



# In Room Dining

please touch 23 for assistance

# Breakfast

6:30AM - 10:30AM

## Tropical Fruits

Acai Canoe 15  
*seasonal tropical fruit, papaya, berries,  
 mauna kea resort honey*

## Cereals & Yogurts

Steel Cut Oatmeal 15  
*sliced bananas, raisins*

Greek Yogurt and Granola 15

## Hot Off the Griddle

*Ube Cream, Maple Syrup, Berries*

Buttermilk Pancakes 27

Belgian Waffle 27

## Breakfast Features

*++Items Served with Manta Breakfast Potatoes*

Waimea Paniolo Loco Moco \* 32  
*big island grass fed hamburger steak,  
 two island eggs, steamed white rice,  
 big island mushroom gravy*

Two Egg Breakfast 28\*  
*two eggs any style, choice of meat ++*

Manta Omelet 29\*  
*three egg omelet, choice of vegetables,  
 meat & cheese ++*

Avocado Toast 27  
*whole wheat bread, 2 eggs, arugula*  
 + add bacon or smoked salmon  
 +6

## Side Dishes

Smoked Ham

Pork Link Sausage, 11\*  
 Chicken Apple Sausage,  
 Portuguese Sausage,  
 Bacon, Canadian Bacon or Turkey Bacon

Steamed Rice 8

Manta Breakfast Potatoes \* 9



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If you have any concerns regarding food allergies, please alert your server prior to ordering.

GF - gluten free V - vegetarian GFV - gluten free & vegetarian

Delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

# Lunch

AVAILABLE 10:30AM – 3:30PM

## Starters

- Ahi Sashimi GF 22  
*yellow fin tuna, ocean salad, pickled ginger, wasabi*
- Shrimp Cocktail GF 24  
*chili oil*

## Salads

- Hau Caesar Salad 18  
*waimea romaine hearts, parmesan cheese, anchovy, herb croutons*
- Cobb Salad GF 23  
*mixed greens, grilled chicken, bacon, egg, avocado, tomato, blue cheese crumble, white balsamic vinaigrette*
- Makai Salad 19  
*quinoa, yellow bell pepper, edamame, heart of palm, kamuela tomato, pickled fern shoots, dried mango, mac nuts, lemon vinaigrette*

### + Add to Any Salad

- Chicken 12
- Fresh Catch\* 15
- Ahi Sashimi\* 21

## Sandwiches & Entrees

- Catch Sandwich\* 30  
*grilled fresh catch, brioche bun, cabbage slaw, cajun herb remoulade, french fries*
- Hau Tree Beef Burger 26  
*brioche bun, lettuce, tomato, onion, choice of cheddar or swiss cheese, french fries*
- Ahi Wrap\* 25  
*spinach tortilla, seared ahi sashimi, grilled onions, sundried tomato, arugula, chipotle aioli, potato chips*
- Club Sandwich 19  
*toasted wheat bread, turkey, bacon, lettuce, tomato, avocado, dijonnaise spread, potato chips*
- Hau Tree Poke Bowl\* 28  
*fresh local ahi, white rice, ocean salad, cucumber kimchee, bubu arare, kukui nut, furikake*
- Fish Tacos\* 28  
*daily catch, shredded cabbage & radish slaw, avocado, pico de gallo, aji verde, flour tortilla, chips & salsa*

## Desserts

- Meyer Lemon 'Rare Cheesecake' GF 12  
*gluten free sable cookie, mango sauce*
- Chocolate S'Mores Tart GF 12  
*graham cracker shell, toasted house made marshmallow*
- Assorted Local Ice Cream & Sorbets GFV 9



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# Dinner

3:30PM - 10:00PM

## Appetizers

Copper Fries GFV 15  
*truffle sea salt, parmigiano*

Copper Wings 21  
*house buffalo sauce or korean sauce  
choice of ranch or blue cheese*

Edamame GFV 14  
*sweet and sour sauce*

## Salads

Roasted Beet Salad GFV 19  
*roasted beets, arugula, radish, local goat cheese,  
white balsamic vinaigrette*

Hearts of Palm GFV 17  
*mixed greens, goat cheese, grapefruit,  
macadamia nuts, caper citrusette*

Caesar Salad 18  
*baby romaine, parmesan, croutons, anchovy*

### + Add to Any Salad

Chicken 12  
Shrimp 17  
Fish\* 15

## Sashimi\*

Wild Ahi Sashimi GF 22

Sashimi Sampler GF 32  
*ahi, salmon, kampachi*

Organic King Salmon Sashimi GF 21

## Brick Oven Flatbreads

Margherita V 25  
*pomodoro, fresh mozzarella,  
kamuella tomato, basil*

## Entrées

Daily Fish\* MP  
*chefs daily fresh fish feature*

New York Steak\* GF 57  
*ali'i mushroom, oyster mushroom, copper frites,  
garden grown marungay gremolata*

Parker Ranch Grass Fed Burger\* 28  
*wasabi aioli, horseradish cheddar, fries*  
+ add bacon +2  
+ add avocado +4

Duroc Pork Baby Back Ribs GF 42  
*adobo dry rub pork ribs, mauna kea honey-bbq  
sauce, braising greens, crispy fingerling potato*

## Sides

Szechuan Green Beans V 12

Broccolini GFV 13

## Desserts

Portuguese Sweet Bread Pudding V 15  
*coconut ice cream, fresh pineapple*

Chocolate Peanut Butter Torte GFV 15  
*grand marnier-tangerine syrup*

Local Ice Cream or Sorbet GFV 12  
*chocolate, kona coffee, mac nut,  
tahitian vanilla, coconut cream,  
tropical sorbet*

# Late Night

AVAILABLE 10:00PM - 6:30AM

Seasonal Island Fruits and Berries GFV 16

Ulu Hummus Crudite GFV 13

Club Sandwich 25  
*toasted wheat bread, lettuce, tomato,  
avocado, turkey, thick cut bacon,  
chipotle aioli, potato chips*



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# Keiki Lunch & Dinner

AVAILABLE 10:30AM - 10:00PM

Fresh Fruit Platter GFV	8
All Beef Kosher Hot Dog <i>served with chips or fruits</i>	12
Grilled Cheese Sandwich <i>served with chips or fruits</i>	12
Hamburger or Cheeseburger <i>served with chips or fruits</i>	12
Peanut Butter and Jelly Sandwich V <i>served with chips or fruits</i>	12
Chicken Tenders <i>served with chips or fruits</i>	12



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# Beverages

AVAILABLE 10:30AM - 10:00PM

## Non-Alcoholic

<b>Fruit Juice</b>	4.75
<i>orange, apple, cranberry, pineapple, guava, pgg - passion,</i>	
<b>Soft Drinks</b>	5
<i>coke, diet coke, sprite, ginger ale, tonic water</i>	
<i>club soda</i>	3.75
<b>Ice Tea</b>	5
<b>Flavored Ice Tea</b>	6
<i>arnie, mango, liliko'i, plantation</i>	
<b>Bottle Water</b>	
<i>small</i>	4
<i>large</i>	8
<b>Bottle Sparkling Water</b>	
<i>small</i>	4.25
<i>large</i>	8.50

## Cocktails

Grey Goose Martini	27
High West Barrel Aged Manhattan	25
High West Barrel Aged Old Fashioned	25
Ko'hana Liliko'i Daiquiri	20
Mi Campo Spicy Jalapeño Margarita	18
Zing Zang Bloody Mary	15

## Beer

<b>Local Mircobrew</b>	8
<i>big wave, longboard, overboard, ola cider</i>	
<b>Domestic</b>	7
<i>budweiser, coors light, heineken, corona</i>	
<b>Non-Alcoholic</b>	8
<i>heineken 0</i>	

## Wine

<b>Sparkling</b>	
<i>paula kornell brut, california</i>	17   78
<i>domaine carneros by taittinger brut cuvee, napa valley</i>	81
<i>veuve clicquot 'yellow label' brut, reims, champagne</i>	134
<b>Rosé   Orange</b>	
<i>studio by miraval, mediterranee, france</i>	14   68
<i>margerum 'riviera, santa barbara, central coast</i>	16   75
<i>chateau de trinquevedel, tavel, france</i>	77
<b>White</b>	
<i>duckhorn vineyards sauvignon blanc, napa valley</i>	13   65
<i>greywacke sauvignon blanc, marlborough new zealand</i>	16   75
<i>oberon chardonnay, carneros</i>	17   80
<i>niner mauna kea chardonnay, edna valley</i>	16   72
<i>rombauer chardonnay, carneros</i>	28   125
<b>Red</b>	
<i>browne 'forest project' cabernet sauvignon, paso robles</i>	14   68
<i>allegriani 'palazzo della torre', veneto, italy</i>	16   72
<i>clos du val cabernet sauvignon, napa valley</i>	23   100
<i>j vineyards &amp; winery pinot noir, russian river valley</i>	24   108
<i>niner mauna kea red blend, paso robles</i>	16   72
<i>orin swift '8 years in the desert', napa valley</i>	115



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