

# the veranda

BREAKFAST • LUNCH • AFTERNOON TEA

we use hawaii's freshest and locally grown products throughout our buffet. for your wellness we incorporate superfoods  nutrient-rich, low calorie food considered to be beneficial for health & well-being.

 denotes gluten free or available gluten free

## lavish breakfast buffet

an bounty of selections: westin eat well recipes, classic comfort food, and island favorites! 36

\*american breakfast two eggs any style; skillet browned potatoes, toast, juice and coffee or tea  28  
choice of: country ham, apple smoked bacon, breakfast sausage

\*benedicts all served with skillet browned potato and nalo farms green salad 26  
choice of: kalua pork hash | smoked salmon & spinach | classic canadian bacon

\*three egg omelet - served with skillet browned potatoes, toast 22  
choice of: country ham, apple smoked bacon, sausage, smoked salmon, mushrooms, salsa, red and green peppers, scallion, spinach, cheddar, swiss, American

\*egg white omelet hamakua mushrooms, kale, spinach, avocado, swiss cheese   23

\*superfood breakfast wrap  22  
scrambled eggs, applewood smoked bacon, three cheeses, onions, bell peppers, mushrooms  
spinach tortilla, skillet browned potato

steel cut oats and anahola granola crumble spiced blueberry honey compote  14

lox and bagel smoked atlantic salmon, toasted bagel, traditional condiments 17

açai bowl topped with fresh berries, banana, granola, kiawe white honey  18

\*beachhouse steak and eggs  32  
grilled 6 oz. filet, two eggs your style, skillet browned potato, toast

strawberry and guava waffle orange preserves  19

tahitian vanilla french toast warm maple syrup, whipped kiawe white honey butter  19

macadamia nut and banana pancakes dark chocolate, local lehua honey butter 19

mangoes at the moana "beautiful" pancakes lilikoi curd, anahola granola, fresh seasonal berries  19

mochi waffle with mascarpone cheese, fresh berries and pineapple, ginger lemon syrup 19  
with gift bag of mochi waffle and pancake mix 26

## sides

country ham	7	skillet browned potato or white rice	6
applewood smoked bacon	7	pastry basket: danish, croissant, muffin	12
breakfast sausage	7	toast: white, wheat, rye, sourdough, gluten free	4
chicken apple mango sausage	7	seasonal fruit plate	16
kalua pork hash cakes	8	assorted cold cereal	6
*one egg, any style	5	greek yogurt and berries 	14

## coffee and tea

espresso, latte, cappuccino	6	tazo teas: awake, earl grey, china green tips, zen	4
kona blend or decaf coffee	5	decaffeinated: passion, refresh mint, chamomile	
freshly brewed iced tea	5	yamamotoyama green tea 	4

## tropical fruit smoothies

mango passion | brown sugar banana | açai berry | strawberry creamsicle 9

## juice

pineapple | guava | orange | apple | grapefruit | cranberry | v-8 | tomato  7

## milk

skim | 2% | whole | soy  5

## essentials

canella bellini peach mimosa	10	taittinger la francaise brut champagne	25
canella blood orange mimosa	10	poema "rosé" sparkling wine	16
		zardetto prosecco sparkling wine	11

*mahalo (thank you) to our local partners: twin bridge farms, waipoli hydroponic greens, hamakua springs country farm, nalo farms, ho farms, hamakua mushrooms, ali'i kula lavender, hawaiian ranchers, la tour bake house, honolulu coffee company*

18% service charge for parties of 6 or more

\*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness

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