

BREAKFAST



6:00 am – 10:30 am

ACAI BOWL 	16
Acai, seasonal fresh fruits, Anahola granola, local honey	
CONTINENTAL BREAKFAST	20
Choice of two breakfast pastries, sliced fruits, choice of strawberry or plain yogurt, fruit juice, and coffee or hot tea	
OMELET	19
Choice of three of Ewa onions, green onions, mushrooms, ham, kalua pig, cheddar cheese, shrimp, tomatoes, kimchee, bell peppers or spinach, served with hash browns, rice or toast	
TWO EGG BREAKFAST*	18
Choice of ham, bacon, Portuguese sausage, or link sausage, served with hash browns, rice or toast	
JAPANESE BREAKFAST	27
Broiled fish, miso soup, pickled vegetables, papaya, steamed rice, nalo greens with soy dressing, tamago, green tea	
KAKUNI EGGS BENEDICT* 	22
Taro muffin, kakuni pork belly, poached egg, hollandaise sauce	
PRINCE FRIED RICE*	18
Char siu and fish cake fried rice, Portuguese sausage, one egg any style	
PANCAKES	14
Taro or buttermilk pancakes, macerated berries, choice of coconut syrup, guava syrup or maple syrup	
PUNALU‘U FRENCH TOAST	14
Taro, guava and traditional Punalu‘u sweet bread, fresh berries, whipped cream, toasted coconut, choice of coconut syrup, guava syrup or maple syrup	
AVOCADO TOAST*	12
Toasted rye bread, smashed avocado, pea tendrils, tomatoes, micro scallions, poached egg	



LUNCH

11:30 am – 1:30 pm


COLD

AHI POKE*		<i>market price</i>
Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu, alaea salt		
SASHIMI*		<i>market price</i>
Fresh local selection of fish, daikon, shoyu, wasabi		
ROASTED BEET SALAD 		<i>side 12</i>
Roasted red and golden beets, Puna goat cheese, Waimanalo baby greens, candied macadamia nuts, calamansi vinaigrette		<i>entrée 18</i>
FARMER'S MARKET SALAD		<i>side 10</i>
Local baby greens, heirloom cherry tomatoes, hearts of palm, cucumbers, shaved carrots		<i>entrée 15</i>
PRINCE CLUB HOUSE 		16
Triple decker sandwich with sliced turkey, bacon, avocado, lettuce, tomato, fries		

HOT

WAGYU BURGER* 		27
Snake River Farms Wagyu beef, caramelized Ewa sweet onions, brie cheese, local tomatoes, butter lettuce, truffle fries		
KIMCHI FRIED RICE*		15
Sung Hee's kimchi, jasmine rice, vegetables, sunny side up egg		
CATCH OF THE DAY*		<i>market price</i>
Chef's daily creation of fresh auction fish		
SHIITAKE MUSHROOM FLATBREAD		18
Puff pastry, sautéed shiitake mushrooms and onions, Boursin cheese, micro greens, balsamic reduction		
HULI HULI CHICKEN 		22
Grilled chicken, vegetables, jasmine rice, crispy Ewa sweet onions		


SWEET

MUD PIE		11
Toasted coconut ice cream, chocolate banana ice cream, coffee ice cream, Oreo crust		
PRINCE SHAVE ICE 		10
Rose syrup, maple syrup, azuki beans, fruit pearls, condensed milk, vanilla ice cream, fresh fruit		
CRÈME BRÛLÉE		10
Flavor of the day		



DINNER

5:30 pm – 9:30 pm


COLD

- AHI POKE*** *market price*
 Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu, alaea salt
- SASHIMI*** *market price*
 Fresh local selection of fish, daikon, shoyu, wasabi
- ROASTED BEET SALAD**  *side 12*
 Roasted red and golden beets, Puna goat cheese, Waimanalo baby greens, candied macadamia nuts, calamansi vinaigrette *entrée 18*
- FARMER'S MARKET SALAD** *side 10*
 Local baby greens, heirloom cherry tomatoes, hearts of palm, cucumbers, shaved carrots *entrée 15*

HOT

- WAGYU BURGER***  **27**
 Snake River Farms wagyu beef, caramelized Ewa sweet onions, brie cheese, local tomatoes, butter lettuce, truffle fries
- CATCH OF THE DAY*** *market price*
 Chef's daily creation of fresh auction fish
- HULI HULI CHICKEN**  **22**
 Grilled chicken, vegetables, jasmine rice, crispy Ewa sweet onions
- KIMCHI FRIED RICE*** **15**
 Sung Hee's kimchi, jasmine rice, vegetables, sunny side up egg
- PANIOLO RIB EYE*** **42**
 Grass-fed Hawaii Ranchers rib eye, locally grown vegetables, truffle fries, tamarind steak sauce

SWEET

- MUD PIE** **11**
 Toasted coconut ice cream, chocolate banana ice cream, coffee ice cream, Oreo crust
- PRINCE SHAVE ICE**  **10**
 Rose syrup, maple syrup, azuki beans, fruit pearls, condensed milk, vanilla ice cream, fresh fruit
- CRÈME BRÛLÉE** **10**
 Flavor of the day