



DON'S MAI TAI BAR

PUPUS (APPETIZERS)

Chips and Guacamole 18
Tortilla Chips, Guacamole, Crispy Pork, Salsa Rojo (GF)

***Togarashi Spiced Ahi Tataki 22**
Coconut Avocado Mousse, Mango Salsa, Watermelon Radish, Black Garlic Ponzu, Preserve Lemon Oil (GF)

****"Tuna Kinilaw" (Filipino Ceviche) 22**
Sliced Red Onions, Cucumbers, Tomatoes, Fresh Hawaiian Chili Pepper, Coconut Milk, Lime. Served with Taro and Sweet Potato Chips (GF)

***Ahi Tostada (2) 24**
Fresh Caught Ahi, Mango, Red Onions, Watermelon Radish, Cilantro, Salsa Matcha, Paprika Aioli (GF)

Coconut Crusted Shrimp (6pcs) 20
Chili Mango Dipping Sauce (Gluten, Shellfish, Egg)

***Crispy Pork Belly 20**
Black Garlic Ponzu, Smokey Pineapple Chili Sauce, Lomi Tomato, Bonito Flakes, Pickled Shallots (GF)

PUPUS (APPETIZERS)

***Lemongrass Marinated Beef Satay 20**
Four (4) Skewers, Red Curry Peanut Dipping Sauce (Nut, Shellfish, GF)

***Ahi and Togarashi Spiced Hebi Tartare 22**
Onion Chives, Pickled Watermelon Radish, Coconut Kaffir Lime Vinaigrette, Chili Oil. Served with Crispy Nori Rice Crackers (GF)

***Sweet and Spicy Crispy Chicken Wings 20**
Pickled Red Onions and Radish, Fresh Dill, Ranch Dipping Sauce (Gluten, Egg, Dairy)

Bruschetta and Tzatziki Dip 18
Crispy Toasted Bread, Preserve Lemon Oil and Balsamic, Basil Oil, Fresh Basil (Dairy, Gluten)

Gochujang Garlic Shrimp 21
Pineapple Slaw, Pickled Red Onions, Crispy Onions and Garlic (Shellfish, Gluten, Egg)

ROYAL SALAD SELECTIONS

***Royal Nicoise Tuna Salad 24**
Fingerlings Potato, Heri Covert, Cherry Tomatoes, Watermelon Radish, Braised Fennel, Soft Boiled Egg, Kalamata Olives, Sherry Vinaigrette (GF, Egg)

***Farm Baby Lettuce Royal Caesar Salad 18**
Anchovy, Shaved Parm, Caesar Dressing, Herbed Garlic Croutons (Egg, Dairy, GF)

Strawberry Toy Box Tomato Royal 20
Arugula, Frisee, Orange Segment, Burrata Cheese, Pickled Red Onion, Lilikoi Vinaigrette, Balsamic Caviar (Dairy, GF, Egg)

Mixed Green Salad 16
Farm Greens, Cucumber, Tomatoes, Shaved Baby Carrots, Edamame, Clover Sprouts, Housemade Green Goddess Dressing (GF, Dairy, Egg)

***Beer Battered Catch and Tropical Salad 27**
Mixed Greens and Arugula, Papaya, Mango, Orange Segment, Avocado, Candied Mac Nuts, Meyer Lemon Aioli, Lilikoi Dressing (Gluten, Egg, Nut, Dairy)

***Blackened Ahi Salad 28**
Green and Purple cabbage, Arugula, Carrots, Cherry Tomatoes, Watermelon Radish, Edamame, Avocado, Mango Salsa, Ginger Soy Sesame Dressing (Gluten, Sesame)

ROYAL NACHOS

***Poke Nachos 24**
Freshly made Wonton Chips, Avocado, Lomi Tomato, Green Onions, Furikake and Crispy Quinoa, Unagi Sauce, Spicy Aioli, Wasabi Aioli (Gluten, Egg, Soy)

Chili Loaded Nachos 20
Housemade Chili, Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives, Slice Jalapenos (Dairy, GF)

***Poke Bowl 27**
Fresh Ahi, Kimchi Wakame Rice, Avocado, Seaweed Salad, Salmon Roe, Furikake, Unagi Sauce, Spicy Aioli (Egg, Soy, Gluten)

***Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Prices and menu items are subject to change at the discretion of the Resort. An 18% gratuity will be added to parties of 6 or more. Checks will not be split for parties of 6 or more.**



DON'S MAI TAI BAR

ROYAL LUNCH ENTREES

Served with Choice of French Fries, Sweet Potato Fries, Criscut Fries or Small Mixed Green Salad

Lilikoi BBQ Boneless Pork Ribs Sandwich 25
Asian Coleslaw, Pickled Cucumbers, Grilled Pineapple, Jalapeno, LTO, Home-Made Brioche Bun (Gluten, Egg, Dairy)

***Royal Smashed Burger 25**
House-Made Brioche Bun, Shredded Lettuce, Grilled Onions, Dijon Mustard, American Cheese, Royal Secret Sauce (Gluten, Egg, Dairy)

***Royal Signature Burger 25**
House-Made Brioche Bun, 8oz Burger Patty, Smashed Avocado Spread, LTO, Jalapeno and Bacon Jam, Swiss Cheese (Gluten, Dairy, Egg)

Short Ribs Grilled Cheese 25
Sourdough Bread, Fire Roasted Green chilis, Caramelized Maui Onions, Mozzarella and Goat Cheese. Served with Tomato Bisque (Gluten, Dairy, Egg)

***Ahi Sandwich 28**
House-Made Brioche Bun, Smashed Avocado, LTO, Black Garlic Ponzu, Pineapple Marmalade, Crispy Onions (Gluten, Egg, Dairy, Soy)

***Kalbi Marinated Skirt Steak 27**
Grilled Shishito Peppers, Black Garlic Aioli. Served with your choice of Rice or Fries (Gluten, Egg)

KIDS MENU

Miso Soup 5 (GF, Soy)

Chicken Tenders and Fries 12 (Gluten, Egg)

Grilled Cheese and Fries 12 (Gluten, Egg, Dairy)

Penne Butter Parm Pasta 9 (Gluten, Egg, Dairy)

Penne and Cheese Pasta 9 (Gluten, Egg, Dairy)

SIDES

***Grilled Chicken Breast 6oz 8 (GF)**

Grilled Cajun Spiced Shrimp (5pcs) 10 (Shellfish)

***Catch of the Day 4oz 12 (GF)**

Truffle Parm Fries 10 (Dairy, GF)

ROYAL LUNCH ENTREES

Served with Choice of French Fries, Sweet Potato Fries, Criscut Fries or Small Mixed Green Salad

Fish and Chips 28
Tartar Sauce, Creole Remoulade, Pickled Ginger Aioli, Grilled Lemon, Criscut Fries (Egg, Gluten)

***Chicken Caesar Salad Wrap 25**
Crispy Airline Chicken Breast, Pickled Onions, Crispy Garlic, Bang-Bang Sauce, Caesar Dressing, Flour Tortilla (Gluten, Egg)

French Dip Sandwich 28
Sliced Prime Rib, Caramelized Maui Onions, Swiss Cheese, Grilled Shishito Peppers, Spicy Aioli, Baguette (Egg, Gluten)

***Crispy Pork Ribs with Mango BBQ Sauce 28**
Coleslaw, Crispy Onions and Garlic. Choice of Rice or Fries (Egg)

Lemongrass Ginger Marinated Rib Eye Bhan Mi 28
Pickled Vegetables, Cucumbers, Cilantro, Fresh Jalapenos, Bang-Bang Sauce, Crispy Baguette (Egg, Gluten)

ROYAL TACO SELECTIONS

Served with Choice of French Fries, Sweet Potato Fries, Criscut Fries or Small Mixed Green Salad

Achiote Pork Tacos (3) 22
Marinated Pork, Corn Tortillas, Charred Pineapple Salsa, Red Onions, Cilantro, Salsa Rojo (GF)

***Fish Tacos (3) 27**
Choice of Grilled or Breaded Fresh Catch, Corn Tortillas, Shredded Cabbage, Pickled Red Onions, Avocado Yogurt, Paprika Aioli, Salsa Matcha, Salsa Verde, Cilantro (GF, Egg, Dairy)

Beef Birria Tacos (3) 25
Braised Beef, Corn Tortillas, Mozzarella Cheese, Onions, Cilantro, Salsa Rojo (GF, Dairy)

Spiced Chicken Tacos (3) 25
Corn Tortillas, Shredded Cabbage, Pickled Red Onions, Cotija Cheese, Salsa Molcajete, Lime (GF)

SIDES

French Fries 8 (GF)

Sweet Potato Fries 9 (GF)

Criscut Fries 8 (GF)

Small Mixed Green Salad 8 (GF)

White Rice 5 (GF)

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Available from 5:00pm to 8:45pm

MAUKA AND MAKAI

***Spiced Marinated Lamb Rack 35**

Calabrian Spiced Charred Broccolini, Ginger Honey Baby Carrots, Creamy Mashed Potato, Lamb Jus (Dairy)

***Red Wine Braised Lamb Shank 35**

Wilted Greens, Baby Carrots, Creamy Mashed Potato, Black Truffle Lamb Jus (Dairy)

***Pan Seared Rib Eye Steak 42**

Charred Broccolini, Black Truffle Mashed Potato, Sichuan Pepper Mushroom Cream Sauce (Dairy)

***New York Steak Royal 37**

10oz New York Steak, Sauteed Broccoli, Goat Cheese Mashed Potato Puree, Shiso Chimichurri (Dairy, Gluten Free)

***Paniolo Ala Royal 42**

12oz Rib Eye Steak, Lemon Yogurt Baby Carrots, Black Truffle Mashed Potato, Red Wine Demi Glaze (Dairy, Gluten Free)

Sake Soy Braised Short Ribs 35

Wilted Greens, Black Truffle Mashed Potato, Crispy Onions (Gluten Free, Dairy)

***Shaking Beef 32**

Fresh Watercress, Red Onions, Green Onions, Pickled Shallots, Crispy Garlic, Lime (Gluten Free)

***Beef Udon Stir Fry 32**

Onions and Green Onions, Wild Mushrooms, Baby Bok Choy, Crispy Onions, Garlic (Gluten)

***Royal Fresh Catch 35**

Pan Seared Fresh Catch, Sauteed Wild Mushrooms and Kale, Miso Soy Dashi Broth, Chili Crunch (Soy, Gluten Free)

***Royal Asian Style 35**

Grilled Catch of the Day, Sauteed Greens, Coconut Sweet Potato Puree, Black Bean Sauce (Gluten)

***Grilled Catch Of The Day 32**

Sauteed Mushrooms and Peas, Lemon Salmon Roe Beurre Blanc, Chives, Basil Oil (Dairy)

***Grilled French Pork Chop 38**

Black Truffle Mushroom and Cremini Risotto, Olive Tapenade, Crispy Onions, Fresh Basil, Basil Oil (Dairy)

ROYAL PASTA

Rigatoni Bolognese 30

Veal Ragu, Ripe-Vine Tomatoes, Sofrito, Parmigiano Reggiano, Garlic Focaccia Bread (Gluten, Dairy, Egg)

Shrimp Scampi Spaghetti 28

Garlic, Crushed Pepper, Cream, Parmesan Cheese, Garlic Focaccia Bread (Gluten, Dairy, Egg)

***Grilled Chicken Alfredo 28**

Penne Pasta, Wild Mushrooms, Cream, Parmesan Cheese, Garlic Focaccia Bread (Gluten, Dairy, Egg)

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