



PRINCEVILLE
RESORT
KAUAI

IN-ROOM DINING

*A 22% service charge (of which 16.5% goes to waitstaff and 5.5% to hotel administration fees),
\$5 delivery charge, and 4.1667% sales tax will be added to all orders.*

BREAKFAST

Served from 6:00 AM until 11:00 AM

CONTINENTAL

Fresh juice selection, breakfast pastries or choice of toast, seasonal tropical fruit, yogurt, coffee or selection of tea 27

LIGHT & FIT

GREEK YOGURT *GF V*

Berries, granola 14

HANALEI SMOOTHIE *GF V*

Banana, berries, pineapple, Kauai honey, Greek yogurt 12

ENERGY BOWL *GF V*

Chia, coconut water, berries, banana, house granola, mango, coconut 16

RAINBOW PAPAYA *GF V*

Lilikoi, Greek yogurt, strawberries 11

AVOCADO *GF V*

Sliced tomato, organic greens, garden herb dressing 13

ISLAND MARKET FRUIT PLATE *GF V*

Seasonal tropical fruits, banana bread, Lanai honey 21

HOT OATS *GF V*

Irish steel-cut, pineapple, berries, coconut, macadamia 14

HOUSE-MADE GRANOLA *GF V*

Nuts, seeds, grains, Kauai honey, maple syrup, palm sugar, Tahitian vanilla 15

CLASSICS

MAKANA SUNRISE*

Two local organic eggs, breakfast meat, toast, coffee, juice 25

SMOKED SALMON *V*

Hand-made bagel, cream cheese, tomatoes, organic greens, accompaniments 27

BENEDICT*

Poached eggs, shaved ham, poi muffin, tomato, lilikoi hollandaise, island potatoes 25

FRENCH TOAST* *V*

Pineapple, lilikoi curd, macadamia, guava syrup 19

WAFFLES OR GRIDDLE CAKES *V*

Strawberry compote, vanilla bean crème fraîche, lilikoi, guava, or maple syrup 18

LOCO MOCO*

Grilled burger patty, steamed rice, mushroom gravy, fried eggs 27

CATCH & EGGS*

Locally sourced fresh fish, two fried eggs, steamed rice 29

GF - Gluten Free, V - Vegetarian

***The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.*

OMELETTES

KEAHOLE LOBSTER* GF

Garden basil, tomato, mozzarella, caviar, organic greens 55

THREE ORGANIC EGGS*

Served with toast and island potatoes 26

Choose from: Maui onion, spinach, hamakua mushroom, tomato, jalapeño, avocado, sausage, bacon, kalua pork, tofu chorizo, Swiss, pepper jack, cheddar, local goat cheese

SIDES

CURED MEATS

Applewood-smoked bacon, smoked ham, pork, chicken-mango or Portuguese sausage 9

TOASTED BAGEL

Locally hand-made, daily selection, cream cheese 8

ISLAND POTATOES GF V

Taro, Molokai sweet, fingerling, Maui onion, pineapple, jalapeño 7

RICE GF V

Steamed jasmine 7

EGGS* GF V

Two Organic Hard-Boiled Eggs 7

FRUIT GF V

Selection of Seasonal Fruit 13

GREEK YOGURT GF V 8

CEREAL V

Skim, whole, almond, or soy milk 9

KEIKI

For children ages 12 and under. Also ask about our baby food menu.

PANCAKES OR WAFFLES V

Chocolate chip, blueberry, or plain buttermilk, whipped cream, berries, maple syrup 12

EGGS & BACON*

Egg any style, fresh fruit, toast 13

OATMEAL GF V

Irish steel-cut, pineapple, berries, coconut, macadamia 9

GRANOLA PARFAIT GF V

Yogurt, berries 12

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ALL DAY Served from 11:00 AM until 9:30 PM

STARTERS

LOCAL AHI POKE* GF V

Maui onion, ogo, inamona, sesame 19

ORGANIC BEETS GF V

Watermelon, goat cheese, kale, macadamia nuts, island honey 14

CHILLED HAWAIIAN PRAWNS GF

Wasabi, tomato, lime, shiso 18

GREEN PAPAYA SALAD GF V

Long beans, tomato, peanuts, lime, tamarind 14

AVOCADO SALAD GF V

Arugula, tomato, hibiscus dressing 13

ONO POISSON CRU GF

Lime, cucumber, coconut 21

ENTRÉES

HAWAIIAN CATCH*

Coconut-macadamia crust, hearts of palm, tropical fruit relish 36

WOK-CHARRED AHI* GF

Boy choy, black rice, kabocha, pickled ginger 39

KEAHOLE LOBSTER FRIED RICE*

Edamame, scallions, bean sprouts, toasted sesame 37

HULI HULI JIDORI CHICKEN GF

Japanese eggplant, long beans, edamame, okra 29

KUROBUTA PORK CHOP TONKATSU*

Kale, cabbage, yuzu, katsu sauce 33

BEEF TENDERLOIN* GF

Hearts of palm, ho'i'o, charred Maui onion, taro root 45

PRIME BEEF STRIP STEAK*

Mushrooms, gochujang potatoes, peppers, shiso chimichurri 47

SHIITAKE RAMEN* V

Molokai sweet potato, eggplant, kombu, miso, 155-degree egg 24

TOFU MISOYAKI* GF V

Vegetable nashame, bean sprout 27

SPAGHETTI*

Meat sauce, tomato, Parmigiano 29

ROMAINE HEART SALAD* V 16

Chicken +5 Hawaiian prawns +12

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SANDWICHES

Served with house-cut fries or side salad

CHEESEBURGER*

Cheddar, thick-cut bacon, truffle aioli, on brioche 26

LOCAL AHI*

Avocado, tomato, ogo, wasabi aioli, pickled ginger, taro bun 29

ORGANIC CHICKEN COCONUT WRAP GF

Coconut paper, green papaya slaw, Thai chili sauce 25

KEIKI

For children ages 12 and under. Also ask about our baby food menu.

PINEAPPLE STICKS GF V

Strawberry dipping sauce 6

CHICKEN SATAY GF V

Peanut sauce 12

BEEF SKEWERS* GF V

Teriyaki sauce 12

HAMBURGER*

Lettuce, tomato, pickle 14

GRILLED CHEESE SANDWICH V

French fries or salad 11

EGGS & BACON*

Egg any style, fresh fruit, toast 13

CHICKEN TENDERS

French fries or salad 14

NEW YORK STRIP STEAK* GF

French fries, broccoli 27

PEANUT BUTTER & JELLY V

Strawberry-guava jelly, organic peanut butter, whole wheat 9

ICE CREAM COOKIE SANDWICH V

Vanilla ice cream, chocolate chip cookie 9

KAUAI ONO POPS GF V

Local fruit 5

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LATE-NIGHT

Served from 9:30 PM until 6:00 AM

STARTERS

LOCAL AHI POKE* *GF V*

Maui onion, ogo, inamona, sesame 19

ORGANIC BEETS *GF V*

Watermelon, goat cheese, kale, macadamia nuts, island honey 14

CHILLED HAWAIIAN PRAWNS *GF*

Wasabi, tomato, lime, shiso 18

ENTRÉES

PRIME BEEF STRIP STEAK*

Mushrooms, gochujang potatoes, peppers, shiso chimichurri 47

SPAGHETTI*

Meat sauce, tomato, Parmigiano 29

ROMAINE HEART SALAD* *V* 16

Chicken +5 Hawaiian prawns +12

THREE ORGANIC EGGS*

Served with toast and island potatoes 26

Choose from: Maui onion, spinach, hamakua mushroom, tomato, jalapeño, avocado, sausage, bacon, kalua pork, tofu chorizo, Swiss, pepper jack, cheddar, local goat cheese

SANDWICHES

Served with house-cut fries or side salad

CHEESEBURGER*

Cheddar, thick-cut bacon, truffle aioli, on brioche 26

LOCAL AHI*

Avocado, tomato, ogo, wasabi aioli, pickled ginger, taro bun 29

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DESSERT

KALAMANSI ✓

Citrus meringue, basil, macadamia nut shortbread 14

WALEA CHOCOLATE ✓

Tahitian vanilla, apple banana caramel 15

ICE CREAM ✓

Wailea chocolate, Tahitian vanilla bean, Vegan Kauai coffee 13

SORBET ✓

Pineapple coconut, Keitt mango, Japanese yuzu 13

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BEVERAGES

NON-ALCOHOLIC

FRESH SQUEEZED JUICE

Orange, grapefruit, guava, lilikoi, or pineapple 8

JUICE

Apple, cranberry, V8, or tomato 7

SOFT DRINKS

Coke, Diet Coke, Sprite, iced tea, ginger ale, tonic water, club soda, or lemonade 6

WATER

Evian (750ml) or Hawaii Volcanic (777ml) still 10

San Pellegrino (1L) or Perrier (750ml) sparkling 10

COFFEE & ESPRESSO

Coffee, regular or decaffeinated small 11 / large 14

Espresso shot single 6 / double 8

Cappuccino or café latte 8

French press, regular or decaffeinated 10

SELECTION OF TEA BY "T"

Energy, Relax, Vanilla Rooibos, Earl Grey, Green Tea, Peppermint, or Caffeine-Free

Chamomile Blossom 6

MILK

Whole, 2%, or skim 5

Almond or soy 6

HOT CHOCOLATE 7

COCKTAILS

MIMOSA 15

BLOODY MARY 15

MAI TAI 15

WINE

CHAMPAGNE & SPARKLING

- Rosé Champagne, Moët & Chandon NV, France 139
- Prosecco, Benvolio NV, Veneto, Italy 14/52
- Brut, Domaine Chandon, California 15/70
- Brut, Domaine Carneros by Taittinger NV, CA 17/69
- Brut Champagne, Moët & Chandon “Imperial” NV, France 25/119
- Brut Champagne, Veuve Clicquot, Yellow Label NV, France 136
- Brut Champagne, Moët & Chandon “Dom Pérignon,” France 345
- Brut Champagne, Cristal, Louis Roederer, France 675

WHITE

- Pinot Grigio, Alois Lagedar, Trentino-Alto Adige, Italy 14/69
- Riesling, Robert Weil “Tradition” Rheingau, Germany 15/70
- Sauvignon Blanc, Matanzas Creek, Sonoma, CA 14/52
- Sauvignon Blanc, Pascal Jolivet, Sancerre, France 24/92
- Chardonnay, Ballard Lane, Paso Robles, CA 16/69
- Chardonnay, Nickel & Nickel, Truchard, CA 22/109
- Chardonnay, Stag’s Leap, “Karia,” Napa Valley, CA 85
- Chardonnay, Far Niente, Napa Valley, CA 125

ROSÉ

- Domaine Ott “By Ott,” Provence, France 16/83

RED

- Pinot Noir, Decoy by Duckhorn, Sonoma County, CA 16/69
- Pinot Noir, Penner-Ash, Willamette Valley, OR 22/103
- Pinot Noir, En Route, Russian River Valley, CA 22/103
- Cabernet Sauvignon, Ballard Lane, Paso Robles, CA 16/69
- Cabernet Sauvignon, Faust, Napa Valley, CA 21/108
- Cabernet Sauvignon, Frank Family, Napa Valley, CA 97
- Cabernet Sauvignon, Jordan, Alexander Valley, CA 125
- Cabernet Sauvignon, Stag’s Leap “Artemis,” Napa Valley, CA 151
- Merlot, Duckhorn, Napa Valley, CA 22/117
- Malbec, Catena, Mendoza, Argentina 19/89
- Zinfandel Blend, Ridge “Three Valleys,” Sonoma County, CA 77

BEER

IMPORTED

8 each

Amstel Light

Corona Extra

Corona Light

Guinness Stout

Heineken

Heineken Light

Sapporo

Stella Artois

Beck's Non-Alcoholic

DOMESTIC

7 each

Budweiser

Bud Light

Coors Light

LOCAL

8 each

KONA BREWING CO.

Big Wave Golden Ale

Longboard Lager

Fire Rock Pale Ale

MAUI BREWING CO.

Bikini Blonde Lager

Big Swell IPA

Coconut Porter

SPIRITS

BOURBON

Jack Daniels 1000ml 155

COGNAC

Cognac, Courvoisier V.S.O.P. 1000ml 240

GIN

Bombay Sapphire 1000ml 170

RUM

Koloa White 120

Koloa Dark 130

SCOTCH

Johnny Walker Red 1000ml 150

Macallan 12 Years 750ml 265

TEQUILA

Patrón Silver 750ml 185

VODKA

Belvedere 1000ml 185

Grey Goose 1000ml 195

