



# surf lanai

## fresh and crisp

**chef's farmer's market soup of the day 9**

**citrus shrimp tiradito "peruvian style" 18**

ho farm's tomatoes, elegance mix, local orange, corn nut crunch, aji amarillo aioli

**asian "poisson cru" cured sashimi \* 20**

big eye ahi and kona kampachi, hydroponic watercress, coconut yuzu, shichimi oil, crispy ulu

**mari's garden bibb lettuce 17**

spiced compressed asian pear, point reyes blue cheese, chiogga beets, candied macadamia nut vinaigrette

**local "panzanella" salad 18**

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

**add grilled lemongrass chicken breast or grilled coriander prawns 7**

**asian beef salad 25**

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

**sub grilled lemongrass chicken breast or grilled coriander prawns 24**

**modern fruits de mer \* 28**

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

## lighter fare

**chef's tasting trio\* 20**

chef's farmer's market soup, mini panzanella salad, a half lobster roll, honey miso aioli

**margarita pizza 20**

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

**garlic shrimp scampi pizza 23**

pistou marinated shrimp, roasted garlic cream, balsamic onion marmalade, nalo farm's arugula, garlic confit

**hawaiian cuban sandwich 22**

lemongrass roasted pork belly, pipikaula, kalua pig, yuzu pickles, chili papaya mustard, shaved slaw, aromatic herbs, galangal vinaigrette

**sub tavern fries 3**

**royal ali'i burger\* 23**

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

**sub parmesan truffle fries 3**

**smoked chicken panino club 22**

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

**open-faced lobster tartine 26**

lobster, salad of petite greens, watermelon radish, miso honey aioli

**executive chef colin hazama // sous chef colin sato**  
**executive pastry chef carolyn portuondo**

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 of the day**

OR

**mari's garden bibb lettuce**

OR

**local "panzanella" salad**

### **entrée**

**please select your choice of royal entrée**

### **dessert**

**strawberry guava cheesecake**

OR

**only at the royal signature pink haupia cake**

**38**

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

## **royal entrée**

### **twisted market fish & chips 24**

beer battered mahi mahi, long bean frites, ho farms yuzu pickles, signature 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 20**

locally grown asparagus, kale, cherry tomatoes, zucchini strands, royal marinara sauce  
**add grilled lemongrass chicken breast or grilled coriander prawns 7**

### **citrus sake steamed onaga 28**

local root vegetables, tokyo negi, chiso, pandan scented jasmine rice, white soy dashi

## **dessert**

### **baked passion fruit cream 10**

caramelized mango, coconut sorbet

### **strawberry guava cheesecake 10**

coconut shortbread crust, mint scented tropical fresh fruit compote, haupia, lilikoi reduction

### **citrus and berries 11**

white chocolate mac nut crunch, meyer lemon curd, blueberry gelee,  
lavender compressed strawberries, pavlova

### **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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