

ROYAL OCEAN TERRACE

Restaurant & Lounge

Dinner Available In-Room 5:30pm-9pm

PuPus

BIG EYE AHI SASHIMI	22	STEAK BRUCHETTA	18
Wasabi Pickled Ginger House Pickles Waipoli Greens		Fresh Mozzarella Caramelized Maui Onion Balsamic Reduction	
SUSHI TRIO	22	CEVICHE VERDE	16
Spicy Ahi Roll California Roll Ahi Nigiri		Avocado Serrano Cucumber Cilantro Lime	
SPICY AHI POKE	18	SPINACH AND CRAB DIP	16
Wonton Chips Avocado Maui Onion		Parmesan Pita Bread	
LOBSTER POPS	18	CRISPY BRUSSEL SPROUTS	16
Tempura Lobster Lilikoi-Chili Tropical Coleslaw		Parmesan Bacon Sun dried tomato & Balsamic compote	

Soup

GRILLED SHRIMP GAZPACHO	18	THAI CORN BISQUE ♥	10
Cucumber Maui Tomato Vegetarian option \$8		Lemongrass Ginger Coconut Milk	

Salads

Add: Fresh Fish 8 | Ahi 8 | Grilled Shrimp 8 | Grilled Chicken 6

AHI & AVO	22	*NAPILI BAY	11	15
Maui Onion Avocado Wasabi Soy Vinaigrette		Local Kale Asian Pear Maui Onion Feta Candied Pecans Hana Papaya Vinaigrette		
*KAHUNA SALAD	8	CAESAR SALAD	8	12
Kula Greens Tropical Fruit Mango Vinaigrette Macadamia Nut	13	Romaine Garlic Croutons Parmesan		

♥ Chef's Signature

**Contains nuts. Gluten free options are available upon request*

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

18 % gratuity added for parties of six or more

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Entrees

LOBSTER MAC & CHEESE	36	INDIAN CURRY BOWL	28
Kona Slipper Lobster Sundried Tomato Mushrooms		Naan Bread Grilled Banana Cashews Cilantro Mango Chutney	
CRAB CRUSTED MAHI MAHI	34	<i>Choice of Shrimp, Chicken, Island Fish or Tofu</i>	
Kaffir Lime Coconut Jasmine Rice Lemon Caper Sauce Kula Vegetables		WOK CHICKEN STIR FRY	25
BEACHCOMBER FRESH CATCH	33	Gingered Chicken Maui Vegetables Jasmine Rice Toasted Sesame Cashews	
Maui Fresh Fish Prepared with Local Ingredients		<i>Can be prepared Vegan upon request</i>	
MISO BUTTERFISH	32	CHICKEN & BACON PASTA	24
Furikake Jasmine Rice Sesame Seaweed Salad		Sundried Tomato Cream Broccoli Parmesan	
ROYAL PAD THAI	28	FILET MIGNON	36
Shrimp Tofu Egg Peanuts Sprouts Cilantro Lime Wedge		6 oz Filet Mashed Potatoes Seasonal Vegetables Alii Mushroom Demi Glaze	
KA'ANAPALI MIXED PLATE	26	BLACKENED NEW YORK STEAK	35
Huli Huli Chicken Kalua Pork Hawaiian Fish Rice Macaroni Salad		10 oz Strip Kula Seasonal Vegetables Mashed Potatoes Creamy Mushroom Demi Glaze	
		<i>NY pupu style 28</i>	
		GARDEN HERB PRIME RIB	36
		12 oz Slow Roasted Prime Rib Mashed Potato Au Jus Creamy Horseraddish	

Dessert

By Chef Rachel Mengay

MAUI MUD PIE	12	CLASSIC CRÈME BRULEE	9
Layered Dark and milk chocolate mousse on an Oreo crumble bed, topped with a mocha ganache. Raspberry coulis and berries.		Rich Hawaiian vanilla custard served with fresh berries.	
ISLAND CHEESECAKE	12	DESSERT SPECIAL	10
Coconut cheese cake with hints of Hawaiian vanilla. Served with a sweet lime sauce and candied coconut.		Ask your server about Chef Rachel's latest featured creation.	
PINEAPPLE UPSIDE DOWN CAKE	9	ICE CREAM	7
Pineapple infused shortcake topped with white chocolate mousse and candied pineapple.		Chocolate, macadamia nut or vanilla	
		TROPICAL FRUIT SORBET	7
		Guava or Passion Fruit	

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