

BEVERAGES / DESSERTS

CHAMPAGNE & SPARKLING WINE

Domaine Chandon Brut, CA
Lokelani Sparkling Rose, Maui, HI
Moët & Chandon 'Imperial', France
Veuve Clicquot Ponsardin, Brut, France
Moët & Chandon, Cuvee Dom Perignon, France

CHARDONNAY

"A" by Acacia, CA
Far Niente, Napa Valley, CA

SAUVIGNON BLANC

Wairau River, Marlborough, NZ
Duckhorn, Napa Valley, CA

PINOT GRIGIO

Maso Canali, Trentino-Alto Adige, Italy
Santa Margherita, Fossalta Di Portogruaro, Italy

RIESLING

Wente Vineyards Riverbank, CA

CABERNET SAUVIGNON

Chateau Ste. Michelle 'Indian Wells', WA
Newton Red Label, Napa Valley, CA
Silver Oak, Alexander Valley, CA
Opus One, Napa Valley, CA

MERLOT

Napa Cellars, Napa Valley, CA
Rutherford Hill, Napa Valley, CA

PINOT NOIR

La Follette, North Coast, CA
Meiomi, Central Coast, CA
Domaine Drouhin, Dundee Hills, OR

MALBEC

Terrazes, Mendoza, Argentina

ROSE

Elouan, Oregon

BEER DOMESTIC

Bud Light, Coors Light

IMPORT

Corona Extra, Corona Light, Heineken

LOCAL & CRAFT

Kona Longboard, Kona Big Wave - Golden Ale
New Belgium - Fat Tire, New Belgium - Citradelic,
Stone IPA

NON-ALCOHOLIC

Haake Beck

WATER

Voss Water 375ml
Voss Water 800 ml
Hawaiian Purified

SOFT DRINKS

Coca-Cola, Diet Coke, 7-up, Diet 7-up, Club Soda,
Tonic, Ginger Ale, Root Beer, Dr. Pepper,
Mountain Dew, Pepsi, Diet Pepsi

GUILTY PLEASURES

Daily from 11 am – Midnight

VANILLA BEAN PANNA COTTA

Macadamia Nut Shortbread Cookie,
Raspberry Confiture

KULA STRAWBERRY CHEESECAKE

Balsamic Crumble

DARK CHOCOLATE FLOURLESS CAKE

Lilikoi Coulis

CHEWY FUDGE BROWNIE A LA MODE

Choice of Vanilla, Chocolate, Coffee
or Strawberry Ice Cream

ICE CREAM

Choice of Vanilla, Chocolate, Coffee
or Strawberry Ice Cream

IN-ROOM DINING MENU

RISE & SHINE – Daily from 5:30 am – 11 am

*WAILEA BREAKFAST

Two Eggs, Breakfast Potatoes, Sliced Fruit Bowl
Choice of Breakfast Meat, Toast & Juice
Served with Coffee or Tea

*SPINACH & EGG WHITE QUESADILLA

Whole Wheat Tortilla, Shiitake Mushrooms,
Cheddar Cheese, Papaya Salsa

*GRAND OMELET

Ham or Bacon, Swiss or Cheddar Cheese, Mushrooms,
Tomatoes, Maui Onions or Peppers
Served with Breakfast Potatoes & Toast

*WAILEA BEACH BENEDICT

Turkey Bacon or Shaved Boar's Head Ham, Poached Eggs,
Hollandaise Sauce. Served with Breakfast Potatoes

*KONA CRAB BENEDICT

Poached Eggs, Pineapple & Kaffir Hollandaise,
on a Sweet Potato Hash

*CALIFORNIA NATURAL NEW YORK STEAK & EGGS

Grilled Asparagus, Vine Ripe Tomatoes, Béarnaise Sauce
Choice of Toast & Potatoes

AVOCADO TOAST

Crushed Avocado, Herbs, Lemon Olive Oil,
Heirloom Tomatoes, Watermelon Radish
Add Egg
Add House Smoked Salmon

GRAND ACAI BOWL

Acai, Banana, Haupia Yogurt Topped with Granola,
Coconut Chips, Grand Wailea Honey & Seasonal Berries

*HOUSE-MADE SMOKED SALMON

Haiku Tomatoes, Shaved Maui Onion, Capers
Choice of Bagel

*LOCO MOCO

Kimchee Fried Rice, 8 oz. Ground Angus Patty or
Pork Belly Adobo, Fried Egg, Maui Onion Gravy

OLD FASHIONED BUTTERMILK PANCAKES

Seasonal Berries

BANANA FOSTERS FRENCH TOAST

Sweet Bread French Toast, House Made Foster Sauce,
Caramelized Banana Halves

BELGIUM WAFFLE

Topped with Strawberry Lavender Compote,
Haupia Whipped Cream

WARM OATMEAL

Served with Maui Raw Brown Sugar,
Fresh Blueberries, Sliced Bananas

TROPICAL FRUIT PLATE

Banana Bread, Choice of Yogurt

MANGO GRANOLA PARFAIT

Mango, Orange, Banana, House Made Granola,
Grand Wailea Honey, Nonfat Yogurt

KEIKI MENU

*JUNIOR SCRAMBLER

Scrambled Eggs with Crispy Bacon

TEDDY BEAR PANCAKES

Chocolate Chips, Syrup

FRENCH TOAST

Whipped Butter, Preserves

FRESH FRUIT SALAD BOWL

SIDES

*2 EGGS ANY STYLE

BAGEL AND CREAM CHEESE

Plain, Onion or Cinnamon Raisin

TOAST & PRESERVES OR ENGLISH MUFFIN

White, Wheat, Sourdough, Rye or 12 Grain Toast

ASSORTED PASTRY BASKET

*APPLE WOOD SMOKED BACON, GRILLED HAM,
CHICKEN APPLE SAUSAGE, SAUSAGE PATTY,
SAUSAGE LINK, PORTUGUESE SAUSAGE OR
TURKEY BACON

KIMCHEE FRIED RICE

YAMS, MIXED PEPPERS, MAUI ONIONS

MARBLE POTATOES WITH HAWAIIAN SEA SALT

CRISPY HASH BROWN

BEVERAGES

FRESHLY BREWED COFFEE

ISLAND FRUIT JUICE

Orange, Guava, Pineapple, Grapefruit, Apple,
Cranberry, V8 or Tomato

FRESH SQUEEZE JUICE

Orange, Carrot, Grapefruit or Pineapple

SEASONAL SMOOTHIES

Hawaii state tax, \$7.00 delivery charge and 20% service charge will be added to each order. Service charges include gratuities, taxes and other hotel service charges.

This service charge is not a gratuity and is the property of the hotel to cover discretionary costs. A portion of the service charge is being used to pay for costs or expenses other than wages and tips of employees. Items and pricing subject to change without notice.

Some foods may be raw or undercooked or contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Grand Wailea is not a nut, gluten nor allergen free environment. As such all foods will come into contact and may contain such substances.

ALL DAY DINING – Daily from 11 am – Midnight

STARTERS

ORGANIC CHICKEN AND LEMONGRASS LUMPIA

Dragonfruit Plum Sauce

CHICKEN FINGERS & FRENCH FRIES

House Made Ranch Dressing and “Buffalo Style” Dip

*CHICKEN OR KALUA PORK QUESADILLA

Jalapeño Jack Cheese, Lettuce, Guacamole, Salsa, Sour Cream

CRISPY KOREAN CHICKEN WINGS

Fried and Tossed in a Buttery Gochujang Sauce,

Kim Chee Slaw and House Made Ranch

GOURMET MAC AND CHEESE

Surfing Goat Cheese, Cheddar, Brie and Crispy Prosciutto

SALADS

CAESAR SALAD

Baby Romaine, Pecorino Romano, Grilled Crouton

KULA FARMS MIXED GREENS

Shaved Fennel, Radishes, Pear Tomatoes,

Cucumber, Red Wine Vinaigrette

CAPRESE

Vine Ripened Tomatoes, Maui Onion, Fresh Mozzarella,

Basil, Hawaiian Sea Salt with Balsamic Drizzle

*Add On: *available for all salads*

Grilled Chicken

Grilled Shrimp

Fresh Hawaiian Catch

SOUPS

MAUI ONION SOUP

Beef Bouillon, Sherry, Gruyere Cheese Crouton

CHICKEN NOODLE

Organic Chicken Breast, Carrots, Celery, Herbs, Egg Noodles

KULA TOMATO SOUP

Avocado, Vermont Cheddar, Butter Croutons

MAKE YOUR OWN PIZZA

Choice of Sauce and Three Toppings:

Fresh Tomato, Pesto, Garlic Cream

Fresh Mozzarella, Mushrooms, Peppers, *Italian Sausage,

Pepperoni, Jalapeños, Olives, Grilled Chicken, Spinach

MAKE YOUR OWN PASTA

Choice of Noodle, Sauce and One Vegetable

Additional Vegetable

Noodle: Penne, Spaghetti, Pappardelle, Whole Wheat Spaghetti,

Gluten Free Pasta

Sauce: Marinara, Alfredo, Bolognese, Pesto Cream,

Garlic and Olive Oil

Vegetables: Spinach, Mushrooms, Broccoli, Asparagus,

Tomatoes, Roasted Peppers and Onions, Olives

*Add Chicken, Shrimp or Salmon

SANDWICHES served with Fries or Salad / Add Soup 4

CLASSIC CLUB

Smoked Turkey, Bacon, Vine Ripened Tomato,

Lettuce and Duke's Mayonnaise

*PANILOLO BURGER

Niman Ranch Natural Beef, Bacon, Cheddar, Swiss, American

*CRISPY FISH SLIDERS

Fresh Citrus Caper Aioli, Jalapeño, Purple Cabbage Slaw

ADULT GRILLED CHEESE

Aged Cheddar, Tomato and Bacon

*SIMPLY GRILLED ENTRÉES

8oz Niman Ranch Beef Filet

12oz Niman Ranch Ribeye

Colorado Rack of Lamb

Mary's Organic™ Chicken Breast

Fresh Hawaiian Catch

Salmon

Choice of two accompaniments: Marble Potatoes, Asparagus,

Wilted Spinach, Roasted Mushrooms, Mashed Potatoes,

Steamed Rice, Steamed Broccoli, French Fries, Glazed Carrots

Choice of Sauce: Béarnaise, Chimichurri, Maui Onion Demi,

Lemon Caper, Grand Wailea Steak Sauce, Brown Butter

ALL DAY BREAKFAST

*CALIFORNIA NATURAL NEW YORK STEAK & EGGS

Grilled Asparagus, Vine Ripe Tomatoes, Béarnaise Sauce

Choice of Toast & Potatoes

*GRAND OMELET

Ham or Bacon, Swiss or Cheddar Cheese, Mushrooms,

Tomatoes, Maui Onions or Peppers

Served with Breakfast Potatoes & Toast

*LOCO MOCO

Kimchee Fried Rice, 8 oz. Ground Angus Patty or

Pork Belly Adobo, Fried Egg, Maui Onion Gravy

SUSHI

*KAL TIKI ROLL - Crab Salad, Cucumber, Avocado

*SPICY HAWAIIAN AHI

Spicy Mayo, Perilla, Sprouts, Scallions, Radish, Cucumber

KEIKI MENU

All keiki entrées served with soft drink, juice or milk and

choice of vanilla, chocolate, or strawberry ice cream

PENNE PASTA with Marinara or Butter

*BURGER

GRILLED CHEESE

CHICKEN FINGERS

PERSONAL PIZZA - Pepperoni or Cheese