

KAMUELA SUNRISE GRIDDLE

TASTE OF HAWAII PANCAKES 16

Three Pancakes with a choice of Buttermilk, Pineapple, Banana or Macadamia Nuts
Served with a Trio of Tropical Fruit Chutney, Whipped Cream and Fresh Fruit

HILO VANILLA FRENCH TOAST 16

Cinnamon Bark and Hilo Vanilla Battered French Bread with Kellogg's Corn Flakes
Served with Cinnamon Pineapple, Whipped Cream and Hilo Vanilla Sugar

BANANA FOSTERS WAFFLE 16

Kaloa Rum Banana Sauce, Candied Macadamia Nuts on a Crisp Waffle
Served with Island Cinnamon Sugar, Sweet Cream Cheese and Hilo Vanilla Sugar

LOCO MOCO 19

Two 4 oz. Grilled Hamburger Patties topped with Island Eggs any Style, Fried Rice, Demi-Glace

COMPLETE BREAKFAST

THE ORCHID ALL-AMERICAN BREAKFAST 23

Two Island Eggs any Style, Grilled Waimea Tomato, Home-Fried Potatoes or Steamed Rice
Choice of Bacon, Sausage Links or Country Ham

THE BEACHCOMBER BREAKFAST (vegetarian) 18

Breakfast Parfait with Low Fat Yogurt, Granola, Seasonal Berries and Local Honey
Bran Muffin or Harvest Grain Toast with Margarine and Island Preserves

THE BREAKFAST LUAU 25

Kalua Pork, Maui Onion Omelet, Two Banana Pancakes, Portuguese Sausage, Taro Potato, and a Fruit Cup

KOHALA RANCHER'S STEAK AND EGGS 26

Grilled NY Steak, Two Eggs any Style, Grilled Waimea Tomato, Home-Fried Potatoes or Steamed Rice

THE KONA IRONMAN (low carb) 21

Egg White Omelet filled with Tomato, Basil, Asparagus, Mushroom, Maui Onion and Low-Fat Cheese
Served with Low-Fat Yogurt and Seasonal Fruits

JAPANESE "WA CHO-SHOKU" 22

Grilled Salmon, Steamed Rice, Tamago, Miso Soup, Fresh Fruit, Kamaboko, Nori, Tsukemono
Ohitashi and Green Tea

EGGS AND BREAKFAST SPECIALTIES

THREE EGG OMELET (Organic, Egg Beaters® or Egg White available upon request) 19

Your choice of Ham, Bacon, Waimea Tomato, Spinach, Maui Onion, Bell Peppers, Mushrooms, Hawaiian Salsa
Fresh Herbs, Cheddar, Gruyere or Muenster Cheese. Served with Home-Fried Potatoes or Steamed Rice

UP COUNTRY PLATED BREAKFAST 17

Macadamia Nut French Toast Sticks, Bacon and Egg Musubi, Sliced Pineapple and Mango Fan
Served with Island Coconut Syrup

ISLAND STYLE HUEVOS RANCHEROS 17

Crisp Flour Tortilla with Grilled Eggs, Onions, Sweet and Anaheim Peppers, Topped with Jack Cheese
Served with Island Honey Baked Beans, Vegetable Fried Rice and Tomato Salsa

CLASSIC EGGS BENEDICT 20


Two Poached Eggs served on Toasted English Muffin, Canadian Bacon and
Traditional Hollandaise Sauce

BREAKFAST EGG SANDWICH 15

Your choice of Bread, English Muffin or Tortilla Wrap with Bacon, Sliced Tomato
Fried Egg and Cheddar Cheese

SWEET POTATO OMELET (Mediterranean lifestyle) 17

Two Organic Eggs, Shallots and Diced Sweet Potato with Garlic Rye Crostini

 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.