



IN-RESIDENCE DINING MENU

BREAKFAST

Available 7:00am to 11:00am: To place an order dial “6683” on your phone.

STARTERS

MAUI GOLD PINEAPPLE & TROPICAL FRUIT	\$26
KUMU FARMS PAPAYA fresh lime wedge	\$12
GRANOLA PARFAIT agave sweetened yogurt, fresh berries	\$18
IRISH STEEL CUT OATMEAL tropical mixed fruit, brown sugar	\$15
FILLED MALASADAS three malasadas, choice of chocolate, vanilla, or haupia filling	\$22

GRIDDLE

BUTTERMILK PANCAKES tropical fruit, macadamia nuts, toasted coconut <i>(GLUTEN FREE OPTION AVAILABLE)</i>	\$25
CINNAMON ROLL FRENCH TOAST grilled pineapple, berries, rum caramel, candied pecans	\$28
BELGIAN WAFFLE fresh berries, whipped cream <i>(GLUTEN FREE OPTION AVAILABLE)</i>	\$25

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FARM FRESH EGGS

choice of whole eggs or egg whites

TWO EGGS ANY STYLE	\$25
local-style fried rice or roasted new potatoes, choice of toast and choice of meat Spam, applewood-smoked bacon, mango-chicken sausage or Portuguese sausage	
MAUI OMELETTE	\$28
Portuguese sausage, Maui onion, tomato, cheddar, roasted new potatoes, choice of toast	
CRAB OMELETTE	\$32
three eggs, spinach, bell pepper, gruyere, hollandaise, arugula, tomato, radish	
EGG WHITE FRITTATA	\$25
feta, kale, mushrooms, roasted tomato, roasted new potatoes, choice of toast	
TRADITIONAL EGGS BENEDICT	\$26
two poached eggs, shaved ham, English muffin, hollandaise sauce roasted new potatoes or hash browns	

VEGETARIAN

TOFU SCRAMBLE & ROASTED VEGETABLES	\$25
Brussels sprouts, kale, baby carrots, caramelized Maui onions tofu, fried tortilla, pico de gallo, tomatillo salsa	

BREAKFAST SIDES

BUTTERMILK PANCAKE	\$9
HASH BROWNS	\$7
ROASTED NEW POTATO & CARMELIZED MAUI ONIONS	\$7
MANGO-CHICKEN SAUSAGE	\$9
PORTUGUESE SAUSAGE	\$9
APPLEWOOD-SMOKED BACON	\$9

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MORNING LIBATIONS

CLASSIC MIMOSA orange juice, Montage Cuvée	\$19
MANGO-MOSA mango purée, Montage Cuvée	\$20
POG -MOSA passion fruit, orange and guava juice, Montage Cuvée	\$20
BLOODY MARY Pau Maui-made vodka, house bloody mary mix, lemon, lime, olives	\$21

BREAKFAST BEVERAGES

JUICE apple, orange, grapefruit, pineapple, cranberry, tomato pog (passion, orange and guava), V8	\$8
MILK whole, 2%, skim, soy, almond	\$7
HAWAII VOLCANIC BOTTLED WATER still or sparkling	\$12
HAWAIIAN PARADISE BREWED COFFEE Montage signature blend, large pot – 6 cups	\$20
HAWAIIAN PARADISE ESPRESSO café latte, cappuccino or macchiato	\$7 single \$10 double
100% KONA FRENCH PRESS COFFEE grown on the island of Hawai'i	\$17 small \$29 large
HARNEY & SONS TEAS Earl Grey, English breakfast, Egyptian chamomile peppermint, Japanese sencha	\$12

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KEIKI MENU

To place an order dial “6683” on your phone.

KEIKI BREAKFAST

Served daily from 7:00am until 11:00am

ONE EGG

bacon or mango-chicken sausage

SILVER DOLLAR PANCAKES

bacon or mango-chicken sausage

BELGIAN WAFFLE

fresh fruit

FRENCH TOAST STICKS

fresh fruit

COLD CEREAL

fresh fruit

(Frosted Flakes, Fruit Loops, Frosted Mini-Wheats, Apple Jacks, Cocoa Krispies, Corn Pops
Corn Flakes, Krave, Raisin Bran Crunch, Cheerios) *subject to change based on availability*

All keiki breakfast meals include a choice of beverage: juice, milk or soda

\$13 each

KEIKI LUNCH

Served daily from 11:00pm until 5:00pm

The below entrées are offered with French fries and vegetable sticks

CHICKEN STRIPS

\$15

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KEIKI DINNER

Served daily from 5:00pm until 9:00pm

MACARONI & CHEESE \$15

NOODLES WITH LIGHT BUTTER SAUCE & PARMESAN \$15

CHEESE PIZZA \$14

The below entrées are offered with French fries and vegetable sticks

side substitutions: Maui potato chips or fresh fruit

CHICKEN STRIPS \$15

HAMBURGER \$17

GRILLED LOCAL WHITE FISH \$20

GRILLED CHICKEN BREAST \$17

All keiki lunch & dinner meals include

choice of beverage: juice, milk or soda

treat: fresh-baked chocolate chip cookie

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LUNCH

Available from 11:00am to 5:00pm: To place an order dial “6683” on your phone.

SALADS

BABY ROMAINE CAESAR	\$21
white anchovies, parmesan, croutons	
ENDLESS SUMMER SALAD	\$23
Kula strawberries, compressed watermelon, cucumber, pickled fennel, goat cheese macadamia nuts, Kumu Farms mixed greens, mango-lilikoi vinaigrette	
SEASONAL TROPICAL FRUIT PLATE	\$28
lilikoi yogurt	

SANDWICHES

WAGYU BURGER	\$30
Hua Momona farms red butter leaf lettuce, Kula tomato, red onion island dressing, brioche bun, French fries	
Add avocado	\$6
Add applewood-smoked bacon	\$3
Add cheese (American, cheddar, or Swiss)	\$2
BEYOND BURGER	\$28
ciabatta bun, cheddar, avocado, Hua Momona red butter leaf, Haiku tomato red onion, pickled vegetables, French fries	
FISH OF THE MOMENT SANDWICH	MP
brioche bun, tomatillo lemon aioli, Hua Momona Farms red butter leaf tomato, red onion	
<i>Substitute sweet potato fries or onion rings</i>	\$4

LUNCH DESSERTS

CHOCOLATE CHIP COOKIES & MILK	\$14
WHITE CHOCOLATE MACADAMIA NUT ICE CREAM SANDWICH	\$11

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DINNER

Available from 5:00pm to 9:00pm: To place an order dial "6683" on your phone.

SNACKS

BIGEYE TUNA TARTARE crushed avocado, Maui onion, ogo, inamona, ginger-soy dressing, sweet potato chips	\$32
SHRIMP COCKTAIL "MARTINI" avocado, cucumber, cocktail sauce	\$34
ARTISANAL CHEESE PLATE seasonal accompaniments	\$25
HOUSE FRENCH FRIES	\$14

SOUP AND SALADS

HOME MADE CHICKEN NOODLE SOUP roasted chicken	\$18
HUA MOMONA FARMS ROMAINE CAESAR boquerones, black pepper parmesan chips	\$24
BEET AND BURRATA SALAD cherry tomato, cucumber, strawberry, watercress, macadamia nut pesto Champagne vinaigrette	\$24
ADDITIONS TO ANY SALAD	
Add 5oz grilled chicken	\$9
Add three grilled prawns	\$14
Add 5oz grilled white fish	\$15
Add 3oz seared ahi	\$18
Add 4oz filet mignon	\$25

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DINNER

Available from 5:00pm to 9:00pm: To place an order dial “6683” on your phone.

OVEN-BAKED PIZZA

CARNIVORE	\$25
marinara, prosciutto, salami, capicola, fennel sausage, mozzarella, provolone	
FORMAGGIO	\$23
marinara, mozzarella, provolone	

SANDWICHES

ROASTED TURKEY CLUB	\$26
Pullman sourdough, applewood bacon, tomato, mayonnaise, avocado Hua Momona red butter leaf lettuce, French fries	
WAGYU BURGER	\$30
Hua Momona red butter leaf lettuce, Kula tomato, red onion brioche bun, French fries	
Add avocado	\$6
Add applewood-smoked bacon	\$3
Add cheese (American, cheddar, or Swiss)	\$2
Add fried egg	\$3
BEYOND BURGER	\$28
ciabatta bun, cheddar, avocado, Hua Momona butter leaf, tomato, red onion probiotic vegetables, French fries	
<i>Substitute onion rings or sweet potato fries</i>	\$8

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DINNER

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ENTRÉES

ISLAND FRIED RICE	\$28
seasonal stir fried vegetables, ginger, scallion	
Add 5oz grilled chicken	\$9
Add three grilled prawns	\$14
PASTA YOUR WAY	\$30
Choose your noodle: SPAGHETTI, PENNE or GLUTEN-FREE PASTA	
Choose your sauce: MARINARA or PARMESAN CREAM	
Add seasonal vegetables	\$7
Add 5oz grilled chicken	\$9
Add three grilled prawns	\$14
Add 4oz filet mignon	\$25
ORA KING SALMON	\$54
asparagus, quinoa, watercress coulis, ikura	
SEARED AHI	MP
Ginger-scented kabocha purée, spinach, Hamakua mushrooms, crispy garlic, ponzu	
7oz FILET MIGNON	\$67
Yukon gold potato purée or French fries	
asparagus, red wine bordelaise	
12oz STRIP LOIN	\$68
Yukon gold potato purée or French fries	
asparagus, red wine bordelaise	
PAN ROASTED CHICKEN BREAST	\$48
roasted new potatoes, haricots verts, rosemary jus	
ROSEMARY POLENTA CAKES	\$34
summer vegetables, charred tomato compote, parmesan	

DINNER DESSERTS

VANILLA CRÈME BRULEE	\$16
Kula strawberries, almond biscotti	
CHOCOLATE CHIP COOKIES & MILK	\$14
LOCALLY MADE ICE CREAMS AND SORBETS	\$14
selection of three flavors	
WHITE CHOCOLATE MACADAMIA NUT ICE CREAM SANDWICH	\$11

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ALL DAY DINING

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	BEVERAGES
JUICE apple, orange, grapefruit, pineapple, cranberry, tomato pog (passion, orange & guava), V8	\$8
MILK whole, 2%, skim, soy, almond	\$7
MAUI BREWING COMPANY SODA cola, root beer, ginger beer	\$7
CANNED SODA Coke, Diet Coke, Sprite, ginger ale, club soda, tonic water, lemonade	\$6
HAWAII VOLCANIC BOTTLED WATER still or sparkling	\$12
ICED TEA fresh brewed organic	\$7
HAWAIIAN PARADISE BREWED COFFEE Montage signature blend, large pot – 6 cups	\$20
HAWAIIAN PARADISE ESPRESSO café latte, cappuccino, macchiato	\$7 single \$10 double
100% KONA FRENCH PRESS COFFEE grown on the island of Hawai’i	\$17 small \$29 large
HARNEY & SONS TEAS Earl Grey, English breakfast, Egyptian chamomile peppermint, Japanese sencha	\$12

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KAPALUA GRILL PACKS

Available from 11:00am to 8:00pm: To place an order dial “6683” on your phone.

24-hr advance notice required. All items are delivered uncooked, for you to prepare on our grills.

READY TO GRILL KABOBS (packaged raw)

Kabobs are skewered with green bell peppers and red onion

5oz CHICKEN BREAST	\$15 each
4oz BEEF FILET	\$27 each
4oz JUMBO PRAWNS	\$20 each
5oz LOCAL FRESH CATCH	*MKT
FARMER green and red bell pepper, Maui onion, mushroom, pineapple, tomato, zucchini	\$11 each

READY TO GRILL ENTRÉES (packaged raw)

FRESH HAWAIIAN ISLAND FISH	*MKT
MARINATED CHICKEN BREAST	\$21 each
12oz NEW YORK STRIPLOIN	\$56 each
7oz FILET MIGNON	\$54 each
WAGYU HAMBURGER (1lb, package of 2 patties) brioche buns, lettuce, tomato, red onion, and traditional accompaniments	\$27
Add cheese: cheddar, Swiss or bleu cheese	\$6
ALL BEEF HOT DOGS (package of 2, buns, traditional accompaniments)	\$32

FAMILY STYLE SIDES

CORN ON THE COB ready to be placed on the grill to finish	\$7 each
GARLIC BUTTERED BREAD LOAF wrapped in tin foil, ready to be placed on the barbecue upper grill level	\$9 each
BAKED MOLOKAI SWEET POTATOES	\$13 quart
FRESH ROSEMARY & GARLIC ROASTED RED POTATOES ready to be placed on the barbecue upper grill level	\$13 quart
MACARONI SALAD	\$13 pint

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LATE NIGHT MENU

Available from 9:00pm to 7:00am: To place an order dial “6683” on your phone.

SALADS

TRADITIONAL CAESAR \$16
romaine, parmesan, croutons

ENDLESS SUMMER SALAD \$16
Kula strawberries, compressed watermelon, cucumber, pickled fennel
Haleakala Creamery goat cheese, macadamia nuts, Kumu Farms greens
mango-lilikoi vinaigrette

MIXED GRAINS \$16
farro, toasted orzo pasta, crispy red quinoa, chickpeas, Ho Farms cherry tomatoes
Kalamata olives, feta, Marcona almonds, Hua Momona kale, baby spinach and
red wine vinaigrette

SANDWICHES

CLASSIC TURKEY CLUB \$16
applewood smoked bacon, tomato, avocado, mayonnaise, sourdough

CHICKEN CAESAR WRAP \$16
romaine, parmesan, traditional dressing, tortilla

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BEER & WINE

Available from 11:00am to 9:00pm: To place an order dial “6683” on your phone.

CRAFT BEERS

MAUI BREWING COMPANY	\$9
Bikini Blonde Lager	
Big Swell IPA	
Coconut Hiwa porter	
Pineapple Mana wheat ale	
KOHOLA BREWERY	\$10
Talk Story pale ale	

IMPORTED & DOMESTIC BEERS

DOMESTIC LAGERS	\$8
Bud Light, Coors Light	
IMPORTED LAGERS	\$9
Stella Artois, Corona, Heineken	

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BOTTLED WINE SELECTION

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CHAMPAGNE & SPARKLING

BRUT	Veuve Clicquot, Yellow Label, Reims, FR	\$63 ½ bottle
BRUT ROSÉ	Veuve Clicquot, Reims, FR	\$83 ½ bottle
BRUT	Montage Cuvée, Sonoma County, CA	\$64
BRUT ROSÉ	Schramsberg, North Coast, CA	\$107
PROSECCO SUPERIORE	Bourgoluce, Valdobbiadene, IT	\$75
BLANC DE BLANCS	Collet, Aÿ, FR	\$123
BRUT	Louis Roederer, Cristal, Reims, FR	\$435
BRUT	Krug, Grande Cuvée, Reims, FR	\$499

WHITE

CHARDONNAY	Grgich Hills, Estate, Napa Valley, CA	\$65 ½ bottle
CHARDONNAY	Stags' Leap, Napa Valley, CA	\$80
CHARDONNAY	Jordan, Russian River Valley, CA	\$94
CHARDONNAY	Far Niente, Napa Valley, CA	\$135
SAUVIGNON BLANC	Duckhorn, Napa Valley, CA	\$49 ½ bottle
SAUVIGNON BLANC	Craggy Range, Martinborough, NZ	\$69
SAUVIGNON BLANC	Merry Edwards, Russian River Valley, CA	\$98
PINOT GRIS	J Vineyards, CA	\$64

RED

PINOT NOIR	Cristom, Mt. Jefferson Cuvée, Willamette Valley, OR	\$50 ½ bottle
PINOT NOIR	Patz & Hall, Sonoma Coast, CA	\$92
PINOT NOIR	Fiddlehead 728, Fiddelstix Vineyard, Santa Rita, CA	\$114
PINOT NOIR	Beaux Freres, Willamette Valley, OR	\$150
CABERNET SAUVIGNON	Hess, Allomi, Napa Valley, CA	\$50 ½ bottle
CABERNET SAUVIGNON	Grgich Hills, Napa Valley, CA	\$105 ½ bottle
CABERNET SAUVIGNON	Frank Family, Napa Valley, CA	\$110
CABERNET SAUVIGNON	Jordan, Alexander Valley, CA	\$150
CABERNET SAUVIGNON	Nickel & Nickel, Quarry Vineyard, Rutherford, CA	\$199
CABERNET SAUVIGNON	Plumpjack, Estate, Oakville, CA	\$299
MALBEC	Catena, Vista Flores, Valle de Uco, ARG	\$70
MERLOT	Duckhorn, Napa Valley, CA	\$99
ZINFANDEL	Seghesio, Sonoma County, CA	\$65

Prices, vintages and availability subject to change

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COCKTAIL KITS

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Kits include ingredients for creating cocktails in your residence.

MULES, STORMY, BUCKS

Maui Brewing Co ginger beer, lime juice, lime wedges, fresh mint, with choice of 50ml:
Pau Maui-made vodka, Koloa Kauai dark rum *or* Maker’s Mark bourbon \$24

SODAS, TONICS

Fever-Tree club soda *or* Fever-Tree tonic, lemon and lime wedges, with a choice of 50ml:
Pau Maui-made vodka, Tanqueray gin *or* Chivas Regal Scotch \$24

MARTINIS

Dry vermouth, olive juice, olives, lemon twists, choice of 50ml:
Grey Goose vodka *or* Bombay Sapphire gin \$25

MAI-TAI

Koloa ready-to-drink punch, 50 ml Koloa Kauai dark rum, pineapple, cherry, fresh mint \$40
Serves 2

CUBA LIBRE

50 ml Koloa Kauai light rum, Maui Brewing Co cola, lime wedges \$24

MOJITO

50 ml Koloa Kauai light rum, fresh mint, lime juice, simple syrup, lime wedges \$24

SKINNY MARGARITA

50ml Patron Silver tequila, Fever-Tree club soda, lime juice, agave nectar, salt \$25

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