

Small Plates

Ceviche

Tiger Shrimp serrano, yuzu & mango 17 (low fat) 

Local Kampachi avocado, mexican lime, cilantro & sweet potato 14 (low fat) 

Exotic Mushroom sea vegetables, sesame & huitlacoche 15 (vegetarian) 

Ceviche Tasting Shrimp, kampachi & mushroom 18

Tapas

Chicken Pot Stickers jicama slaw & sweet chili soy sauce 15

Iced Kumamoto Oysters red onion, jalapeño & ponzu splash 21 (low carb) 

Guacamole & Charred Tomato Salsa island vegetable chips 9 (vegetarian) 

Tlayuda Tortilla Pizza con Chorizo black bean, tomato, corn & cilantro 15

Sopas/Ensaladas

Tortilla Soup pulled chicken, ginger chicken broth, tortilla crisps & guajillo chili 9

Heirloom Tomato Gazpacho sweet peppers, jicama & cucumbers 10 (mediterranean) 

Hale Kai Salad kabocha squash, mango, avocado & cotija cheese 13 (vegetarian) 

Achiote Shrimp Caesar romaine, yuzukoshō dressing, cotija cheese & crispy torta croutons 16

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine *Plus* selections.

Large Plates

Tortas

Hamburger hawaiian beef or marinated portobello mushroom, jalapeño jack, avocado, teriyaki glaze, chipotle aioli on a sourdough onion bun served with fries 19

Lemongrass Chicken Taco pineapple jicama slaw, cumin crema on flour tortillas 16

Baja Fish Taco macadamia, coconut mahi, pineapple jicama slaw, sriracha lime aioli on flour tortillas 26

Asandado Sword Fish yuzukoshō aioli, pickled cucumber, carrot & ginger on a mexican torta roll served with fries 23

Lobster Salad Wrap avocado, asian greens, sweet pea shoots wasabi aioli wrapped in a flour tortilla 31

Banana Leaf Roasted Yucatan Pork chipotle aioli, avocado, pickled red onion, asian cabbage slaw on a mexican torta roll served with fries 19

Platos Principales

Shrimp Tostada asian slaw, avocado & sriracha lime aioli 23

Lobster Fried Rice guajillo chilis, shrimp, edamame, egg, vegetables & coriander rice 34

Char Siu Pork Quesadilla pepper jack cheese, spinach, black beans & hoisin sauce 18

Grilled Mahi Mahi yuzukoshō, pineapple jicama slaw & tomatillo salsa 29

Miso Kampachi spinach, hon shimeji, yellow corn masa & honey ancho dressing 26

Chicken Pad Thai rice noodles, pea shoots, thai basil, macadamia nuts ginger soy sauce 24

Seafood Paella kohala coast fresh catch, clams, mussels, shrimp, portuguese sausage, chicken ginger turmeric rice (*serves two*) 60

Acompañamiento

Sweet Potato Fries Togarashi 4

Shoe String Fries Furikake 4

Garden Salad 7

Caesar Salad 9

Brown Rice & Black Beans 5

Hawaiian Fruit 7

Beverages

Tropicals

Lilikoi Margarita our signature margarita is hand – shaken with sauza hornitos, cointreau and fresh lime juice, passion fruit puree and rimmed with local li hing mui powder 14

Cucumber Pomegranate Mojito muddled english cucumber and organic mint bathes in an ocean of bacardi rum, fresh lime juice and club soda 13

Caipirinha leblon cachaca, smashed with fresh limes and a nip of sugar for balance 12

Orchid Mai Tai bacardi gold and myers dark rum with fresh pineapple juice 14

Kohala Sunset bacardi rum, midori, pineapple juice, passion-orange juice 12

Mauna Lani Mule finlandia vodka smothered in ginger puree, fresh lime juice, soda 13

Orchid Breeze strawberry & banana puree frozen with captain morgan's and midori 12

Mango Madness captain morgan's original spiced rum, mango and fresh lime juice 12

Frozen “Grey Goose” Lemonade grey goose vodka, fresh lemon juice and sugar 14

Beer 12 ounce bottle

Imported heineken, sapporo, corona, heineken light, guinness 7

Local Microbrew mehana red ale, kona longboard lager, fire rock pale ale, primo lager 7

Domestic budweiser, bud light, miller lite, coors light 6.50

Organic: green lakes ale, oregon, redbridge gluten free, missouri 6.75

From The Tap 16 ounce draft

kona brewing company, lava man red or big wave golden ale 8

Wines By The Glass

Bubbles

Domaine Carneros Brut, Carneros 13

White Wine

Selbach "Ahi" Riesling, Germany 10

D'arenberg, Marsanne/Viognier, Australia 11

Pighin Pinot Grigio, Italy 12

Long Boat Sauvignon Blanc, New Zealand 12

Grgich Hills Fume Blanc, Napa 16

Buena Vista Chardonnay, Carneros 12

Patz & Hall Chardonnay, Sonoma 17

Jordan Chardonnay, Alexander Valley 20

Red Wine

E. Guigal Côte du Rhône, France 12

Cambria Pinot Noir, Santa Maria 14

Freeman Pinot Noir, Sonoma Coast 20

Trefethen Merlot, Napa 15

Ben Marco Cabernet Sauvignon, Argentina 12

Obsidian Ridge Cabernet Sauvignon, Napa 16

Kenwood "Jack London" Zinfandel, Sonoma 15

Torbreck Shiraz, Barossa Valley 14



Dash/Heart Healthy

Appetizer

Ahi Sashimi tomato-mushroom relish, brown rice & baby greens 18

Spinach Salad strawberries, toasted pumpkin seeds, ahualoa goat cheese, grilled eggplant & tomato coulis 16

Entrees

Roasted Natural Chicken Breast broccolini, green bean mullum, kabocha pumpkin curry sauce 39

Ginger Garlic Seared Tofu steamed spinach & sweet potato 32

Dessert

Big Island Goat Cheese Panna Cotta tropical fruit medley 12

Diabetes

Appetizer

Seared Ahi Poke brown rice, grilled asparagus & tomato 19

Grilled Shrimp Salad toasted pecans, moloka'i sweet potato, romaine lettuce, fine green beans & orange segments 19

Entrees

Grilled Jumbo Shrimp brown rice & mango relish 36

Seared Ahi Penne Pasta whole wheat penne pasta & tomato sauce 36

Dessert

Sugar -Free Olive Oil Cake seasonal fresh berries 12

Raw

Appetizer

Pickled Vegetable Salad daikon radish, cucumber, sweet onions, wakame & baby romaine 12

Entrees

Cucumber Gazpacho hilo hearts of palm 25

Dessert

Fruit Sashimi 11

Macrobiotic

Appetizer

Pickled Daikon Soup waimea sweet corn, edamame & egg white ribbons 12

Entrees

Olive Oil Tombo Confit whole grain spaghetti, island vegetables & sweet shoyu glaze 39

Dessert

Whole Grain Carrot Cake whipped hilo avocado 13

Gluten Free

Appetizer

Organic Watercress Farms Tomato & Salad balsamic vinaigrette 17

Mango Summer Roll peanut sauce 16

Entrees

Asparagus & Shrimp Stir Fry rice noodles & organic shoyu & ginger sauce 38

Kalbi Chicken Vegetable Fried Rice

brown rice, asparagus, shiitake mushrooms & carrots 35

Dessert

Warm Chocolate Mochi coconut sorbet 14

Vegan

Appetizer

Buckwheat Noodle Stir Fry carrots, organic bok choy & shiitake mushroom 15

Hamakua Vegetable Fried Rice brown rice, asparagus, shiitake mushrooms & carrots 15

Entrees

Soy Glazed Tofu with Shiitake Mushrooms fine green bean, noodle & vegetable stir fry 27

Dessert

Fruit Sashimi 11

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.