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

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 Dining

**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 O’ 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 mousse, 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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