



surf lanai

fresh and crisp

chef's farmer's market soup 10

lemon verbena chilled shrimp 18

bloody mary "cocktail" sauce, elegance mix, marinated crudite

pigs outside the blanket 17

slow cooked pork belly, crepes, smokey corn relish, port cherry mustard

asian "poisson cru" * 20

big eye ahi and kona kampachi, hydroponic watercress, coconut yuzu

mari's garden's baby romaine salad 17

housemade croutons, shaved parmesan, white anchovies, caesar dressing

local "panzanella" salad 19

ho farm's tomatoes, japanese cucumber, naked cow dairy labne cheese, kula onions, garlic crisps, chili basil vinaigrette

add grilled 8oz lemon grass chicken breast 8

add grilled coriander prawns 7

asian beef salad 27

marinated hawaii ranchers' skewered beef, local mixed greens, crispy cassava, mint, cilantro, kaffir lime vinaigrette

sub grilled lemon grass chicken breast 25

sub grilled coriander prawns 24

modern fruits de mer * 34

marinated kona lobster, prawns, spicy ahi, avocado mousse, heart of palm, sumida farm's watercress, lemon tarragon soy vinaigrette

lighter fare

margarita pizza 19

hamakua tomatoes, fresh mozzarella, basil, extra virgin olive oil

white clam pizza 23

hokkigai clams, vichyssoise garlic cream sauce, nalo farms arugula

waiialua asparagus pizza 23

truffled king mushrooms, pipikaula

royal ali'i burger* 22

hawaii ranchers' ground beef, pepperjack cheese, avocado, onion rings, ali'i mushrooms, tavern fries

add parmesan truffle fries 3

smoked chicken panino club 21

lemon pistachio pesto, romaine hearts, avocado, applewood bacon, toasted ciabatta bun, sea salt fries

open lobster tartine 26

lobster, salad of petite greens, miso honey aioli,

executive chef colin hazama

All menu items are subject to 4.712% Hawaii general excise tax. Menu is subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. *

Please communicate any food allergy you may have with our Associates. \$5.00 split charge.



surf lanai

chef's seasonal prix fixe tasting menu

fresh and crisp
 chef's farmer's market soup
 or
 mari's garden's baby romaine salad
 or
 local "panzanella" salad

entrée
 please select your choice of **royal entrée**

dessert
 baked passion fruit cream
 or
 only at the royal signature pink haupia cake

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we kindly ask no substitutions to chef's seasonal prix fixe tasting menu.

royal entrée

twisted market fish & chips 23
 beer battered mahi mahi, long bean frites, ho farms yuzu pickles, original beet ketchup

coconut grove loco moco 24
 port wine braised short ribs, crispy poached egg, pandan garlic rice, pickled red onion marmalade

welo vera pasta 19
 locally grown asparagus, kale, cherry tomatoes, zucchini strands, royal marinara sauce

add grilled lemon grass chicken breast 8
add grilled coriander prawns 7

citrus sake steamed onaga 30
 local root vegetables, tokyo negi, chiso, pandan scented jasmine rice, white soy dashi

dessert

baked passion fruit cream 10
 caramelized mango, coconut sorbet

royal bread pudding 10
 crème anglaise, vanilla ice cream, chocolate decor

fuji apple pie 10
 candied lemon streusel, basil syrup, vanilla bean gelato

chocolate seduction 11
 deconstructed chocolate cake, coconut, caramelized macadamia nuts, triple chocolate gelato

only at the royal exclusive la gelateria gelato and sorbets 9
 roasted strawberries and pavlova spread

only at the royal signature pink haupia cake 10
 pink haupia cream, toasted pink coconut flakes, fresh berries

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