
In-Room Dining

Maintain a healthy lifestyle on the road with our nutrient-rich and delicious SuperFoodsRx™ dishes.

Our chefs have crafted this menu to include the bounties of the farmers' market with touches of comfort food our moms used to make, all while incorporating the freshest local produce, seafood, and meats, as well as recipes from our islands and across the Pacific.

We would like to highlight a few of the local partners that have helped create our plates: Waipoli Hydroponic Greens, Hamakua Springs Country Farm, Ho Farms, Hamakua Mushrooms, Twin Bridge Farms, Ali'i Kula Lavender, Naked Cow Dairy, Maui Surfing Goat Cheese, Kona Cold Lobster.

SUPERFOODS



APPLES

Bursting with antioxidants, including polyphenols, flavonoids and vitamin C

AVOCADO

High in fiber, folate, potassium, vitamin E and magnesium

BEANS

Low-fat source of protein, fiber, B vitamins, iron, folate and magnesium

BLUEBERRIES

Packed with exceptionally high levels of antioxidant phytonutrients

BROCCOLI

Generous amounts of fiber, vitamins B6, C and E and a healthy portion of vitamin K

CINNAMON

One of the oldest known spices, long used in traditional medicine

DARK CHOCOLATE

Provides antioxidant flavonols

DRIED SUPER FRUITS

Concentrated source of health-promoting nutrients

EXTRA-VIRGIN OLIVE OIL

Great source of vitamin E

GARLIC

Nutrient rich, including vitamins B6 and C, phosphorous, zinc and selenium

HONEY

Antioxidant activity stems from peptides, organic acids and enzymes

KIWI

Offers vitamin C, folate, potassium and fiber and is a low-calorie source of vitamin E

LOW-FAT YOGURT

Includes live, active cultures; protein; calcium and B vitamins

OATS

Low in calories, high in fiber, protein, magnesium, potassium, zinc and copper

ONIONS

Rich dietary source of flavonoids and phytonutrients

ORANGES

A potent source of vitamin C and rich in flavonoids

POMEGRANATES

Abundant in potassium, vitamin C, polyphenols and vitamin B6

PUMPKIN

Low in calories and extremely high in fiber, vitamins C and E and carotenoids

SOY

Great source of vitamins, minerals, plant protein and soluble fiber

SPINACH

Contains iron, antioxidants, vitamin K, coenzyme Q10 and omega-3 fatty acids

TEA

Brimming with antioxidants and important vitamins and minerals

TOMATOES

Supply fiber and are a rich source of the antioxidant lycopene

TURKEY

One of the leanest meat protein sources, also contains vitamins B6 and B12 and zinc

WALNUTS

Provide fiber, protein, B vitamins, magnesium and antioxidant vitamin E

WILD SALMON

High in protein, and one of the richest sources of omega-3 fatty acids

Breakfast

Available from 6:00am to 10:30am; Touch Service Express®

SUPERFOODS*

This menu reflects the Moana Surfrider's passion to sustain Hawaii's beautiful 'aina. Locally grown products are used throughout our menu to bring you a true taste of the island.

Entrées

AMERICAN BREAKFAST 31.00

Two eggs any style, choice of applewood smoked bacon or link sausage or country grilled ham, juice, toast, and beverage

JAPANESE BREAKFAST 32.00

Onsen egg, soy dashi, grilled fish, daikon, lemon, wakame tofu miso soup, pickled vegetable

ESSENTIAL CONTINENTAL BREAKFAST 24.00

Assorted pastries, fresh fruit and your choice of a juice and beverage

SUPERFOOD BREAKFAST WRAP 23.00

Scrambled eggs, applewood smoked bacon, three cheeses, onions, bell peppers, mushrooms, spinach tortilla, skillet browned potato

BENEDICTS 26.00

All served with skillet browned potato and nalo farms green salad. Choice of: kalua pork hash | smoked salmon & spinach | classic canadian bacon

EGG WHITE OMELET 24.00

Hamakua mushrooms, kale, spinach, avocado

STRAWBERRY AND GUAVA WAFFLE 19.00

Orange preserves

MARKET VEGETABLE OMELET 24.00

Skillet browned potatoes or spring greens

STEEL CUT OATS AND ANAHOA GRANOLA CRUMBLE 16.00

Spiced blueberry honey compote

ASSORTED COLD CEREALS 6.00

Ask for our daily offerings

MARKET-FRESH CUT FRUIT AND BERRIES 18.00

A bountiful selection of the season's best

MACADAMIA NUT AND BANANA PANCAKES 21.00

Dark chocolate, local lehua honey butter

Toast

WHOLE WHEAT, WHITE, RYE, SOURDOUGH, GLUTEN FREE, ENGLISH MUFFIN 5.00

Served with butter and preserves

BAGEL WITH PHILADELPHIA CREAM CHEESE 8.00

STEAMED WHITE RICE 6.00

SINGLE EGG - ANY STYLE 5.00

SEASONAL FRUIT PLATE 18.00

Side Orders

CRISP SMOKED BACON, GRILLED HAM, OR BREAKFAST LINKS 8.00

CRISP HASH BROWN POTATOES 10.00

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

A 17% service charge (plus taxes) and \$5 delivery charge will be added to you bill. The entire service charge is distributed to the employees. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness

Breakfast

Available from 6:00am to 10:30am; Touch Service Express®

Fruits, Juices & Yogurts

WESTIN FRESH BY THE JUICERY

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery

APPLE, SPINACH, LEMON, PARSLEY 8OZ. 9 16OZ. 12

WATERMELON, BASIL 8OZ. 9 16OZ. 12

CARROT, HONEYDEW MELON, TURMERIC 8OZ. 9
16OZ. 12

PINEAPPLE, CUCUMBER, MINT 8OZ. 9 16OZ. 12

SUNRISE GREEK YOGURT AND BERRIES 18.00 

REGULAR YOGURT, LOW-FAT YOGURT, GREEK YOGURT
8.00

TROPICAL FRUIT SMOOTHIES 12.00 

Mango-passion, brown sugar banana,
açai berry, avocado cream

AÇAÍ BOWL 16.00 

Topped with fresh berries, banana, granola, kiawe
white honey

Beverages

COFFEE LARGE POT 15.00 SMALL POT 9.00

ESPRESSO 3.75

CAPPUCCINO, CAFÉ LATTE, CAFÉ AU LAIT 7.00

HAWAIIAN SPRINGS WATER

LARGE 8.00 SMALL 4.00

PERRIER 5.00

ASSORTED TAZO TEA 6.00

SODA 5.00

Coke, Diet Coke, Sprite, Ginger ale, Oolong tea

JUICE 6.00

Orange, grapefruit, pineapple, guava, apple,
cranberry, V8, tomato

MILK 6.00

Whole, 1%, non-fat, soy, chocolate

Eat Well Menu for Kids

Discover kids' meals that are as delicious as they are nutritious with the Westin Eat Well Menu for Kids, developed with SuperChefs™ to make kids and parents happy. Available from 6:00am to 10:30am; Touch Service Express®

Breakfast

BUILD YOUR OWN GRANOLA PARFAIT 8.00 

Low-fat vanilla greek yogurt, organic granola,
strawberries, blueberries and raspberries

OATMEAL WITH APPLES AND WALNUTS 6.00

Served with apples, walnuts, honey and 1% milk

BABY SPINACH & CHEESE OMELETTE 8.00

Served with fruit salad

PEANUT BUTTER AND BANANA SANDWICH 8.00

Served on whole wheat bread with seasonal fruit



This recipe has been created and tested in the SuperChefs kitchens by the SuperChefs kids.



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Lunch

Available from 11:30am to 2:30pm; Touch Service Express®

Appetizers

SEASONAL SOUP 9.00

Chef's creation

HAWAIIAN "POKE" ["POH-KAY"] AHI TUNA 15.00

Soy sauce and sesame oil, avocado crema, spicy aioli

HAMACHI CRUDO 18.00

Sashimi-style sliced amberjack, avocado, english cucumber, white ponzu

LUMP CRAB CAKES 19.00

Red pepper rouille, asian guacamole, frisee, heart of palm

SCOTCH EGG "LOCO MOCO" 19.00

Farm fresh egg, wagyu beef, housemade pickles, sriracha bordelaise

Greens & Fruits

ACAI BOWL 19.00

Fresh berries, banana, granola, soy milk, clover honey

SEASONAL TROPICAL FRUITS 18.00

Greek yogurt

SIGNATURE BEACHHOUSE CHOPPED SALAD 19.00

Chicken breast, ja farms greens, smoked bacon, longbeans, baby kale, hearts of palm, edamame, summer corn, maui onion vinaigrette

SEARED YELLOWFIN "AHI" TUNA SALAD 21.00

Mixed greens, crispy quinoa, avocado, beachhouse dressing

Sandwiches

SNAKE RIVER FARMS WAGYU CHEESEBURGER

Boschetta truffled cheese, brioche roll, lettuce, tomato, secret sauce, fries 25.00

Add smoked applewood bacon (+2)

Avocado (+3) Fried egg (+2)

Foie gras (+15)

FRESH CATCH FISH PO-BOY 21.00

Tempura fried fish, stadium roll, asian remoulade, brassica slaw, cajun fries

BEE "DOUBLE-EL" TEE BACON, LETTUCE, LOBSTER

26.00

Tomato (classic blt meets lobster roll)

add avocado (+3.00) to make it a "b.l.l.a.t."

Entrees

SIX OUNCE PETITE FILET 38.00

Certified angus beef, e.b.t.k.s. mashed potatoes, farmers' market vegetables, harissa jus

YUZU-GLAZED ATLANTIC SALMON 34.00

Green tea-spinach soba, asian vegetables, puffed salmon skin

STEAK & EGGS 32.00

Grilled 10oz flat iron, herb butter, two eggs your style, tri-color potatoes, mixed greens

MUSHROOM AND KALE RISOTTO 24.00

Ali'i, shimeji and shiitake mushrooms, parmesan cheese"

LOCAL STYLE CHICKEN CARBONARA PASTA 29.00

Pancetta cream sauce, mushrooms, ramen noodles, poached egg

CATCH OF THE MOMENT 31.00

Seasonal inspiration

Sides

E.B.T.K.S. MASHED POTATOES 11.00

Spinach, corn, pancetta, garlic, tempura onion crisps

BRAISED KALE 9.00

Plump raisins, toasted pine nuts

FRIES YOUR WAY 9.00

Choice of cajun, truffled, or regular

BEYOND MIXED GREENS 9.00

Tomatoes, english cucumbers, yuzu vinaigrette

Desserts

MANGO PANNA COTTA 9.00

Kaffir lime, coconut

CHOCOLATE PEANUT BUTTER CRUNCH BAR 10.00

Fresh berries, dusted with peanut butter powder

WARM DARK CHOCOLATE FONDANT CAKE 10.00

Lavender crème anglaise, raspberry hibiscus

KONA COFFEE CHEESECAKE 10.00

Cheesecake over coffee "jelly," kona coffee tuile, mango-passion fruit sauce

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The Westin®

Eat Well Menu For Kids



Discover kids' meals that are as delicious as they are nutritious with the Westin Eat Well Menu for Kids, developed with SuperChefs™ to make kids and parents happy; Touch Service Express®


LUNCH & DINNER

Available from 11:30am to 2:30pm and 5:30pm to 9:30pm; Touch Service Express®

CHICKEN COBB SALAD 12.00

Mixed greens, chicken, egg, cheese, avocado and cherry tomatoes with low-fat dressing

DR. GREG'S DECONSTRUCTED CAESAR SALAD 12.00

Grilled chicken, greens, parmesan crisp, croutons, bacon bits and caesar dressing 

FAMILY VEGETABLE PLATTER 12.00 

Assortment of fresh, raw vegetables served with low-fat ranch sauce

GRILLED CHICKEN WRAP 12.00

Carrots, cucumber, bell pepper, avocado

SALMON WITH SOBA NOODLES 16.00

Asian style baked salmon with carrots, sugar snap peas, watercress

FILET MIGNON & SMASHED POTATO 21.00 

3 oz. beef tenderloin with potatoes for smashing and served with seasonal vegetables

GREEN SALAD 9.00

Nalo mixed greens, tomatoes

DESSERTS

BERRY PARFAIT 8.00

Low fat greek yogurt, mixed berries, steel-cut oats

COOKIES AND SORBET 7.00

Fresh fruit



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Dinner

Available from 5:30pm to 9:30pm; Touch Service Express®

Appetizers

BEACHHOUSE "POKE" ["POH-KAY"] BOWL 19.00
Local ahi, kamuela cucumber, red onion, ogo, puffed rice


ABALONE BOURGUIGNON 19.00
Kona abalone in the style of escargot bourguignon

LUMP CRAB CAKES 19.00 
Red pepper rouille, asian guacamole, frisee, heart of palm

CHILLED SHRIMP COCKTAIL 19.00
Mango cocktail sauce

SEARED DAY BOAT SCALLOPS 23.00
Creamed corn, apple, nori sauce

Salad/Soup

LOCAL BEET & HEIRLOOM TOMATO SALAD 18.00 
Arugula, herbed goat cheese, quinoa, macadamia nuts, black garlic vinaigrette

ICEBERG 18.00
Baby iceberg, pancetta, blue cheese, local baby tomatoes, buttermilk dressing

SEASONAL SOUP 11.00
Chef's creation

Sandwiches

STEAK SLIDERS 17.00
Herbed prime rib, potato roll, bordelaise sauce, steak fries

CRAB CAKE SLIDERS 19.00 
Beachhouse crab cakes, frisee & heart of palm slaw, avocado, pepper rouille, steak fries

GRILLED CHICKEN SANDWICH 21.00 
Grilled chicken, lettuce, tomato, onion, cheese, steak fries

Entrees

PAN-ROASTED JIDORI CHICKEN 36.00
Seasonal vegetables

CATCH OF THE MOMENT 42.00
Seasonal inspiration

HAMAKUA MUSHROOM RISOTTO 27.00
House mushroom mix, parmesan, fried garlic

CIOPPINO 42.00
Local catch of the day, scallop, king crab, shrimp, mussels, focaccia

GRILLED NEW YORK STRIP 52.00
10 ounce (280g), U.S.D.A. prime

Sides

KIMCHI BRUSSELS SPROUTS 11.00 
Sesame seed


RUSTIC STEAK FRIES 11.00

WHIPPED PARMESAN POTATOES 11.00
Whipped parmesan potatoes

FARMERS' MARKET VEGETABLES 12.00 
Seasonal variety

Desserts

MANGO PANNA COTTA 9.00
Kaffir lime, coconut

CHOCOLATE PEANUT BUTTER CRUNCH BAR 10.00 
Fresh berries, dusted with peanut butter powder

WARM DARK CHOCOLATE FONDANT CAKE 10.00 
Lavender crème anglaise, raspberry hibiscus

KONA COFFEE CHEESECAKE 10.00
Cheesecake over coffee "jelly," kona coffee tuile, mango-passion fruit sauce

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Beverages List

Available from 12:00pm to 3:00pm and from 5:30pm to 10:00pm; Touch Service Express®

COFFEE Large Pot 15.00 Small Pot 9.00

ESPRESSO 3.75

CAPPUCCINO, CAFÉ LATTE, CAFÉ AU LAIT 7.00

HAWAIIAN SPRINGS WATER

Large 8.00 Small 4.00

PERRIER 5.00

TAZO TEA 6.00

Awake, earl grey, china green tips, zen

Decaffeinated: passion, refresh mint, chamomile

Soda

Coke, Diet Coke, Sprite, Ginger Ale, Oolong Tea
5.00

Juice

Orange, grapefruit, pineapple, guava, apple,
cranberry, V8, tomato 6.00

Milk

Whole, 2%, non-fat, soy, chocolate 6.00

Beer

DOMESTIC 7.00

Kona Fire Rock Pale Ale, Kona Longboard

Lager, Budweiser, Bud Light

IMPORTED 8.00

Asahi Super Dry, Heineken, Corona

Sake

KUBOTA SENJU 500ML. 50.00

Champagne & Sparkling Wine

DOM PERIGNON, FRANCE 350 BOTTLE

TAITTINGER LA FRANCAISE BRUT, FRANCE

25 GLASS / 120 BOTTLE

MOANA SIGNATURE SPARKLING 12 GLASS / 48 BOTTLE

White Wine

CHARDONNAY, FESS PARKER, CALIFORNIA

14 GLASS / 56 BOTTLE

CHARDONNAY, MAGNOLIA GROVE, CALIFORNIA

9 GLASS / 36 BOTTLE

SAUVIGNON BLANC, GROTH, CALIFORNIA

14 GLASS / 50 BOTTLE

PINOT GRIGIO, BOLLINI, ITALY

9 GLASS / 36 BOTTLE

Red Wine

CABERNET SAUVIGNON, BEACHHOUSE SIGNATURE

PRIVATE LABEL, CALIFORNIA 20 GLASS / 80 BOTTLE

CABERNET SAUVIGNON, MAGNOLIA GROVE,

CALIFORNIA 9 GLASS / 36 BOTTLE

PINOT NOIR, SCHUG, CALIFORNIA

17 GLASS / 68 BOTTLE

SHIRAZ, D'ARENBERG "FOOTBOLT," AUSTRALIA

12 GLASS / 48 BOTTLE

MERLOT, SIMI, CALIFORNIA

14 GLASS / 56 BOTTLE

A 17% service charge (plus taxes) and \$5 delivery charge will be added to your bill. The entire service charge is distributed to the employees.

A further selection of wines, from the award winning beachhouse at the moana is available upon request. Responsibility matters. State law prohibits the consumption of alcohol by persons under the age of 21.



