



FOUR SEASONS
RESORT
HUALĀLAI

Aloha

MAUNA KEA SUNRISE 27
 two eggs any style, choice of breakfast meat,
 breakfast potatoes, toast

choice of meat:
 applewood smoked bacon
 turkey bacon
 Portuguese sausage
 pork link sausage
 chicken mango sausage 5
 Kurobuta ham 6

HUALĀLAI RANCHEROS ☺ 28
 two eggs any style, Kurobuta ham, chorizo,
 poblano peppers, black beans, sautéed onions,
 avocado, pico de gallo, feta cheese, two corn tortillas

MAHI MAHI MOCO ☺ 29
 Mahi Mahi, two fried eggs, bacon fried rice,
 Hamakua mushrooms, sriracha aioli

EGGS BENEDICT 26
 thick-cut Nueske's Canadian bacon, hollandaise
 ☺ *available*

FARMER'S MARKET SKILLET ☺ 26
 two eggs any style, local kale, Swiss chard, spinach,
 onions, Moloka'i sweet & Yukon gold potatoes,
 chicken mango sausage, goat cheese

SPICY SUNRISE QUESADILLA 25
 scrambled egg whites, corn, chorizo, cilantro, spinach
 tortilla, jack cheese, grilled pineapple, pico de gallo

JAPANESE BREAKFAST 37
 salmon, miso soup, steamed rice, tamago-yaki, tofu,
 roasted seaweed, ocean salad, sliced fruits,
 assorted sunomono, green tea

OLA LOA BREAKFAST 27
 scrambled egg whites, chicken mango sausage,
 blueberries, Marcona almonds, house-made energy
 bar

STEEL CUT IRISH OATMEAL ☺ 21
 skim milk, brown sugar, mixed berries, golden raisins

COCONUT CHIA PUDDING 27
 tropical fruit, dried tropical fruit, toasted coconut flakes

HUALĀLAI CONTINENTAL FOR TWO 27
 assorted mixed sliced fruit with lehua blossom honey,
 banana bread, yogurt

SMOKED SALMON BAGEL 25
 smoked salmon, dill cream cheese, WOW tomatoes,
 Maui onions, arugula, capers, choice of bagel

AVAILABLE FROM 6:00 AM – 11:30 AM

☺ These items are suitable for a gluten free diet.
 Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

Breakfast

PANCAKES  *available* 23
warm maple syrup, coconut syrup


MEYER LEMON RICOTTA PANCAKES 25
fresh berries, warm maple syrup


LILIKO'I PANCAKES 24
fresh berries, liliko'i sauce

BELGIAN WAFFLE 24
fresh berries, warm maple syrup

HUALĀLAI STUFFED FRENCH TOAST 24
house-made brioche, local vanilla,
caramelized banana, tropical fruit

LOCAL PAPAYA PLATE 20
whole papaya, lime wedge
add cottage cheese 5

ASSORTED PASTRIES  *available*
your choice of freshly baked pastries 3 pieces 14
5 pieces 18

ASSORTED BREADS ~ 2 PIECES  *available* 5
multi-grain, wheat, white, sourdough, rye,
English muffin or bagel

Sweet & Sticky

AVAILABLE FROM 6:00 AM – 11:30 AM

 These items are suitable for a gluten free diet.
Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

BEVERAGES

FRESHLY BREWED KONA COFFEE small 12 | large 14
regular or decaffeinated

100% KONA COFFEE FRENCH PRESS 16
regular or decaffeinated

ESPRESSO COFFEE DRINKS

cappuccino 8 single 9 double
mocha 8 single 9 double
latte 8 single 9 double
macchiato 8 single 9 double
americano 7 single 8 double
espresso 6 single 8 double

SELECTION OF BLACK, GREEN OR HERBAL TEAS 5

WHOLE, SKIM, 2%, ALMOND OR SOY MILK 5

GHIRARDELLI HOT CHOCOLATE 6

APPLE, CRANBERRY, TOMATO OR V8 JUICE 7

**FRESH ORANGE, GRAPEFRUIT, PINEAPPLE
OR CARROT JUICE** 9

JUICE OF THE DAY 9

VEGETABLE JUICE OF THE DAY 9

LOCAL KOMBUCHA 12

STRAWBERRY BANANA PROTEIN SMOOTHIE 12

MINERAL WATER small 6 | large 11
sparkling or still

ICED TEA glass 5 | pitcher 16
lemongrass ginger green tea or
mango-peach black iced tea

MIMOSA 17
choice of orange, guava, lilikoi

BIG ISLAND BLOODY MARY 19
kiawe black salt, goat cheese stuffed olives
cherry tomato

ALL BEVERAGES EXCLUDING ALCOHOL ARE AVAILABLE
"TO GO" UPON REQUEST

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

Beverages

CHAMPAGNE AND SPARKLING WINE

	GLASS	BOTTLE
001 zardetto, prosecco, Italy	16	75
008 domaine chandon brut classic, Napa Valley	17	68
018 louis roederer, brut premier NV, champagne	30	108
021 veuve clicquot, brut NV, champagne	42	165
038 henriot, brut rose NV, champagne	44	176
010 moët & chandon, dom pérignon champagne		435
025 louis roederer, cristal champagne		595

WHITE WINE

	GLASS	BOTTLE
4001 sauvignon blanc, craggy range, Martinborough	19	75
822 sauvignon blanc, henri bourgeois, Sancerre	25	95
2011 pinot grigio, elena walch, Alto Adige	14	56
1009 chablis, roland lavantureux, Burgundy		69
1001 chardonnay, iconoclast, Russian River Valley	19	75
1031 chardonnay, far niente, Napa Valley	32	125
382 rose, chateau d'esclans "whispering angel," Provence	17	68

RED WINE

	GLASS	BOTTLE
7010 pinot noir, lyric by etude, Santa Barbara	18	85
7009 merlot, duckhorn, Napa Valley		140
6015 cabernet sauvignon, iconoclast, Stag's Leap	19	80
6005 cabernet sauvignon, justin, Paso Robles	20	78
6044 cabernet sauvignon, chimney rock, Napa Valley		174
6043 cabernet sauvignon, caymus, Napa Valley		225
7015 red blend, newton claret, Napa Valley	20	95

SOMMELIER RESERVE LIST ALSO AVAILABLE
UPON REQUEST

BEVERAGES

LOCALLY BREWED BEERS 9

longboard island lager, big wave golden ale,
fire rock pale ale

LOCAL BEERS AND CIDERS ON TAP 9

seasonal selections from Ola Brew

DOMESTIC BEERS 9

budweiser, bud light, coors light, miller light,
michelob ultra

IMPORTED BEERS 10

amstel light, asahi, corona, heineken,
kaliber (non-alcoholic)

MAI TAI 19

Bacardi rum, orange curacao, pineapple juice,
lime sour, Meyer's dark rum

OLU OLU (SIGNATURE COCKTAIL) 21

Hawaiian coconut vodka, fresh ginger, cucumber

☪ These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

Beverages

STARTERS

MARKET VEGETABLE SPRING ROLLS ~ 4 PIECES 18
plum sauce, Chinese mustard

CHICKEN POT STICKERS ~ 5 PIECES 20
sweet & spicy shoyu

BUFFALO MOZZARELLA TOMATO CAPRESE 24
garden basil, olive oil

HOMESTYLE CHICKEN NOODLE SOUP 16
local carrots, celery

SAN MARZANO TOMATO SOUP 16
extra virgin olive oil, fresh basil

CHEESE PLATE 27
selection of local & imported cheeses, dried fruits
& crackers & baguette

SALADS

WAIMEA CHOPPED SALAD 22
Kekela Farms baby romaine, avocado, WOW tomato,
egg, feta cheese, bacon, balsamic dressing

CAESAR 19
Kekela Farms baby romaine, focaccia croutons,
parmigiano reggiano aged 24 months

KEKELA BEET & KALE SALAD 22
radish, Big Island chèvre, Kekela green beans,
Meyer lemon vinaigrette

ENHANCE YOUR SALAD
grilled chicken 14
grilled shrimp 20
seared ahi 22
salmon 21
white anchovy 8
lobster 21

AVAILABLE FROM 11:30 AM – 10:00 PM

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

All Day Menu

BURGER AND SANDWICHES

served with local greens & house dressing add fries or onion rings	7
FIRE ROASTED TURKEY CLUB 🍷 <i>available</i>	25
bacon, WOW tomato, Kekela leaves, avocado, mayonnaise, sourdough	
“B.L.A.T.”	24
applewood smoked bacon, Waimea lettuce, avocado, WOW tomato, French roll	
GRILLED BIG ISLAND GOAT CHEESE SANDWICH	24
grilled sourdough with goat cheese, mozzarella, Big Island honey, bacon	
WAIMEA VEGETABLE WRAP	22
char-grilled vegetables, arugula, Puna goat cheese, Hāmākua mushrooms, aged balsamic, herb wrap	
BIG ISLAND BURGER	26
house-made half pound patty, WOW tomato, Maui onion, Waimea lettuce, toasted brioche bun, dill pickle 🍷 <i>buns available</i>	
additions: cheddar, swiss, american, avocado, applewood smoked bacon or fried egg per topping	3

BIG ISLAND FAVORITES

Loco Moco	26
hamburger patty, two sunny side up eggs, gravy, white rice, scallions	
AHI POKE BOWL	35
ahi, inamona, onions, scallions, ogo, white rice, avocado, seaweed salad, sesame seeds	
CHICKEN KATSU	23
panko breaded chicken breast, katsu sauce, ulu macaroni salad	
SPAM MUSUBI ~ 4 PIECES	12
spam, nori, furikake, white rice, sesame seeds	
KALBI RIBS	29
bone-in short ribs, kalbi sauce, kimchee	

All Day Menu

AVAILABLE FROM 11:30 AM – 10:00 PM

🍷 These items are suitable for a gluten free diet.
Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

ENTREES

8 OZ GRILLED BEEF TENDERLOIN 52
choice of side, espagnole sauce

GRILLED DAILY CATCH 45
Waimea market vegetable stir-fry, daily relish

HALF FREE RANGE CHICKEN 38
natural jus, rosemary fingerling potatoes,
garlic spinach

KONA COFFEE RUBBED NEW YORK STRIP STEAK 58
Kona coffee glaze, choice of side

SIDES 12
Yukon gold potatoes, smoked mashed potatoes,
wilted spinach, Hamakua mushrooms, ulu macaroni
salad, kimchee, truffle fries, skillet roasted vegetables

PASTA AND NOODLES

 *pasta available upon request*

RIGATONI BOLOGNESE "TRADIZIONALE" 34
parmigiano reggiano aged 24 months

TAGLIATELLE SAN MARZANO 26
100% organic yolk pasta, "pelati" marinara, basil,
parmigiano reggiano aged 24 months

VEGETARIAN STIR-FRY NOODLE 32
chuka soba noodles, bok choy, broccolini, onions,
red bell peppers, snow peas

HAND TOSSED PIZZA

 *dough available upon request*

TRADITIONAL MARGHERITA TSG 24
San Marzano DOP, buffalo mozzarella DOP, basil,
EVOO

WHITE WAIMEA MARKET VEGETABLES 25
grilled eggplant, zucchini, peppers, Puna goat
cheese, aged balsamic, white sauce, mozzarella

HAVE IT YOUR WAY 18
choose a cheese or a white pizza and your toppings:
pepperoni, sausage, peppers, onions, mushrooms, ham,
fresh tomatoes, Puna goat cheese, or chicken - \$2 each

AVAILABLE FROM 11:30 AM – 10:00 PM

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

All Day Menu

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE À LA MODE 14

buttery pound cake, slow roasted local pineapple,
Hawaiian vanilla bean ice cream

OLD FASHIONED CHOCOLATE CAKE 14

moist chocolate cake layered with rich chocolate icing

**LILIKO'I CHEESECAKE, SALTED MACADAMIA NUT
CRUMBLE** 14

New York style passion fruit cheesecake, white
chocolate mousse, macadamia nut crumble

BIG ISLAND HONEY CRÈME BRÛLÉE  14

white local honey infused vanilla custard

KONA COFFEE FUDGE BROWNIE À LA MODE 14

decadent Kona coffee chocolate brownie, fudge
drizzle, Hawaiian vanilla bean ice cream

SELECTION OF SORBETS AND ICE CREAMS 12

three scoops

add sprinkles & whipped cream 2

SELECTION OF HOUSE-MADE COOKIES 9

chocolate chip, white chocolate chip macadamia nut
peanut butter, or oatmeal (2 per order)

All Day Menu

AVAILABLE FROM 11:30 AM – 10:00 PM

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

BREAKFAST

MAUNA KEA SUNRISE 27

two eggs any style, choice of breakfast meat,
breakfast potatoes, toast

choice of meat:

applewood smoked bacon

turkey bacon

Portuguese sausage

pork link sausage

chicken mango sausage

Kurobuta ham

5

6

SPICY SUNRISE QUESADILLA 25

scrambled egg whites, corn, chorizo, cilantro,
jack cheese, grilled pineapple

LOCAL PAPAYA PLATE 20

whole papaya, lime wedge

add cottage cheese

5

SALADS

WAIMEA CHOPPED SALAD 22

Kekela Farms baby romaine, avocado, WOW tomato,
egg, feta cheese, bacon, balsamic dressing

CAESAR 19

Kekela Farms baby romaine, focaccia croutons,
parmigiano reggiano aged 24 months

HAND-CRAFTED SANDWICH AND BURGER

served with local greens & house dressing

add fries or onion rings 7

FIRE ROASTED TURKEY CLUB available 25

bacon, WOW tomato, Kekela leaves, avocado,
mayonnaise, sourdough

BIG ISLAND BURGER 26

house-made half pound patty, WOW tomato,
Maui onion, Waimea lettuce, toasted brioche bun,
dill pickle  buns available

additions: cheddar, swiss, american, avocado,
applewood smoked bacon or fried egg per topping 3

Overnight Menu

AVAILABLE FROM 10:00 PM – 6:00 AM

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

BIG ISLAND FAVORITES

Loco Moco 26

hamburger patty, sunny side up eggs, gravy,
white rice, scallions

AHI POKE BOWL 35

ahi, inamona, onions, scallions, ogo, white rice,
avocado, seaweed salad, sesame seeds

CHICKEN KATSU 23

panko breaded chicken breast, katsu sauce,
ulu macaroni salad

SPAM MUSUBI ~ 4 PIECES 12

spam, nori, furikake, white rice, sesame seeds

KALBI RIBS 29

bone in short ribs, kalbi sauce, kimchee

HAND TOSSED PIZZA

 *dough available upon request*

TRADITIONAL MARGHERITA TSG 24

San Marzano DOP, buffalo mozzarella DOP, basil,
extra virgin olive oil

WHITE WAIMEA MARKET VEGETABLES 25

grilled eggplant, zucchini, peppers, Puna goat
cheese, aged balsamic, white sauce, mozzarella

HAVE IT YOUR WAY 18

choose a cheese or a white pizza and your toppings:
pepperoni, sausage, peppers, onions, mushrooms, ham,
fresh tomatoes, Puna goat cheese, or chicken - \$2 each

DESSERTS

SELECTION OF SORBETS AND ICE CREAMS 12

three scoops

add sprinkles & whipped cream 2

SELECTION OF HOUSE-MADE COOKIES 9

chocolate chip, white chocolate chip macadamia nut
peanut butter, or oatmeal (2 per order)

Overnight Menu

AVAILABLE FROM 10:00 PM – 6:00 AM

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

BREAKFAST 6:00 AM - 11:30 AM

ALL DAY DINING 11:30 AM - 10:00 PM

MAIN EVENTS 10

ONE SCRAMBLED EGG
toast, choice of breakfast meat,
breakfast potatoes

COCONUT CHIA PUDDING
tropical fruit, dried tropical fruit,
toasted coconut flakes

PANCAKES OR WAFFLES 🌱 *available*
choice of bananas, strawberries
or chocolate chips

CINNAMON FRENCH TOAST

OATMEAL 🌱 **9**
served with strawberry and bananas

SIDE STUFF 5
selection of toasted bread, pastry or muffin,
ham, bacon, turkey bacon or pork sausage,
sliced mixed fruit

MAINS 15

peanut butter & jelly sandwich
grilled cheese
beef hot dog
grilled mahi mahi
crispy chicken fingers
4 oz. hamburger or cheeseburger
penne pasta with marinara or butter & parmesan
chicken noodle soup

SIDES 6

mixed greens with ranch dressing
steamed broccoli & carrots
french fries
steamed rice
apple sauce
mixed fruit

SWEET STUFF 6

homemade cookie
brownie
ice cream (choice of 2 scoops)
add sprinkles & whipped cream **2**

BEVERAGES 3

water, soda, juice or milk

.....
AVAILABLE FROM 6:00 AM – 11:30 AM

.....
🌱 These items are suitable for a gluten free diet.
Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

Keiki Menu

BREAKFAST 6:00 AM - 11:30 AM

STEEL CUT IRISH OATMEAL ☺	21
skim milk, brown sugar, mixed berries, golden raisins	
COCONUT CHIA PUDDING	27
tropical fruit, dry tropical fruit, toasted coconut flakes	
HUALĀLAI CONTINENTAL FOR TWO	27
assorted mixed sliced fruit with lehua blossom honey, banana bread, yogurt	
LOCAL PAPAYA PLATE	20
whole papaya, lime wedge	
ASSORTED PASTRIES ☺ <i>available</i>	
your choice of freshly baked pastries	3 pieces 14
	5 pieces 18
ASSORTED BREADS ~ 2 PIECES ☺ <i>available</i>	5
multi-grain, wheat, white, sourdough, English muffin, bagel, rye	

STARTERS 11:30 AM - 10:00 PM

HOMESTYLE CHICKEN NOODLE SOUP	16
local carrots & celery	
SAN MARZANO TOMATO SOUP	16
EVOO, fresh basil	
WAIMEA CHOPPED SALAD	22
Kekela Farms baby romaine, avocado, WOW tomato egg, Big Island feta, bacon, balsamic dressing	

CAESAR	19
Kekela Farms baby romaine, focaccia croutons parmigiano reggiano aged 24 months	

ENHANCE YOUR SALAD

grilled chicken	14
grilled shrimp	20
seared ahi	22
salmon	21
white anchovy	8
lobster	21

DESSERTS

OLD FASHIONED CHOCOLATE CAKE	14
moist chocolate cake layered with rich chocolate icing	
BIG ISLAND HONEY CRÈME BRÛLÉE ☺	14
white local honey infused vanilla custard	
SELECTION OF SORBETS & ICE CREAMS	12
three scoops	
add sprinkles & whipped cream	2
SELECTION OF HOUSE-MADE COOKIES	9
chocolate chip, white chocolate chip macadamia nut peanut butter, or oatmeal (2 per order)	

ITEMS ON THIS MENU WILL BE DELIVERED TO YOUR ROOM IN 20 MINUTES.

ORDERS ARE LIMITED TO PARTIES OF UP TO 4 GUESTS. NO SUBSTITUTIONS PLEASE.

KINDLY INFORM YOUR ORDER TAKER THAT YOU ARE ORDERING FROM THE 20-MINUTE MENU.

20-Minute Menu

☺ These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

PICNIC BASKETS

PLEASE ALLOW A MINIMUM OF 12 HOURS
TO PREPARE

 *bread available*

HAWAIIAN SUNRISE 43

tropical fruit plate
breakfast burrito: eggs, cheese, tomato,
sausage & onions in a flour tortilla
mineral water, guava juice or coffee

VOLCANO ROAD 41

choice of sandwich - chicken, turkey, ham or tuna
wheat bread, lettuce, tomato, & choice of cheese
whole fruit
potato chips
oatmeal cookie
choice of beverage

MAUNA LOA SUMMIT 42

choice of meat chicken, turkey, ham, or tuna
herb wrap, lettuce, tomato, & choice of cheese
whole fruit
potato chips
chocolate chip cookie
choice of beverage

KEIKI SNACK PACK 25

choice of sandwich pb&j, tuna, or ham & cheese
carrot & celery sticks with ranch dressing
sliced fruit
potato chips
chocolate chip cookie or peanut butter cookie
choice of beverage

WE REQUEST A MINIMUM OF 12 HOURS TO PREPARE YOUR
CHOICE OF PICNICS. A FEE OF \$50 FOR UNRETURNED PICNIC
COOLERS WILL BE ASSESSED TO YOUR ROOM ACCOUNT.

HAWAII COUNTY LIQUOR LAW PROHIBITS THE SERVICE OF
ALCOHOL WITH THE INTENT FOR IT TO BE CONSUMED OFF
RESORT PROPERTY.

Picnic Baskets

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

SNACKS AND STARTERS

CHIPS

Maui chips, sweet potato or taro 5

ASSORTED CANDIES

regular M&Ms, peanut M&Ms, Snickers or Skittles 4

HOUSEMADE HUMMUS

grilled pita bread 15

KEIKI SNACKS

MOANA

peanut butter & jelly sandwich 21
celery & carrot sticks with ranch dressing
granola bar

PUA

turkey sandwich on white bread 21
Kona chips
chocolate chip cookies

PLEASE ALLOW A MINIMUM OF 12 HOURS TO PREPARE YOUR CHOICE OF PICNICS. A FEE OF \$50 FOR UNRETURNED PICNIC COOLERS WILL BE ASSESSED TO YOUR ROOM ACCOUNT.

HAWAII COUNTY LIQUOR LAW PROHIBITS THE SERVICE OF ALCOHOL WITH THE INTENT FOR IT TO BE CONSUMED OFF RESORT PROPERTY.

PLEASE NOTE, NO BEVERAGES ARE PERMITTED TO BE TAKEN ON BOARD AIRPLANE.

Airplane Menu

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.

SANDWICHES AND SALADS

all sandwiches are served with chips

 breads available

DELI SANDWICH 24

served with lettuce & your choice of turkey, ham or tuna salad & swiss, american or cheddar cheese on wheat

CHICKEN CAESAR WRAP 32

Kekela farms baby romaine, parmigiano reggiano aged 24 months, grilled chicken, caesar dressing

LOCAL CLASSIC CAESAR 18

Kekela Farms baby romaine, focaccia croutons, parmigiano-reggiano cheese

add grilled chicken 14

add grilled shrimp 20

salmon 21

white anchovy 8

lobster 21

DESSERTS

OLD FASHIONED CHOCOLATE CAKE 14

moist chocolate cake layered with rich chocolate icing

SELECTION OF HOUSE - MADE COOKIES 9

chocolate chip, white chocolate chip macadamia nut peanut butter, or oatmeal (2 per order)

Passenger Inspection Notice for Travelers From Hawai'i to the U.S. Mainland

American agriculture is constantly being threatened by plant and animal pests and diseases. Many are microscopic. Every traveler, even those traveling from Hawai'i to the U.S. mainland and Guam, may unknowingly carry these "hitchhikers" that could seriously damage American agriculture.

All passenger baggage moving from Hawai'i to U.S. mainland and Guam are subject to inspection. These inspections are performed prior to departure at the airport by inspectors from the U.S. Department of Agriculture's Animal and Plant Health Inspection Service (APHIS).

If you have any agriculture items with you, please inform the inspector. Failure to declare these items can result in delays and fines of \$1,000 or more.

The Following Items Are Permitted for Travel From Hawai'i to the U.S. Mainland and Guam (after passing inspection)

Beach sand, coconuts, cooked foods, dried seeds, dried decorative arrangements, fresh flowers (except gardenia, jade vine, and mauna loa, hinahina (Spanish moss), "Irish" or white potatoes, pineapples, rocks and stones, sea shells (except land snail shells), wood (including drift wood and sticks). Note: papayas require treatments before they can be shipped to the U.S. mainland. Commercially canned and thoroughly cooked foods are permitted.

The Following Items Are Not Permitted for Travel From Hawai'i to the U.S. Mainland and Guam

Berries of any kind (including coffee berries and sea grapes), cactus plants or parts, cotton and cotton balls, fresh flowers of gardenia, jade vine, and mauna loa, fresh pulpy fruits and vegetables (except pineapple), kikania and fresh pandanus, live insects and snails, plants in soil, seeds with pulp and fresh seed pods, soil, sugarcane, swamp cabbage (unchoy), and sweet potato (raw).

The above lists are subject to change. For more information, call the USDA, APHIS, Plant Protection and Quarantine Office at 808-326-1252

Airplane Menu

 These items are suitable for a gluten free diet.

Sales tax, an 18% gratuity and \$6 delivery fee will be applied to all in-room dining orders.