

Aloha Kakahiaka- Good Morning

Islanders Choice

Continental Breakfast	18
<i>With your choice of half Papaya or Pineapple, Fruit Juice and Coffee, fresh baked Muffin or Danish</i>	
*Kāimana Breakfast	19
<i>Two Island Eggs any style, choice of Bacon, Ham, Spam or Sausage and Whole Wheat or White Toast Choice of Breakfast Potatoes or Rice.</i>	
*Croissant Breakfast	18
<i>Scrambled Eggs, Bacon, diced Tomatoes and Cheese on a Croissant. Garnished with fresh Fruit Slices</i>	
*Corned Beef Hash and Eggs	20
<i>Topped with Grilled Bananas and two Island Eggs any style, Whole Wheat or White Toast, Choice of Breakfast Potatoes or Rice</i>	
*Hawaiian Breakfast Platter	20
<i>Miniature Poi Pancakes, two Island Eggs any style, Sausage and Island Pineapple Slices</i>	
*Loco Moco	21
<i>Our unique combination of Corned Beef Hash & Cutlet of Ground Chuck & Pork Sausage, on a bed of Tamaki Gold Rice topped with one Egg and Mushroom Gravy</i>	
*Island Fare Fried Rice & Eggs Breakfast	21
<i>Scrambled Eggs with your choice of Kim-Chee Fried Rice, Pulled Pork Kalua Fried Rice or Chicken Adobo Fried Rice</i>	

The Hau Tree Lanai 'Benedict's'

*Super Kāimana Benedict	34
<i>All-Natural Petite Filet of Beef, Foie Gras infused Mushroom Spread, Lobster meat and poached Eggs on grilled English Muffins topped with Hollandaise Sauce Served with Breakfast Potatoes</i>	
*Classic Eggs Benedict	20
<i>Turkey, Canadian Bacon, poached Eggs on grilled English Muffins topped with Hollandaise Sauce Served with Breakfast Potatoes</i>	
*Salmon Benedict Florentine	22
<i>Seared fresh Salmon, Sauteed Spinach, sweet Onions, Bacon and poached Eggs on Grilled Pepper Cheese Scones topped with a Dill Hollandaise Sauce Served with Breakfast Potatoes</i>	
*Crab Benedict	25
<i>Mini Crab Cakes, Bacon and poached Eggs on grilled English Muffins topped with Hollandaise Sauce Served with Breakfast Potatoes</i>	
*Half Hashed Benedict	21
<i>Marriage of our home made Corned Beef Hash and our Egg Benedict Served with breakfast potatoes</i>	
*Garden Benedict	21
<i>Sliced vine-ripened Island Tomatoes, Portabella Mushroom, Sauteed Spinach, Sweet Onions and poached Eggs on grilled English Muffins topped with Hollandaise Sauce. Served with fruit garnish</i>	

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Prices do not include applicable Hawaii state tax and gratuity

A service charge of 17% will be added to checks for parties of 6 or more guests

Pancakes & Waffles

Served with Lilikoi / Passion Fruit, Coconut and Maple Syrup

French Toast ~ Hawaiian Style	20
<i>Island Baked Sweet Bread crusted with Macadamia Nuts & Shredded Coconuts sprinkled with Fresh Seasonal Berries</i>	
Belgian Waffle	18
<i>Sprinkled with Fresh Seasonal Berries, Macadamia Nuts & Confection Sugar</i>	
Pancakes Supreme	20
<i>topped with a mountain Whipped Cream & Fresh Seasonal Berries sprinkled with Mac-Nuts</i>	
Pancakes or Poi Pancakes	15
Short Stack	12

Specialty Omelets

Choice of Breakfast Potatoes or Rice. Served with Wheat or White Toast

Egg Beater available on-request

*HTL Omelet	20
<i>Fluffy three-egg omelet with choice of fillings (one meat & one vegetable with mixed cheese)</i>	
	<i>Additional Fillings - \$ 3.00 each</i>
*Plain Omelet	16
*Seafood Omelet	24
<i>Filled with Shrimp, Fish, Scallops, Mussels, Calamari, Onion & Mushrooms in Marinara Sauce</i>	

Cereals & Lighter Fare

All Natural Island Anahola Granola with Skim or Whole Milk	10
<i>Roll Oats, Sunflower Seeds, MacNuts, Coconut, Sesame Seeds, Dried Papaya & Dried Pineapples</i>	
HTL Breakfast Yogurt & Fruit Bowl	18
<i>Anahola Granola with Low-Fat Yogurt topped Seasonal Fruits & Honey-Pomegranate Drizzle</i>	
HTL Super Bowl with Acai or Pitaya (Dragon Fruit)	18
<i>Blended with Greek Yogurt with Anahola Granola topped with Banana & Berries</i>	
Hot Oat Meal with Skim or Whole Milk & Brown Sugar	7
*One Egg - prepared any style	4
*Ham, Bacon, Sausages or Spam	6
Fresh Baked Bran or Banana Muffins	6
Fruit Yogurt	6
Croissant with Fruit Jelly	5
Plain Bagel with Cream Cheese	5
Toast or English Muffin	4
Poi Bagel with Cream Cheese	6
Toppings of Sliced Bananas or Fresh Sliced Strawberries	4
Toppings of Chopped Macadamia Nuts	2
Toppings of Raisins	1

Fresh Fruits & Juices

Fresh Seasonal Fruits Platter & Seasonal Berries with Yogurt	20
Fresh Seasonal Fruits Platter & Seasonal Berries	18
Fresh Grapefruit Half	6
Half Island Papaya with Lime	6
Fresh Island Quarter Pineapple	6
Half Island Papaya with Fresh Strawberries	9
Fresh Island Quarter Pineapple with Fresh Strawberries	9
Chilled Orange, Guava, Pineapple, Tomato or Grapefruit Juice	5

Beverage

Fresh Brewed Kona Blend Coffee	5	Selection of Teas	5
Hot Chocolate with Whipped Cream	5	Skim or Whole Milk	5
Espresso	5	Cappuccino	6