

KEA LANI RESTAURANT

# breakfast

6:30 am to 11:00 am



All breakfast selections include signature blend coffee, tea, and chilled juice

## À LA CARTE BREAKFAST \$39

*2-course service*

### Wailea Sunrise

fresh pineapple  
kea lani banana bread, maui honey butter  
two cage free eggs your style  
applewood smoked bacon  
grilled yukon gold potato with kula onion  
hamakua ali'i mushroom & spinach stir fry

### Mauka Makai

big island papaya  
vanilla yogurt, anahola granola, lime  
macadamia nut sticky bun  
pipikaula and lobster benedict, taro muffin  
grilled asparagus, blistered tomato

### Inspire Your Morning

coconut chia pudding, seasonal fresh berry  
avocado & honey wheat berry toast, cage free egg, pickled onion  
alderwood smoked salmon, capers  
marinated big island cucumber, red radish, wakame seaweed

### AM Alternative

grilled grapefruit with caramelized banana  
hamakua ali'i mushroom crostini, maui onion focaccia  
tofu scramble, curly kale, sweet pepper  
bush bean, otani farms carrot

### Island Favorites

banana brûlée, yogurt, hawaiian granola  
mango bread, maui honey butter  
"maui moco" braised pulled beef short rib,  
two eggs your way, kula onion gravy  
steamed rice, won bok kim chee

### Paniolo Rancheros

melon in season, moloka'i sea salt, tajin, pepita, lime, mint  
butter toasted hawaiian sweet roll, guava jam  
two fried cage free eggs, chorizo sausage  
blended flour tortilla, black bean, salsa, cotija & cheddar cheese, guacamole  
grilled zucchini

## BREAKFAST BUFFET \$48 adult | \$24 children 6-12

daily selection of island specialties, bake shop assortment,  
fresh fruit, and omelets made to order

*children 5 and under may enjoy the breakfast buffet complimentary when  
accompanied by a paying adult who is a registered Fairmont Kea Lani resort guest.*



*\* The risk of foodborne illness increases when consuming raw or undercooked menu items.  
Shirt and footwear required in restaurant.*