
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.

Energize with SuperFoodsRx™ dishes made with ingredients packed with nutrients to power your day.



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 34.00

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


JAPANESE BREAKFAST 36.00

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

ESSENTIAL CONTINENTAL BREAKFAST 27.00

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

SUPERFOOD BREAKFAST WRAP 27.00

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

BENEDICTS 29.00

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 28.00

Hamakua mushrooms, kale, spinach, avocado 

STRAWBERRY + GUAVA WAFFLE 21.00

Orange preserves

MARKET VEGETABLE OMELET 24.00

Skillet browned potatoes or spring greens 

STEEL-CUT OATS + ANAHOLA

GRANOLA CRUMBLE 16.00

Spiced blueberry honey compote 

ASSORTED COLD CEREALS 6.00

Ask for our daily offerings

MARKET-FRESH CUT FRUIT + BERRIES 18.00

A bountiful selection of the season's best

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



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Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

Breakfast

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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. 9.00 16oz. 12.00

WATERMELON, BASIL
8oz. 9.00 16oz. 12.00

CARROT, HONEYDEW MELON, TURMERIC
8oz. 9.00 16oz. 12.00

PINEAPPLE, CUCUMBER, MINT
8oz. 9.00 16oz. 12.00

Fruits, Juices + Yogurts

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

TROPICAL FRUIT SMOOTHIES 12.00
Mango-Passion, Brown Sugar Banana, Açai Berry, Avocado Cream 

SUNRISE GREEK YOGURT + BERRIES 18.00 

REGULAR YOGURT, LOW-FAT YOGURT, GREEK YOGURT 8.00

AÇAI 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

SOFT DRINKS 5.00
Pepsi products, Oolong tea

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. Touch Service Express®.

Breakfast

Available from 6:00AM to 10:30AM

BUILD YOUR OWN GRANOLA PARFAIT 12.00
Low-fat vanilla greek yogurt, organic granola, strawberries, blueberries and raspberries 

OATMEAL WITH APPLES + WALNUTS 9.00
Served with apples, walnuts, honey and 1% milk

BABY SPINACH + CHEESE OMELET 12.00
Served with fruit salad

PEANUT BUTTER + BANANA SANDWICH 12.00
Served on whole wheat bread with seasonal fruit

Lunch or Dinner

Lunch available from 11:30AM to 2:30PM
Dinner available from 5:30PM to 9:30PM

GREEN SALAD 12.00
JA Farms mixed greens, tomatoes 

CHICKEN COBB SALAD 14.00
Mixed greens, chicken, egg, cheese, avocado and cherry tomatoes with low-fat dressing

DR. GREG'S DECONSTRUCTED CAESAR SALAD 14.00
Grilled chicken, greens, parmesan crisp, croutons, bacon bits and caesar dressing 

FAMILY VEGETABLE PLATTER 8.00
Assortment of fresh, raw vegetables served with low-fat ranch sauce 

GRILLED CHICKEN WRAP 16.00
Carrots, cucumber, bell pepper, avocado

SALMON WITH SOBA NOODLES 24.00
Asian style baked salmon with carrots, sugar snap peas, watercress

FILET MIGNON + SMASHED POTATO 26.00
3 oz. beef tenderloin with potatoes for smashing and served with seasonal vegetables 

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

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Lunch

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Appetizers

- SEASONAL SOUP** 9.00
Chef's creation
- HAWAIIAN "POKE" ["POH-KAY"] AHI TUNA** 18.00
Soy sauce and sesame oil, avocado crema, spicy aioli 
- HAMACHI CRUDO** 21.00
Sashimi-style sliced amberjack, avocado, english cucumber, white ponzu 
- LUMP CRAB CAKES** 22.00
Red pepper rouille, asian guacamole, frisee, hearts of palm 
- SCOTCH EGG "LOCO MOCO"** 22.00
Farm fresh egg, wagyu beef, housemade pickles, sriracha bordelaise

Greens + Fruits

- ACAI BOWL** 22.00
Fresh berries, banana, granola, soy milk, clover honey 
- SEASONAL TROPICAL FRUITS** 21.00
Greek yogurt 
- SIGNATURE BEACHHOUSE CHOPPED SALAD** 23.00
Chicken breast, ja farms greens, smoked bacon, long beans, baby kale, hearts of palm, edamame, summer corn, maui onion vinaigrette 
- SEARED YELLOWFIN "AHI" TUNA SALAD** 24.00
Mixed greens, crispy quinoa, avocado, beachhouse dressing 

Sandwiches

- SNAKE RIVER FARMS WAGYU CHEESEBURGER** 28.00
Boschetto truffled cheese, brioche roll, lettuce, tomato, secret sauce, fries
Add smoked applewood bacon (+2)
Avocado (+3) Fried egg (+2) Foie gras (+15)
- FRESH CATCH FISH PO-BOY** 24.00
Tempura fried fish, stadium roll, asian remoulade, brassica slaw, cajun fries
- BEE "DOUBLE-EL" TEE BACON, LETTUCE, LOBSTER** 29.00
Tomato (classic blt meets lobster roll)
Add avocado (+3) to make it a "b.l.l.a.t."


Entrées

- SIX OZ. PETITE FILET** 41.00
Certified angus beef, e.b.t.k.s. mashed potatoes, farmers' market vegetables, harissa jus
- YUZU-GLAZED ATLANTIC SALMON** 37.00
Green tea-spinach soba, asian vegetables, puffed salmon skin
- STEAK + EGGS** 58.00
Grilled 10oz. flat iron, herb butter, two eggs your style, tri-color potatoes, mixed greens
- MUSHROOM + KALE RISOTTO** 26.00
Ali'i, shimeji and shiitake mushrooms, parmesan cheese
- LOCAL STYLE CHICKEN CARBONARA PASTA** 32.00
Pancetta cream sauce, mushrooms, ramen noodles, poached egg
- CATCH OF THE MOMENT** 36.00
Seasonal inspiration

Sides

- E.B.T.K.S. MASHED POTATOES** 10.00
Spinach, corn, pancetta, garlic, tempura onion crisps
- BRAISED KALE** 10.00
Plump raisins, toasted pine nuts
- FRIES YOUR WAY** 10.00
Choice of cajun, truffled or regular
- BEYOND MIXED GREENS** 10.00
Tomatoes, english cucumbers, yuzu vinaigrette


Desserts

- MANGO PANNA COTTA** 11.00
Kaffir lime, coconut
- CHOCOLATE PEANUT BUTTER CRUNCH BAR** 11.00
Fresh berries, dusted with peanut butter powder 
- MOANA CARROT CAKE** 11.00
Cream cheese frosting, caramelized macadamia nuts, lavender anglaise, fresh berries
- CHOCOLATE MACADAMIA NUT ROCKY ROAD CAKE** 11.00
Raspberry and kona coffee anglaise

Dinner

Available from 5:30PM to 9:30PM*. Touch Service Express®.

Appetizers



- BEACHHOUSE "POKE" ["POH-KAY"] BOWL** 22.00
Local ahi, kamuela cucumber, red onion, ogo, puffed rice
- ABALONE BOURGUIGNON** 22.00
Kona abalone in the style of escargot bourguignon
- LUMP CRAB CAKES** 24.00
Red pepper rouille, asian guacamole, frisee, hearts of palm 
- CHILLED SHRIMP COCKTAIL** 22.00
Mango cocktail sauce
- SEARED DAY BOAT SCALLOPS** 26.00
Creamed corn, apple, nori sauce

Salad + Soup

- LOCAL BEET + HEIRLOOM TOMATO SALAD** 21.00
Roasted molokai beets, goat cheese, focaccia croutons, macadamia nuts, black garlic vinaigrette 
- MAKANA SALAD** 18.00
Waipoli butter lettuce, cucumber, kahuku corn, edamame, pipikaula, big island hearts of palm, naked cow feta, maui onion dressing
- BEACHHOUSE CAESAR SALAD** 21.00
Kula romaine, bacon, tomato, big island hearts of palm, parmesan crisp
Add chicken (+14) Shrimp (+8)

- SEASONAL SOUP** 12.00
Chef's creation



Sandwiches

- STEAK SLIDERS** 19.00
Herbed prime rib, potato roll, bordelaise sauce, steak fries
- CRAB CAKE SLIDERS** 23.00
Beachhouse crab cakes, frisee + hearts of palm slaw, avocado, pepper rouille, steak fries 
- GRILLED CHICKEN SANDWICH** 23.00
Grilled chicken, lettuce, tomato, onion, cheese, steak fries 


Entrées

- KOREAN STYLE CHICKEN** 39.00
House brined, 12 oz. jidori chicken breast, garlicky potatoes, ja farms greens, jaimie's sauce
- AHI AU POIVRE** 44.00
Seared local ahi, parmesan potatoes, grilled ratatouille, sauce au poivre
- HAMAKUA MUSHROOM RISOTTO** 29.00
House mushroom mix, parmesan, fried garlic
- CIOPPINO** 42.00
Local catch of the day, scallop, king crab, shrimp, mussels, focaccia
- GRILLED NEW YORK STRIP** 58.00
10 oz. (280g), U.S.D.A. prime
- SHORT RIB RAGU** 34.00
Red wine tomato beef ragu, pappardelle, blistered tomatos, parmesan

Sides

- KIMCHI BRUSSELS SPROUTS** 12.00
Sesame seed 
- RUSTIC STEAK FRIES** 12.00
- WHIPPED PARMESAN POTATOES** 12.00
Whipped parmesan potatoes
- FARMERS' MARKET VEGETABLES** 13.00
Seasonal variety 

Desserts

- MANGO PANNA COTTA** 11.00
Kaffir lime, coconut
- CHOCOLATE PEANUT BUTTER CRUNCH BAR** 11.00
Fresh berries, dusted with peanut butter powder 
- MOANA CARROT CAKE** 11.00
Cream cheese frosting, caramelized macadamia nuts, lavender anglaise, fresh berries
- CHOCOLATE MACADAMIA NUT ROCKY ROAD CAKE** 11.00
Raspberry and kona coffee anglaise

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Beverage List

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COFFEE Large Pot 15.00 Small Pot 9.00

ESPRESSO 3.75

CAPPUCCINO, CAFÉ LATTE, CAFÉ AU LAIT 7.00

HAWAIIAN SPRINGS WATER 4.00

PERRIER 5.00

TAZO TEA 6.00

Awake, earl grey, china green tips, zen
Decaffeinated: passion, refresh mint, chamomile

Soft Drinks

Pepsi products, 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

Champagne + Sparkling Wine

DOM PERIGNON, FRANCE

350 BOTTLE

TAITTINGER LA FRANCAISE BRUT, FRANCE

25 GLASS / 125 BOTTLE

MOANA SIGNATURE SPARKLING

12 GLASS / 48 BOTTLE

GERARD BERTRAND CREMANT

70 BOTTLE

White Wine

CHARDONNAY, FESS PARKER, CALIFORNIA

14 GLASS / 56 BOTTLE

CHARDONNAY, MAGNOLIA GROVE, CALIFORNIA

11 GLASS / 46 BOTTLE

SAUVIGNON BLANC, GROTH, CALIFORNIA

56 BOTTLE

PINOT GRIGIO, BOLLINI, ITALY

12 GLASS / 50 BOTTLE

Red Wine

CABERNET SAUVIGNON, BEACHHOUSE SIGNATURE

PRIVATE LABEL, CALIFORNIA

15 GLASS / 62 BOTTLE

**CABERNET SAUVIGNON, MAGNOLIA GROVE,
CALIFORNIA**

11 GLASS / 46 BOTTLE

PINOT NOIR, ELOUAN, OREGON

13 GLASS / 52 BOTTLE

SHIRAZ, D'ARENBERG "FOOTBOLT," AUSTRALIA

14 GLASS / 56 BOTTLE

MERLOT, CHARLES KRUG, CALIFORNIA

14 GLASS / 56 BOTTLE

*Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.

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