



**ROYAL LAHAINA**  
RESORT

## Information Guide

### Room Service

Breakfast 7am-10am  
Dinner 5:30 pm 9pm  
Extension 2245

### Breakfast Buffet

Served Daily from 6:30am – 10am  
Adults \$25 Teens \$20  
Children \$12  
Ala Carte Available  
Extension 2244

### Royal Ocean Terrace

#### Lunch

Daily 11am-5pm

#### Dinner

Daily 5pm-9pm

#### Happy Hour

Daily 2pm-6pm

### The Royal Scoop

Daily 6am-8pm  
Extension 2196

### Beach Bar

Daily 12pm- Sunset

### ‘Myths of Maui’ Luau

Hotel guest general admission  
Adults \$115 Children \$50  
Extension 2291

### Royal Trading Company

Daily 7am-10:30pm



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## In Room Dining

### Breakfast

7 AM to 10 AM

#### Maui Sunrise 15

Two Eggs | Choice of Ham, Bacon, Portuguese  
or Link Sausage | Rice or Home Fries

#### Loco Moco 18

Angus Beef Patty | Sunnyside Egg  
Brown Gravy | Rice  
Sub Fried Rice Add 5

#### Eye Opener 18

Peppers | Onion | Tomato | Portuguese Sausage  
Cheese | Pico De Gallo

#### Healthy Heart 19

Egg Whites | Spinach | Mushroom | Tomato  
Basil | Parmesan | Served with Tropical Fruit

#### The Beachcomber 20

Crab, Shrimp & Opakapaka | Green Onion  
Spinach | Tomato | Cheese | Hollandaise

#### Egg White Delight Sandwich 18

Griddled English Muffin | Avocado | Bacon  
Cheese | Served with Pineapple Slices

#### The Benedicts

Served with Home Fries or Rice

Classic 16

Ahi 18

Opakapaka 18

#### Steel Cut Oats 12

Organic and Gluten Free | Strawberries  
Bananas | Macadamia Nuts | Brown Sugar

#### The Griddle

Served with Mac Nut Butter and  
Maple or Coconut Syrup

Belgian Waffle 16

French Toast 16

\*Fruit or Mac Nut 16    Buttermilk 14

\*Contains Nuts. Room service includes 18% Service Charge

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

Menu items subject to change without notice

Please inform us of any severe food allergies 1.2.19

# In Room Dinning

## Dinner

5:30 PM to 9:00 PM

## Pupus

### Kanaka Chicken Wings 16

Buffalo with Bleu Cheese Crumble or  
Korean BBQ Glazed Wings with Ranch

### Sushi Trio 22

Spicy Ahi Roll | California Roll | Ahi Nigiri

### Big Braddah's Nachos 14

Jack & Cheddar | Sour Cream | Guacamole  
Jalapeno | Pico De Gallo  
Add: Pork, Chicken, or Beef 5

### Spicy Ahi Poke 18

Wonton Chips | Avocado | Maui Onion

### Beef Sliders 16

Three Bacon, Cheddar and Beef Patties  
Caramelized Onions

### Hawaiian BBQ Pork Sliders 16

Jalapeno | Guava Infused Bun

## Salads

Add: Opakapaka 8 Ahi 8 Grilled Shrimp 8 Grilled Chicken 6

### Ahi & Avocado Salad 22

Cucumber | Maui Onion | Avocado  
Wasabi-Soy Vinaigrette

### \*Napili Bay Salad 15 / 11

Local Kale | Asian Pear | Maui Onion | Feta  
Candied Pecans | Hana Papaya Vinaigrette

### \*Kahuna Salad 13 / 8

Kula Greens | Tropical Fruit | Mango Vinaigrette  
Macadamia Nut

### Caesar Salad 12 / 8

Romaine | Garlic Croutons | Parmesan

## Sandwiches & More

### Moloka'i Burger 19

Half Pound Angus Beef Patty | Mushrooms  
Bacon | Cheddar | Fries

### 'No ka Oi' Fish Tacos 17

Choice of: Breaded, grilled, or blackened fresh island  
fish corn tortillas with corn salsa and guacamole

### Mango Chicken 16

BBQ Sauce | Caramelized Onions | Cheddar & Mozzarella

### Broke da Mouth 16

Truffle Sour Cream | Hamakua Mushrooms | Bacon  
Smoked Gouda | Caramelized Onions

## Entrees

### Lobster Mac & Cheese 36

Kona Slipper Lobster | Sundried Tomato  
Mushrooms

### Ka'anapali Mixed Plate 26

Huli Huli Chicken | Kalua Pork | Hawaiian Fish  
Rice | Macaroni Salad

### 'Da Kine' Fish & Chips 18

Hawaiian Coleslaw | Tartar | Fries

### \*Chicken Teriyaki 24

Maui Pineapple | Peppers | Onions  
White Rice | Cashews

Vegetarian: Sub Beyond Burger Patty or Tofu

### Crab Crusted Mahi Mahi 32

Kaffir Lime | Coconut Jasmine Rice  
Lemon Caper Sauce | Asparagus

### Daily Dynamite 32

Bok Choy | Alii Mushroom | Ponzu  
Coconut Jasmine Rice

### Filet Mignon 32

6 oz Filet | Mashed Potatoes | Seasonal Vegetables  
Alii Mushroom Demi Glace

### \*Curry Bowl 26

Naan Bread | Grilled Banana | Peanuts  
Cilantro | Mango Chutney

Choice of: Shrimp, Chicken, Island Fish or Tofu

### Chicken & Bacon Pasta 24

Sundried Tomato Cream | Broccoli | Parmesan

## Desserts

### Desserts by Chef Rachel Mengay

#### Maui Mud Pie 12

Layered dark and milk chocolate mousse, on an  
Oreo crumble bed, topped with a mocha ganache,  
raspberry coulis and berries

#### Island Cheesecake 12

Coconut cheese cake with hints of Hawaiian vanilla,  
served with a sweet lime sauce and candied  
coconut

#### Pineapple Upside Down Cake 9

Pineapple infused shortcake topped with white  
chocolate mousse and candied pineapple

#### Classic Crème Brulee 9

Rich Hawaiian vanilla custard,  
served with fresh berries

#### Dessert Special 10

Ask the room service attendant about  
Chef's latest featured creation

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