



**ROOM SERVICE
MENU**

BREAKFAST

6:00am - 10:30am

ACAI BOWL	16
Acai, fresh fruits, Anahola granola, local honey	
CONTINENTAL BREAKFAST	20
Choice of breakfast pastries or muffins, sliced fruits, choice of individual yogurt, and fresh squeezed juice, coffee or hot tea	
CRÈME BRÛLÉE MAC NUT BREAD PUDDING	12
Vanilla crème anglaise, macerated berries	
PANCAKES	14
Taro or buttermilk pancakes, macerated berries, whipped cream, maple syrup or coconut syrup	
KAKUNI EGGS BENEDICT*	22
Taro muffin, kakuni pork belly, poached egg, Hollandaise sauce	
OMELET*	19
Choice of three of Ewa onions, green onions, mushrooms, ham, kalua pig, cheddar cheese, shrimp, tomatoes, kimchi, bell peppers, or spinach, and choice of starch	
LOCO MOCO*	20
Grilled hamburger patty, fried egg, Hamakua mushroom sauce, steamed rice	
TWO EGG BREAKFAST	18
Choice of ham, bacon, Portuguese sausage, or link sausage served with hash browns or rice	
JAPANESE BREAKFAST	27
Broiled fish, miso soup, pickled vegetables, papaya, steamed rice, nalo greens with soy dressing, tamago, green tea	

KEIKI MENU

(for kids 12 and under)

10:30am - 10:00pm

MINI HAMBURGER*	9.50
Choice of french fries, chips or veggie sticks	
PEANUT BUTTER & JELLY SANDWICH	9
Choice of french fries, chips or veggie sticks	
GRILLED CHEESE SANDWICH	9
Choice of french fries, chips or veggie sticks	
SPAGHETTI WITH MARINARA SAUCE	9.50
Served with a baked roll	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A \$5 DELIVERY FEE, 17% GRATUITY AND HAWAII STATE TAX WILL BE ADDED TO ALL ORDERS. DELIVERY CHARGE IS USED TO PAY FOR COSTS OR EXPENSES OTHER THAN WAGES AND TIPS OF EMPLOYEES. PRICING AND MENU ARE SUBJECT TO CHANGE WITHOUT NOTICE. WE RESERVE THE RIGHT TO MAKE CHANGES TO THE INGREDIENTS OF MENU ITEMS SHOULD SPECIFIC PRODUCTS NOT BE AVAILABLE IN HAWAII.

ALL-DAY DINING

10:30am - 10:00pm

COLD

AHI POKE* market price
Sashimi grade ahi, Ewa sweet onions, scallions,
ogo, Hawaiian chili peppers, shoyu, alaea salt

SASHIMI* market price
Fresh local selection of fish, daikon, shoyu,
wasabi

ROASTED BEET SALAD 12
Roasted red and golden beets, Puna goat
cheese, Waimanalo baby greens, candied
macadamia nuts, calamansi vinaigrette

GARDEN SALAD 10
Waimanalo baby greens, heirloom cherry
tomatoes, hearts of palm, cucumbers, shaved
carrots and choice of dressing

CAESAR SALAD 13
Romaine hearts, croutons, tomatoes,
parmesan cheese
WITH CHICKEN 19

PRINCE CLUB HOUSE 16
Triple decker sandwich with sliced turkey
breast, bacon, avocado, tomato, lettuce,
Maui style chips

HOT

WAGYU BURGER* 25
Wagyu beef patty, caramelized Ewa sweet
onions, brie cheese, Kamuela tomatoes, butter
lettuce, truffle fries

CATCH OF THE DAY* market price
Chef's daily creation of fresh auction fish

HULI HULI CHICKEN 19
Grilled chicken, locally grown vegetables,
jasmine rice, crispy Ewa sweet onions

KIMCHI FRIED RICE 12
Locally grown vegetables, kimchi, jasmine rice,
sunny side up egg

BIG ISLAND RIB EYE 42
Grass-fed Big Island beef, locally grown
vegetables, truffle fries, tamarind steak sauce

GOURMET PIZZA
8-INCH 12
12-INCH 20
Tomato sauce, bell peppers, olives, mushrooms,
sausage, pepperoni, four-cheese blend or
choose from Vegetarian or Four-Cheese pizza

SWEET

DESSERT SAMPLER 8
Please inquire for today's selections

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BEVERAGES

6:00am - 10:00pm

SOFT DRINKS

4

Coke • Diet Coke • Sprite•Lemonade • Fruit Punch
Orange Soda • Ginger Ale • Root Beer

FRUIT JUICES

5.50

Orange • Guava • Pineapple • Cranberry • Grapefruit

HOT BEVERAGES

4

Coffee • Decaf

GOURMET COFFEE

5.50

Espresso • Cappuccino • Latte

TEA

4

Black Currant Decaf
Masala Chai
Breakfast Tea
Earl Grey
Spring Green Tea
Chamomile Mint

NON-ALCOHOL SPECIALTY

7

Strawberry Li Hing Lemonade
The perfect combination of sweet and tart will make
your mouth come alive
Cucumber Ginger Fizz
Refresh yourself with this effervescent delight
Harbor Hito
Enjoy a rendition of the mojito without the kick
Basil Strawberry Tea
Delightful mixture featuring Shangri La Iced Tea
enhanced with strawberry, basil and a touch of lime

SPECIALTY COCKTAILS

Island Bouquet

14

Hibiscus-infused Tanqueray 10 Gin highlights this elegant
blend of tropical fruit and fresh lemon juice with a hint of
vanilla

Mary Ann and Ginger

12

Inspired by mango and Grey Goose Le Melon, this
modern day Moscow Mule has a pleasant twist to it

Sail Away

12

Refreshing to the palate, as most Cazadores Tequila
cocktails are, basil and cucumbers enhance this
experience for you

Secret Rendezvous

12

Perfect for an evening getaway, this Evan Williams
Bourbon cocktail will tantalize anyone's taste buds

Da Ala Mo-Jito

12

A creamy blend of coconut and Don Q Cristal Rum
combined with citrus and mint; this cocktail creates a
wonderful awakening of your senses

Waiki-Tea

14

A collaboration of premium liquors with a touch of fresh
lime sour brings Long Island to the Hawaiian Islands

DRAUGHT BEER (16 oz.)

8

Maui Big Swell (IPA)
Maui Bikini Blonde (Lager)
Blue Moon (Wheat)
Kona Big Wave (Golden Ale)
Stella Artois (Pilsner)
Specialty Craft Handle

DOMESTIC BOTTLED BEER

6

Budweiser • Bud Light • Coors Light

IMPORT & PREMIUM
DOMESTIC BOTTLED BEER

7

Heineken • Heineken Light • Corona
Maui Coconut Porter • Haake Beck

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BEVERAGES

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ALL-TIME FAVORITES

Manhattan	12
Old Fashioned	12
Traditional Mojito	10
Classic Margarita	10
Mai Tai	12

SPARKLING WINE & CHAMPAGNE

	Bottle	Glass
Lamarca Prosecco 187ml Italy	12	
Lamarca Prosecco 750ml Italy	42	
Domaine Chandon Rose CA	49	13
Roederer Estate Brut CA	52	14
Veuve Clicquot Ponsardin Brut France	144	
Moet Chandon Dom Perignon France	375	

WHITE WINE

	Bottle	Glass
Beringer White Zinfandel CA	32	9
Riff Pinot Grigio Italy	36	10
J Vineyards Pinot Grigio CA	41	
Chehalem Pinot Gris OR	67	
Kendall Jackson Riesling CA	36	10
Zilliken Estate Riesling Germany	42	
Whitehaven Sauv Blanc Marlborough	43	
Nobilo Sauvignon Blanc New Zealand	43	10
Cakebread Sauvignon Blanc CA	87	
Hess Shirtail Creek Chardonnay CA	-	10
Sonoma Cutrer RRR Chardonnay	43	
Montes Alpha Chardonnay Chile	56	
Ferrari Carano Chardonnay Monterey	78	
Chalk Hill Estates Chardonnay CA	95	
Grgich Hills Chardonnay CA	98	
Louis Latour Pouilly Fuisse France	60	16

RED WINE

	Bottle	Glass
Rancho Zabaco Zinfandel CA	43	10
Dry Creek Zinfandel CA	83	
Edna Valley Pinot Noir CA	42	10
Acacia Pinot Noir CA	46	
Byron Pinot Noir Santa Maria CA	65	
Montes Alpha Merlot Chile	48	
Duckhorn Merlot CA	135	
Tilia Malbec Argentina	40	
Peter Lehmann Shiraz Australia	47	11
Costa de Oro Cab Sauvignon S Maria CA	-	11
Aquinas Cabernet Sauvignon CA	47	11
Charles Krug Cabernet Sauvignon Napa	63	
Chateau Montelena Cab Sauvignon CA	120	
Cakebread Cabernet Sauvignon CA	175	
Caymus Cabernet Sauvignon CA	180	
Silver Oak Cabernet Sauvignon CA	205	

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PRINCE
WAIKIKI

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