

KEIKI BREAKFAST


AVAILABLE FROM 6AM – 11AM
GUESTS AGES 9 AND UNDER

13 MICKEY CHECK MEALS

small lowfat milk or small bottled water

scrambled egg whites*
wheat toast, turkey bacon, fresh fruit cup

scrambled egg whites wrap*
turkey bacon, fresh fruit cup

 Meets Disney Nutrition Guidelines for Complete Meals Without Substitutions

13 COMPLETE MEALS

small lowfat milk or small bottled water

scrambled eggs*
toast, hash browns or steamed white rice
bacon, turkey bacon, ham, sausage or chicken sausage

mini omelet*
plain or cheese - toast, hash browns or steamed white rice

mini pancakes or mickey-shaped waffles
plain, bananas, fresh berries or chocolate chips

cinnamon french toast, maple syrup

OR

KEIKI LUNCH & DINNER

AVAILABLE FROM 11AM – 10:30PM
GUESTS AGES 9 AND UNDER


16 MICKEY CHECK MEALS

small lowfat milk or small bottled water

spaghetti and meatballs
spaghetti, chicken meatballs,
fresh fruit cup, crudités

peanut butter and jelly sandwich
reduced fat peanut butter, low sugar
guava jam,
fresh fruit cup, crudités

grilled fresh island catch*
fresh fruit cup and crudités

 Meets Disney Nutrition Guidelines for Complete Meals Without Substitutions

OR

16 COMPLETE MEALS

*small lowfat milk or small bottled water
(1) starter, (1) entrée and (1) dessert*

starters

chicken noodle soup
crudités

entrées

hot dog
mini hamburger* or grilled cheese with french fries
grilled or crispy, chicken strips with french fries
macaroni and cheese
cheese pizza

desserts

fresh fruit cup
mickey chocolate cake
ice cream sandwich




AULANI
A DISNEY RESORT & SPA

PRIVATE DINING MENU

BREAKFAST

AVAILABLE FROM 6AM TO 11AM

16 FRESH START

tropical hawaiian fruit plate

granola yogurt parfait

acai berry yogurt, big island honey, fresh berries

coconut chia seed pudding

fresh berries, mint

steel-cut oatmeal

fresh berries, brown sugar, choice of milk

24 EGGS YOUR WAY

eggs benedict*

poached eggs, canadian bacon, hollandaise sauce, toasted english muffin

two eggs* any style

roasted potatoes and caramelized onions

with choice of

bacon, turkey bacon, ham, sausage or chicken sausage

build-your-own omelet*

roasted potatoes and caramelized onions

\$2 EACH
ADDITIONAL
INGREDIENT

three eggs - choice of two ingredients

cheddar, swiss, mozzarella, american cheese

tomatoes, onions, mushrooms, zucchini, spinach, salsa, bell peppers

bacon, turkey bacon, ham, sausage or chicken sausage



15 HOUSE-MADE PASTRIES
choose any five

- cinnamon roll
- croissant
- guava fan
- chocolate-chocolate chip muffin
- pain au chocolate
- banana muffin
- apple lattice
- blueberry muffin

FAVORITES

24 hawaiian loco moco breakfast*

fried eggs, steamed white rice, hamburger patty, sautéed mushroom onion gravy

23 smoked salmon and bagel

cream cheese, kamuela tomatoes, capers, red onion

20 belgium waffle

macadamia nut butter, maple syrup

20 buttermilk pancakes

plain, blueberries, chocolate chips, bananas or strawberries

30 6oz prime new york strip and eggs*

roasted potatoes and caramelized onions

29 yakizakana breakfast*

broiled salmon filet, scrambled eggs, steamed white rice, house salad, chilled tofu, miso soup, pickled vegetables

SIDES

9 meats

bacon
turkey bacon
ham
sausage
chicken sausage
portuguese sausage

7 starch

hash browns
steamed white rice
local-style fried rice
roasted potatoes and caramelized onions
micky-shaped waffles

MORNING BEVERAGES

14 freshly-brewed
kona blend coffee
regular or decaf

6 HOT BEVERAGES

international or herbal teas
energy, earl grey, vanilla rooibos, breakfast, relax, peppermint, green, chamomile

hot chocolate

5 COLD BEVERAGES

juices
pog, orange, grapefruit, pineapple, apple, tomato, cranberry

milk
whole, skim, 2%, soy

soft drinks
coke, diet coke, sprite, rootbeer, ginger ale

9 BOTTLED WATER

still or sparkling



ALL DAY DINING

AVAILABLE FROM 11AM TO 10:30PM

13 SOUPS

SERVED WITH CRACKERS

maui onion soup au gratin

chicken noodle

19 SALADS

ADD PEPPERED AHI (SEARED RARE) 9
GRILLED CHICKEN 6, GRILLED SHRIMP 10

caesar

baby romaine, white anchovies, reggiano parmesan
caesar dressing

caprese

fresh mozzarella, marinated tomatoes
balsamic reduction, extra virgin olive oil, toasted focaccia

cobb

baby butter lettuce, avocado, applewood-smoked bacon
blue cheese, hard boiled egg, cherry tomatoes
roasted maui onion dressing

26 PASTA

spaghetti bolognese

traditional meat sauce, porcini mushrooms, reggiano parmesan

bucatini pasta

white shrimp, asparagus, alii mushrooms, basil cream

14 DESSERTS

warm pineapple cobbler

almond cream, macadamia nut streusel
vanilla bean gelato

kokoleka chocolate entremet

chocolate mousse, hawaiian vanilla
chantilly, macadamia nut feuilltine crunch

coconut kafir tapioca

chocolate mousse, fresh fruit
lilikoi'i reduction



23 SANDWICHES

SERVED WITH FRENCH FRIES

turkey club

oven-roasted turkey, applewood-smoked bacon,
avocado, tomato, honey dijon, toasted focaccia

shortrib sandwich

horseradish cheese, caramelized onions, miso aioli,
baby arugula, grilled telera roll

angus chuck burger*

american, cheddar, swiss or blue cheese
grilled onion, toasted brioche

plant protein burger

grilled onions, guacamole, toasted brioche

spicy buffalo cauliflower

panko crusted cauliflower, hamboldt fog spread
avocado, toasted brioche

21 PIZZA

margherita

fresh tomato sauce, mozzarella, basil,
extra virgin olive oil

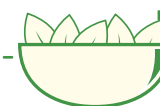


ham and pineapple

canadian bacon, maui gold pineapple, basil

sausage and pepperoni

fresh tomato sauce, mozzarella, provolone,
sausage, pepperoni



8 SIDES

steamed white rice

mashed potatoes

french fries

local-style fried rice

seasonally-inspired fresh vegetables

7 ICE CREAM

mickey bar
haagen daz bar



A \$5.00 delivery charge, a 20% gratuity, and general excise tax of 4.71% will be added to all orders.

Vegetarian, gluten free and kosher meals available upon request. Please allow a minimum of 24-hour advance notice.
Hawai'i State beverage law prohibits the possession of alcoholic beverages by any persons unless 21 years of age.

*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER

AVAILABLE FROM 5PM - 10:30PM

ENTRÉES

38 fresh island catch*

coconut-basmati rice, baby bok choy, red curry sauce

35 atlantic salmon*

red quinoa salad, grilled zucchini, hearts of palm, wilted watercress,
preserved lemon vinaigrette

33 macadamia nut-crusted chicken

okinawan sweet potato, pineapple relish, fried taro shavings

45 12oz prime ribeye steak*

roquefort-maui onion potato gratin, broccolini, mushrooms,
red wine reduction

58 surf and turf*

8oz prime center cut filet mignon, garlic prawns, roasted fingerling
potatoes, asparagus, cherry tomatoes, tarragon demi sauce

WINES & BEER

AVAILABLE FROM 6AM TO 10:30PM

5oz GLASS / BOTTLE

CHAMPAGNE

domaine ste michelle brut washington	13	50
moët & chandon imperial eprenay, france	-	155
veuve clicquot ponsardin brut reims, france	-	165

WHITE WINES

kim crawford sauvignon blanc new zealand	15	60
ruffino lumina pinot grigio tuscan, italy	13	50
'olelo chardonnay central coast, california	13	50
trefethen chardonnay napa valley, california	15	60
louis latour puligny montrachet, france	33	132

ROSÉ

coppola sofia rosé monterey county, california	13	52
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RED WINES

'olelo merlot central coast, california	13	50
trefethen merlot napa valley, california	19	76
elouan pinot noir oregon	15	60
'olelo cabernet sauvignon central coast, california	13	50
justin cabernet sauvignon paso robes, california	22	88

8 BEER

12oz BOTTLES

budweiser	corona extra
bud light	corona light
kona longboard lager	blue moon
heineken	stella artois

