Cheese,  
Oro di Rufolo Oil

**CAPRESE** GF, V 21  
Ho Farms Tomatoes, Garden Basil,  
Burrata Cheese, Almond Pesto, Terracuzza EVOO

### Flatbreads

Available from 5:00PM to 9:00PM.

**CHICKEN FLORENTINE** 23  
Chicken, Roasted Garlic, Spinach,  
Béchamel, Mozzarella, Parmesan

**MEAT LOVERS** 24  
Pepperoni, Wild Boar Sausage, Prosciutto,  
House Pomodoro, Mozzarella

**MARGHERITA** 23  
Fresh Mozzarella, Fresh Tomatoes,  
Micro Basil, Extra Virgin Olive Oil

### Entrées

**PUNACHICKS "BRICK CHICKEN"** GF 52  
Hilo Hearts of Palm Purée, Roasted Island Vegetables,  
Natural Anise Jus

**\*PAN-SEARED FILET MIGNON** 85  
Parsnip Purée, Meridia Garden Vegetables,  
Truffle Potato Gratin, Brown Butter Béarnaise,  
Black Garlic-Kona Coffee Demi-Glace

**LINGUINI WITH POMODORO SAUCE** 28  
Parmesan Cheese

### Sandwiches

**PARKER RANCH BURGER** 28  
Parker Ranch Beef Patty, Toasted Brioche Bun,  
Swiss Cheese, Lettuce, Kamuela Tomatoes, Onion

**FRESH CATCH SANDWICH** 30  
Grilled Wild Catch, Toasted Brioche Bun,  
House Tartar, Lettuce, Onion, Kamuela Tomatoes

### Desserts

**LILIKO'I CHEESECAKE** 12  
Fresh Fruit, Mango Sauce

**FRUIT PLATE** 15  
Seasonal Fresh Fruit, Greek Yogurt,  
Mauna Kea Resort Honey

**HAPUNA DARK CHOCOLATE,  
CHOCOLATE CHIP COOKIE** 10  
Served with Milk

**SELECTION OF TROPICAL DREAMS  
ICE CREAM AND SORBETS** 12

### Sides

**FRENCH FRIES** 10

**WHITE RICE** 6

**ROASTED FINGERLING POTATOES** 13

**SAUTÉED BROCCOLINI** 14

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# Dinner

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## TUESDAY & WEDNESDAY DINNER MENU

Available from 5:30PM to 10:00PM. Dial Service Express®

### Appetizers

#### CHIPOTLE CORN RIBS GF,V 22

Chipotle-Lime Aioli, Pasilla  
Tamarind Salt, Cotija Cheese

#### EDAMAME POT STICKERS 22

Pan-seared Vegetable Dumplings filled with  
Edamame & Scallions, served with  
Citrus Ponzu Dipping Sauce

#### FRIED COCONUT SHRIMP 23

House Cocktail Sauce

#### TIKI GLAZED CHICKEN TENDERS 23

Golden Chicken Tenders Glazed in Honey-Wasabi,  
Paired with Cucumber Mint Salad

#### GARDEN BASIL PESTO HUMMUS V+ 22

Warm Pita Bread, Local Carrots, Cauliflower,  
Cucumber, Toasted Pine Nuts, Garden Basil

### Salads

#### CLASSIC CAESAR SALAD 19

Kamuella Baby Romaine, Shredded Parmesan,  
Focaccia Croutons, House Anchovy Dressing

#### CRANBERRY CRUNCH KALE SALAD GF,V 20

Fresh Garden Kale and Mixed Greens tossed  
with Cherry Tomatoes, Cucumber, Red Onion,  
Smoky Chickpeas, finished with Sliced Almonds,  
Dried Cranberries, Cranberry-Poppy Seed Dressing

#### CHOPPED COBB SALAD 23

Kamuella Baby Romaine, Cherry Tomatoes,  
Boiled Eggs, Crispy Fried Onions, Bacon,  
Blue Cheese Crumbles, Avocado,  
Tarragon Dressing

#### ADD TO ANY SALAD

Grilled or Crispy Chicken Breast, Tofu 11  
Tiger Shrimp 13  
Fresh Catch, Poke, Seared Salmon 20

### Flatbreads

Available from 5:00PM to 9:00PM.

#### CHICKEN FLORENTINE 23

Chicken, Roasted Garlic, Spinach,  
Béchamel, Mozzarella, Parmesan

#### MEAT LOVERS 24

Pepperoni, Wild Boar Sausage, Prosciutto,  
House Pomodoro, Mozzarella

#### MARGHERITA 23

Fresh Mozzarella, Fresh Tomatoes,  
Micro Basil, Extra Virgin Olive Oil

### Entrées

#### PAN ROASTED CHICKEN GF 42

Roasted Fingerling Potatoes,  
Big Island Vegetables, Pan Jus

#### WILD CAUGHT CATCH GF 47

Pan-seared Wild Caught Catch finished with  
Garden Basil Butter Sauce, served with  
Steamed White Rice & a Medley of Island Vegetables

#### FIRE-GRILLED SKIRT WITH ISLAND

**SMOKED HERB CHIMICHURRI GF 48**  
Grilled Skirt Steak Served with Charcoal  
Smoked Chimichurri, Garden 'Ulu Fries,  
Garlic Aioli, House Side Salad,  
Citrus Balsamic Vinaigrette

### Sandwiches

#### NAUPAKA BURGER 28

Parker Ranch Beef Patty, Toasted Brioche Bun,  
Swiss Cheese, Lettuce, Kamuella Tomatoes, Onion

#### SMASHBURGER 30

Double-Stack Smashed Parker Ranch Patties, Swiss  
Cheese, Arugula, Tomatoes, Smoked Herbed Mustard  
Sauce, Fig-Balsamic Caramelized Onions, Brioche Bun,  
Served with Truffle Fries

#### FRESH CATCH SANDWICH 30

Grilled Wild Catch, Toasted Brioche Bun,  
House Tartar, Lettuce, Onion, Kamuella Tomatoes

### Desserts

#### LILIKO`I CHEESECAKE 12

Fresh Fruit, Mango Sauce

#### FRUIT PLATE GF, V 15

Seasonal Fresh Fruit, Greek Yogurt,  
Mauna Kea Resort Honey

#### HAPUNA DARK CHOCOLATE, CHOCOLATE CHIP COOKIE 10

Served with Milk

#### SELECTION OF TROPICAL DREAMS ICE CREAM AND SORBETS 12

### Sides

#### FRENCH FRIES GF, V 10

#### TRUFFLE PARMESAN FRIES GF 13

#### SWEET POTATO FRIES GF, V 10

#### WHITE RICE GF, V 6

#### ISLAND AVOCADO GF, V 6

#### ROASTED FINGERLING POTATOES V 10

#### BIG ISLAND VEGETABLES V 10

#### SEAWEED SALAD 8

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# Eat Well Menu For Kids

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Discover kids' meals that are as delicious as they are nutritious with the Westin Eat Well Menu for Kids, developed with SuperChefs™ to make kids and parents happy. Dial Service Express®.

## Breakfast

Available from 7:00AM to 10:30AM\*.

**BUILD YOUR OWN GRANOLA PARFAIT** 15  
Greek Yogurt, Anahola Granola, Strawberries, Raspberries and Blueberries 

**BABY SPINACH & CHEESE OMELET** 13 

**PEANUT BUTTER AND BANANA SANDWICH** 12  
Whole Wheat Bread, Seasonal Fruit 

## All Day

Available from 10:30AM to 10:00PM.

**KEIKI CAESAR SALAD** 10  
Greens, Shredded Parmesan, Croutons, Caesar Dressing 

**MOANA FISH TACOS** 15  
Lean Wild Catch Fish, Tomato, Lettuce, Pico De Gallo 

**GRILLED CHEESE SANDWICH** 12  
White or Wheat Bread, Sliced Cheddar Cheese  
Served with French Fries or Sweet Potato Fries 

ADD SLICED TURKEY +5

**MAC N CHEESE** 12


**CRISPY GOLDEN CHICKEN TENDERS** 15  
Served with French Fries or Sweet Potato Fries. 

**MINI QUESADILLA GF** 12  
Side Guacamole, Sour Cream, House Salsa 

## Dessert

Available from 10:30AM to 10:00PM.

**FRUIT PLATE GF** 15   
Seasonal Fresh Fruit, Greek Yogurt,  
Mauna Kea Resort Honey

**COOKIE AND SORBET** 8   
Lemon Cookie, Fresh Fruit  
Choice of Sorbet

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 This recipe has been created and tested in the SuperChefs kitchens by the SuperChefs kids.

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# Sleep Well Menu

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Enjoy these nutritious selections 1–2 hours before bedtime to enhance your rest and enrich your well-being.

\*Available 24/7. Dial Service Express®.

**\*GREEK YOGURT PARFRAIT 8**

Walnut Granola, Market Berries

**\*SEARED AHI AVOCADO WRAP 22**

Seared Ahi Tuna, Citrus Avocado Spread, Whole Wheat Tortilla, Lettuce, Kamuela Tomatoes, Served with Edamame Hummus

**\*CITRUS SHRIMP AND SOBA NOODLE SALAD 20**

Mixed Greens, Orange, Cilantro, Avocado Dressing

**BEDTIME SNACK 6**

Cherry Walnut Oat Muffin

**HERBAL TEA 8**

Unwind and re-center with a cup of naturally caffeine-free herbal tea, featuring a proprietary blend of aromatic herbs designed to promote relaxation and restful sleep

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Whether you're adjusting to a new time zone or recovering from your travels, restful sleep is the key to renewal. These selections are packed with amino acids, vitamins and minerals that promote sound sleep, including:

**TRYPTOPHAN**

Boosts serotonin production and enhances sleepiness

**MELATONIN**

Resets sleep-wake cycles, combating jet lag and improving sleep quality

**THIAMIN**

Important B vitamin that helps improve sleep patterns

**MAGNESIUM & POTASSIUM**

Electrolytes often lost during travel that help promote sleep and prevent insomnia

**FOLATE**

Helps fight fatigue during the day and promotes sound sleep at night

**SEROTONIN**

Promotes relaxation and induces sleepiness



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# Beverages

Non-alcoholic beverages available 24/7.

Alcoholic beverages available from 10:00AM to 5:00PM. Dial Service Express®.

## Non-Alcoholic Beverages

### JUICE 8

Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato

### ASSORTED SODA 7

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water

### HAPUNA TROPICAL ICED TEA 8

### MILK 8

Whole, 2%, Skim, Almond, Soy

### BOTTLED WATER, STILL

Small 7  
Large 9

### BOTTLED WATER, SPARKLING

Small 8  
Large 9

## Alcoholic Beverages

### Cocktails

BLOODY MARY 15

"ON THE ROCKS" MAI TAI 15

"ON THE ROCKS" MANGO DAIQUIRI 15

"ON THE ROCKS" MARGARITA 15

MIMOSA - Choice of Orange or Guava 14

### Sparkling Wines

**MIONETTO, PROSECCO** 11 50  
Veneto, Italy

**FAIRE LA FÊTE, CREMANT DE LIMOUX** 12 54  
Limoux, France

**COLLET 'ART DECO' 1<sup>ER</sup> CRU** 130  
Champagne, France

**VEUVE CLICQUOT** 163  
Champagne, France

**LOUIS ROEDERER 'CRISTAL' BRUT** 410  
Champagne, France

### White Wines

**PIGHIN PINOT GRIGIO** 11 50  
Friuli, Italy

**CASAL GARCIA VINHO VERDE** 12 54  
Monterey, California

**DR. LOOSEN 'BLUE SLATE' RIESLING KABINETT** 73  
Mosel, Germany

**WHITEHAVEN SAUVIGNON BLANC** 15 68  
Marlborough, New Zealand

**DUCKHORN SAUVIGNON BLANC** 65  
Napa Valley, California

**J VINEYARDS 'BLACK LABEL' CHARDONNAY** 15 58  
California

**ROMBAUER CHARDONNAY** 125  
Carneros, California

**KISTLER 'LES NOISETIERS' CHARDONNAY** 200  
Sonoma Coast, California

**ORIN SWIFT 'MANNEQUIN'** 18 94  
Sonoma Coast, California

### Rosé Wines

**FLEUR DE PRAIRIE** 14 63  
Cotes de Provence, France

## Red Wines

**SIDURI PINOT NOIR** 16 72  
Santa Barbera, California

**FRANÇOIS LABET PINOT NOIR** 20 85  
Ile de Beauté, Corsica, France

**FINCA DECERO REMOLINOS VINEYARD MALBEC** 56  
Mendoza, Argentina

**ROMBAUER ZINFANDEL** 20 115  
California

**PASO D'ORO CABERNET SAUVIGNON** 15 68  
Paso Robles, California

**PENFOLDS 'BIN 389' CABERNET-SHIRAZ** 25 137  
South Australia

**FOR A FULL LIST OF WINES AVAILABLE FROM MERIDIA  
PLEASE CALL SERVICE EXPRESS®**

## Domestic

BUDWEISER 8

BUD LIGHT 8

COORS LIGHT 8

## Domestic Premium

BLUE MOON BELGIAN WHITE 9

MICHELOB ULTRA 8

SAMUEL ADAMS BOSTON LAGER 9

## Local Microbrew

KONA BREWING COMPANY LONGBOARD LAGER 9

KONA BREWING COMPANY BIG WAVE GOLDEN ALE 9

MAUI BREWING COMPANY BIKINI BLONDE ALE 9

## Import Premium

HEINEKEN 9

CORONA 9

STELLA ARTOIS 9

MODELO ESPECIAL 9

## Non-Alcoholic

ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE 8

ATHLETIC BREWING RUN WILD IPA 8

STELLA ARTOIS LIBERTE 8

## Cider

ANGRY ORCHARD HARD CIDER 9

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