BREAKFAST

PARTNERS IN PROVENANCE

Born of a collaboration with local farmers, fishermen, purveyors that provide fresh and seasonal ingredients throughout the year; Kona Village, a Rosewood Resort, with its Partners in Provenance initiative is committed and dedicated on delivering the highest quality culinary experiences. Just to name a few: Hirabara Farm, Adaptations Farm, local fisherman boats, Wai Meli bee farms, Big Island coffee roasters, and Mauna Kea Tea.

Continental

35

Pastries, Fresh Fruits, Honey & Yogurt Parfait,
Selection of Juices & Choice of Tea or Freshly Brewed Coffee

Island Favorites

Loco Moco All beef patty, two eggs any style, brown gravy, over a bed of steamed rice Sub. petite filet 5 oz	32 49
Vegetable Fried Rice ** Two eggs any style	27
Chicken Katsu Curry One egg any style, pickled ginger, and white rice	28
Kalua Pork & Ulu Fried Cake 🌋 Poached eggs, Nueske's ham, furikake hollandaise	28
Japanese Breakfast Bento ** Fresh catch, miso soup, pickled vegetables, rice, nori tamago	39

Fresh Start

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Mango Chia Pudding 🔌 🏵 Macadamia nut granola, toasted coconut tuile, mango honey	18
Overnight Oatmeal Chilled oats, caramelized macadamia nuts, dried tropical fruits	19
Tropical Fruit Plate	15
Pantry	
Freshly Baked Pastries	6 ea
Avocado Toast Pepitas, sesame seeds, radishes, pea shoots	28
Add poached egg	5
Pan	
Farmers Market Skillet ** Potatoes, braised greens, onsen egg, Portuguese sausage, grilled sourdough	30
Two Eggs Any Style Served with breakfast potatoes Choice of bacon or link sausage	24
Three Egg Omelette Served with breakfast potatoes Choose three: bacon, ham, cheddar cheese, white onion, mushroom, tomatoes, spinach, bell pepper	27
Add caviar 9 grams	60
Green Chilaquiles Two eggs any style, avocado, crema, queso fresco	24
Roasted Vegetable Frittata 💥 Charred tomatoes, Big Island goat cheese	24
Classic Eggs Benedict Two poached eggs, English muffin, Nueske's ham, hollandaise sauce	32
Sub. catch of the day	36
Sub. lobster	45

Griddle

Pancakes Choice of: Caramelized banana & macadamia nuts, berries & whipped cream, or chocolate chip	30
Mochi Pancakes ► ** Matcha tea syrup	27
French Toast ** Soaked in coconut milk, candied macadamia nuts, vanilla cream	34
Waffle Lemongrass infused strawberries	30
Grilled Cheese Breakfast Sandwich Vermont aged cheddar cheese, ham, scrambled egg	32
Truffle Fried Egg Sandwich Crispy pancetta, mozzarella, arugula, smoky chili aiol	32 i
Pomme Rösti Salmon gravlax, caper & dill crema,	26
pickled onion, chives Add caviar 9 grams	60

Sides

Breakfast potatoes	9
Hash browns	9
Steamed rice	9
Kahiko Mala'ai sautéed greens 卷	12
Bacon or turkey bacon	12
Pork or chicken mango sausage	12
Spam	12

Keiki

(12 and under, complimentary breakfast under 5)

Choice of steamed rice, fruit, bacon, Portuguese sausage, ham

Cheese Omelette	1
Chocolate Chip Pancakes	1
Blueberry Waffle	1
Miso Soup	1

BEVERAGES

Espresso Drinks

Pacific Coffee Roasters House Espresso **	6 10
Macchiato, Americano, Cortado	8
Latte, Cappuccino, Mocha	10

Island Coffee

French Press	17
House Brew	8
Paradise Coffee Cold Brew *	10

Local Teas

London Fog, Jasmine Mamaki	10
Chamomile	6
Green Tea by Mauna Kea Tea(seasonal)	10
Matcha	15
Puna Earl Grey by Paradise	10
Cascara by Paradise	7
Caffeine Free	
Mint Mamaki from Hawaii Tea Chest	8
Hibiscus	6

Fresh Juice

Pineapple, Orange, Grapefruit, Seasonal

POG	12
Kombucha & Jun	
Seasonal	12

10

Non-Imbibing

Energy Lab - Coconut, Lime, Ginger	1
Kona Pier - Cucumber, Coconut Water, Shiso	1
The Turnaround - Papaya, Lemon, Tonic	1
The Pit - Apple Banana, Lime, Coconut Water	1

Breakfast Cocktails

Miso Bloody Mary	24
Hawaiian Coffee	24
Mimosa, POG Shandy, Michelada	18

Refreshingly Refined low ABV

Hapuna Point- Aperol, Papaya, Champagne	22
Magics- Shochu, Coconut Milk, Lime, Ginger	22
Pohue Bay- Gentian Amaro, Wild Lemon, Tonic	22
Kahaluu- Sake, Cucumber, Coconut Water, Shiso	22

Mineral Waters 10

Waikae Still, Waikae Sparkling, or San Pelegrino Sparkling

