

WESTIN

Eat Well



THE WESTIN HAPUNA BEACH RESORT
WestinHapunaBeach.com | 1.808.880.1111
62-100 Kauna'oa Drive, Kohala Coast, HI 96743



Breakfast

Available from 6:30AM to 10:30AM.** Dial Service Express®.

Entrées

ISLAND FRUIT PLATE 15

Pineapple, Papaya, Strawberry, Cantaloupe, Seasonal Selection

HOUSE MUESLI 13

A Blend of Whole Grain Oats, Raisins, Dried Cranberries, and Almonds
Choice of Soy, Whole or Low Fat Milk or Greek Yogurt

STEEL CUT OATMEAL 10

Strawberries, Island Bananas, Mauna Kea Resort Honey, Big Island Macadamia Nuts

BELGIUM WAFFLES 18

House made Whipped Crème, Strawberries, Butter, Maple Syrup or Coconut Syrup

PANCAKES 18

Choice of Banana, Buttermilk, Whole Wheat or Gluten-free Pancakes; Sweet Butter, Hilo Sweet Potato Sauce, Maple or Coconut Syrup

HAPUNA EGGS BENEDICT* 21

English Muffin, Carved Ham, Poached Eggs, Hollandaise Sauce

THREE EGG OMELET* 23

Choice of 4 Ingredients: White Onions, Green Onions, Mushrooms, Ham, Bacon, Tomatoes, Bell Peppers, Spinach, Cheddar or Swiss Cheese;
Choice of Brown Rice, White Rice or Hash Browns

HAPUNA IRON MAN* 20

Organic Salmon, Wilted Garden Kale, Spinach, 'Ulu (Breadfruit) and Chickpea Hash Patties, Egg White Scramble, Island Avocado

LOCO MOCO* 20

Grilled 7 oz. Island Grass Fed Beef Patty, Fried Egg, Brown Gravy, Garlic Sautéed Mushrooms, Steamed Rice

TWO EGG BREAKFAST* 23

Eggs "Any Style"
Choice of Ham, Crispy Bacon, Grilled Portuguese or Link Sausage;
Choice of Brown Rice, White Rice or Hash Browns

AMERICAN COMPLETE BREAKFAST 28

Juice or Fruit Plate, Breakfast Pastries or Toast, Eggs Any Style, Choice of Meat,
Choice of Brown Rice, White Rice or Hash Browns
Coffee or Hot Tea

Side Orders

1/2 BIG ISLAND PAPAYA 8

TOAST 5

Served with Butter and Preserves
White, Whole Wheat, Rye,
Kulina Lani Ulu Sourdough, English Muffin

YOGURT 5

Low Fat Plain, Vanilla, Strawberry Banana, Peach, Blueberry

ANAHOLA GRANOLA 8

WITH ISLAND BANANAS AND STRAWBERRIES +5

GREEK YOGURT 8

BIG ISLAND PORTUGUESE SAUSAGE 8

CRISPY BACON 8

ONE EGG ANY STYLE 5

BROWN OR WHITE RICE 6

Eat Well Menu

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well, for you.

AVOCADO TOAST

Half 12.00 | Full 17.00

Ulu Sourdough, Baby Tomatoes, EVOO, Ricotta Cheese, Toasted Walnuts, Baby Cress

ACAI BOWL

Half 13.00 | Full 18.00

Anahola Granola, Sweet Potato, Mauna Kea Resort Honey, Blueberries, Unsweetened Coconut, Toasted Macnuts, Strawberries, Bananas

BLUEBERRY PANCAKES

Half 14.00 | Full 19.00

Mixed Berries, Coconut Flakes, Acai Sauce



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

**Enjoy breakfast longer on weekends – turn to our Westin Weekend Breakfast Menu page for details.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

Breakfast

Available from 6:30AM to 10:30AM. Dial Service Express®.

Breads + Pastries

FRESH BAKERY BASKET 12

Assortment of Danish, Muffins and/or Croissants

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.

Papaya, Pineapple, Mint 9

Watermelon, Basil 9

Lychee, Banana, Pineapple, Vanilla Smoothie 10

Strawberries, Banana, Goji Berry, Coconut Milk 10

Coffee + Tea

ESPRESSO 5 8

SPECIALTY COFFEES 6

BREWED KONA COFFEE BLEND

Small 10

Large 12

FRENCH PRESS 100% KONA COFFEE 9

ASSORTED TAZO TEAS 5

Awake, Earl Grey, China Green Tips, Zen Decaffeinated:

Passion, Refresh Mint, Chamomile

Beverages

JUICE 6

Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato

ASSORTED SODA 5

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water

HAPUNA TROPICAL ICED TEA 5

MILK 6

Whole, 2%, Skim, Soy

BOTTLED WATER, STILL

Small 5

Large 7

BOTTLED WATER, SPARKLING

Small 5

Large 7

Westin Weekend Breakfast Menu

Weekends last longer at Westin hotels, with extended breakfast hours.** Whether you sleep in and slow down or jump-start your day with a WestinWORKOUT®, you can dine at your own pace.

Available from 6:00AM to 3:00PM. Dial O.

LOCO MOCO* 20

Grilled 7 oz. Island Grass Fed Beef Patty, Fried Egg, Brown Gravy, Garlic Sautéed Mushrooms, Steamed Rice

ISLAND FRUIT PLATE 15

Pineapple, Papaya, Strawberry, Cantaloupe, Seasonal Selection

HOUSE MUESLI 13

A Blend of Whole Grain Oats, Raisins, Dried Cranberries, and Almonds
Choice of Soy, Whole or Low Fat Milk or Greek Yogurt

BELGIUM WAFFLES 18

Whipped Crème, Strawberries, Butter, Maple or Coconut Syrup

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Lunch

Available from 10:30AM to 5:30PM. Dial Service Express®

Appetizers

SWEET AND SOUR SUGAR CANE SHRIMP 17

House Firecracker Sauce, Scallion,
Garlic Fried Rice Bed

WILD CAUGHT AHI SASHIMI* 18

Fresh Ahi, Pickled Ginger, Soy, Wasabi

FURIKAKE CHICKEN WINGS 13

Mauna Kea Resort Honey Sauce, Furikake, Chili Threads, Scallions

EDAMAME POT STICKERS 16

Spicy Soy Dipping Sauce, Cabbage Slaw

Soups and Salads

DAILY CHEF INSPIRED SOUP OF THE DAY 8

TOSS ISLAND GREENS 13

Island Mixed Greens, Cucumbers, Carrots,
Tomatoes Red Wine Vinaigrette or Creamy Herb Dressing

CAESAR SALAD 14

Kamuella Romaine, Crispy Garlic Croutons,
Parmesan Cheese, House Anchovy Dressing
WITH CHICKEN* +6

CHINESE CHICKEN SALAD 15

Punachicks Chicken, Chopped Island Romaine,
Kekela Farms Purple Won Bok, Edamame Cashews, Oranges,
Hoisin Balsamic Dressing

Sides

FRENCH FRIES 6

SWEET POTATO FRIES 7

GREEN SALAD 7

BROWN OR WHITE RICE 5

SWEET POTATO SALAD 6

Eat Well Menu

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AHI POKE BOWL

Half 17.00 | Full 23.00

Wild Caught Ahi, Sweet Onion, Avocado, Kukui Nut, Brown Rice

MERIDIA GARDEN GREEN PAPAYA SALAD

Half 13.00 | Full 17.00

Baby Tomatoes, Toasted Peanuts, Garden Herbs and Chiles

HUMMUS PLATE

Half 14.00 | Full 19.00

House Made Ulu Hummus, Grilled Pita, Kalamata Olives, Raw Garden Vegetables



OUR SOURCING PROMISE

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Entrées

TURKEY CLUB SANDWICH 18

Herbed Focaccia, Smoked Turkey, Kamuella Tomatoes, Crispy Bacon, Island Avocado

PARKER RANCH BURGER 20

Grass Fed Beef Patty, Choice of Cheddar or Swiss Cheese, Brioche Bun, Tomatoes,
Red Lettuce, Sliced Red Onion, French Fries

JUMBO HOT DOG 15

Eisenberg Black Angus Dog, Sweet Bun, French Fries

THE "BEYOND BURGER" 18

Veggie "Meat Patty", Whole Wheat Kaiser, Tomatoes, Red Lettuce, Sliced Red
Onion, French Fries

KONA LONGBOARD LAGER FISH AND CHIPS 19

Crispy Fries, Tartar Sauce, Lemon Wedges

BIG ISLAND STYLE SAIMIN 15

Island Made Noodles, House Cured Pork Belly, Soft Poached Egg, Sliced Scallions,
Crispy Nori, Fish Cake

Dinner

THURSDAY - MONDAY DINNER MENU

Available from 5:30PM to 10:00PM. Dial Service Express®.

Appetizers

SAUTÉED KAUAI SHRIMP 17
Kale Slaw, Pepper Sauce

WILD CAUGHT AHI SASHIMI 18
Fresh Ahi, Pickled Ginger, Soy Wasabi

ISLAND BBQ GLAZED BEEF OR VEGETABLE SKEWERS 16
Pickled Green Papaya, Crispy Garlic

BRAISED CLAMS WITH WILD BOAR SAUSAGE 19
Garden Chili, Polenta Croutons

Soup & Salad

SOUP OF THE DAY 8

TOSS ISLAND GREENS 13
Island Mixed Greens, Cucumbers, Carrots, Tomatoes,
Citrus Dressing or Red Wine Vinaigrette

GREEK SALAD 17
Kamuela Tomatoes, Peppers, Kalamata Olives,
Feta Cheese

Entrees

PUNA CHICKEN 32
Roasted Potatoes, Sautéed Local
Vegetables

WILD CAUGHT ISLAND CATCH 45
Steam Rice, Grilled Asparagus,
Roasted Corn & Hearts of Palm Relish

GRILLED 10 OZ. NY STEAK 45
Garlic Mash Potato, Broccolini,
Hamakua Mushrooms, Garden Herb
Chimichurri

LINGUINI WITH POMODORO SAUCE 28
Parmesan Cheese

MADE TO ORDER FLATBREAD 16
Four Cheese Blend
ADDITIONAL TOPPINGS 2 EACH
Pepperoni, Anchovies, Ham, Pineapples,
Onions, Peppers, Mushrooms, Tomato,
Olives, Roasted Garlic

Sandwiches

PARKER RANCH BURGER 20
Grass Fed Beef Patty, Choice of Cheddar or
Swiss Cheese, Brioche Bun, Tomatoes, Red
lettuce,
Sliced Red Onion, French Fries

JUMBO HOT DOG 15
Eisenberge Black Angus Dog, Sweet Bun,
French Fries

THE "BEYOND BURGER" 18
Veggie "Meat Patty", Whole Wheat Kaiser,
Tomatoes, Lettuce, Onion, French Fries

FRESH CATCH SANDWICH 24
Grilled Wild Catch, Toasted Brioche Roll,
House Tartar, Lettuce, Onion,
Kamuela Tomatoes

Desserts

LILIKO'I CHEESECAKE 10
Fresh Fruit, Mango Sauce

TIRAMISU 12
House Lady Fingers, Mascarpone, Chocolate Hazelnut
Shavings

FRUIT PLATE 15
Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort
Honey

HAPUNA DARK CHOCOLATE, CHOCOLATE CHIP COOKIE 7
Served with Milk

**SELECTION OF TROPICAL DREAMS ICE CREAM
AND SORBETS** 9

Sides

FRENCH FRIES 6

WHITE RICE 5

MASH POTATO 5

GRILLED ASPARAGUS 8

SAUTÉED BROCCOLINI 8

GREEN SALAD 6

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Dinner

TUESDAY & WEDNESDAY DINNER MENU

Available from 5:30PM to 10:00PM. Dial Service Express®.

Appetizers

EDAMAME POT STICKERS 16
Spicy Soy Dipping Sauce, Cabbage Slaw

POKE NACHOS 23
Wild Ahi Poke, Spicy Mayo, Tobiko, Nori,
Kabayaki, Avocado, House Sweet Potato Chips

WILD CAUGHT AHI SASHIMI 18
Fresh Ahi, Pickled Ginger, Soy Wasabi

ISLAND BBQ GLAZED BEEF SKEWERS 16
Pickled Green Papaya, Crispy Garlic

Soup & Salad

SOUP OF THE DAY 8

TOSS ISLAND GREENS 13
Island Mixed Greens, Cucumbers, Carrots,
Tomatoes, Citrus Dressing or Red Wine Vinaigrette

CAESAR SALAD 15
Kamuela Romaine, Crispy Garlic Croutons,
Parmesan Cheese, House Anchovy Dressing

TOSSED GRILLED CHICKEN COBB SALAD 18
Cherry Tomatoes, Avocado, Eggs,
Blue Cheese, Bacon

Entrees

PAN ROASTED CHICKEN 32
Mashed Potatoes, Sautéed Vegetables,
Pan Jus

WILD CAUGHT ISLAND CATCH 45
Steamed Rice, Grilled Asparagus,
Island Corn Relish

GRILLED 10 OZ. NY STEAK 45
Butter Whipped Potatoes, Grilled Asparagus,
Green Peppercorn Sauce

LINGUINI WITH POMODORO SAUCE 28
Parmesan Cheese, House Made Meatballs

SOBA NOODLE STIR FRY 28
Island Vegetables, Mushroom Stirfry Sauce,
Tofu

Sandwiches

PARKER RANCH BURGER 20
Grass Fed Beef Patty, Choice of Cheddar or
Swiss Cheese, Brioche Bun, Tomatoes, Red
lettuce,
Sliced Red Onion, French Fries

JUMBO HOT DOG 15
Eisenberge Black Angus Dog, Sweet Bun,
French Fries

THE "BEYOND BURGER" 18
Veggie "Meat Patty", Whole Wheat Kaiser,
Tomatoes, Lettuce, Onion, French Fries

FRESH CATCH SANDWICH 24
Grilled Wild Catch, Toasted Brioche Roll,
House Tartar, Lettuce, Onion,
Kamuela Tomatoes

Desserts

LILIKO'I CHEESECAKE 10
Fresh Fruit, Mango Sauce

TIRAMISU 12
House Lady Fingers, Mascarpone, Chocolate Hazelnut
Shavings

FRUIT PLATE 15
Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort
Honey

HAPUNA DARK CHOCOLATE, CHOCOLATE CHIP COOKIE 7
Served with Milk

**SELECTION OF TROPICAL DREAMS ICE CREAM
AND SORBETS** 9

Sides

FRENCH FRIES 6

WHITE RICE 5

MASH POTATO 5

GRILLED ASPARAGUS 8

SAUTÉED BROCCOLINI 8

GREEN SALAD 6

SWEET POTATO SALAD 6

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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. Dial Service Express®.

Breakfast

Available from 7:00AM to 10:30AM*.

PANCAKE LOLLIPOPS 12

Low Fat Yogurt, Fresh Fruit Salad
Maple Syrup 


BUILD YOUR OWN GRANOLA PARFAIT 12

Greek Yogurt, Anahola Granola, Strawberries, Raspberries and Blueberries 

BABY SPINACH & CHEESE OMELET 11

Served with Fresh Fruit Salad 

PEANUT BUTTER AND BANANA SANDWICH 8

Whole Wheat Bread, Seasonal Fruit 

Lunch

Available from 10:30AM to 5:30PM.

DR. GREG'S DECONSTRUCTED CAESAR SALAD 12

Grilled Chicken, Greens, Parmesan Crisp, Croutons, Bacon Bits and Caesar Dressing 

FISH TACO 14

Lean Wild Catch Fish, Tomato, Lettuce, Grilled Corn, Pico De Gallo 

CHICKEN WRAP 12

Carrots, Cucumber, Bell Peppers and Avocado 


ASIAN STYLE SALMON WITH SOBA NOODLES 14

Pan Roasted Salmon, Carrots, Peppers, Onions, Sesame Seeds 

CHICKEN STIR FRY 13

Brown Rice, Farmer's Market Vegetables 

CHICKEN QUESADILLA 12

Black Beans, Rice, House Salsa 

Dessert

Available from 10:30AM to 10:00PM.

FRUIT KABOBS 5

Fresh Fruit Skewers, Greek Yogurt
House Made Cornbread Cookie

COOKIE AND SORBET 5

Lemon Cookie, Fresh Fruit
Choice of Sorbet

Dinner

Available from 5:30PM to 10:00PM.

DR. GREG'S DECONSTRUCTED CAESAR SALAD 12

Grilled Chicken, Greens, Parmesan Crisp, Croutons, Bacon Bits and Caesar Dressing 

CHICKEN STIR FRY 13

Brown Rice, Farmer's Market Vegetables 

KEIKI MACARONI CHEESE 12

Elbow Macaroni, Cheese Sauce

CHICKEN PARMESAN 12

Crispy Chicken Tenders, House Tomato Sauce

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A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

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

Sleep Well Menu

Enjoy these nutritious selections 1–2 hours before bedtime to enhance your rest and enrich your well-being.

*Available 24/7. Dial Service Express®.

***GRILLED PINEAPPLE SALAD** 15

Watercress, Lime Vinaigrette, Avocado

***SEARED AHI AVOCADO SANDWICH** 20

Edamame Hummus

***CITRUS SHRIMP AND SOBA NOODLE SALAD** 18

Mixed Greens, Orange, Cilantro, Avocado, Orange Truffle Vinaigrette

***BEDTIME SNACK** 5

Cherry Walnut Oat Muffin

HERBAL TEA 6

Unwind and re-center with a cup of naturally caffeine-free herbal tea, featuring a proprietary blend of aromatic herbs designed to promote relaxation and restful sleep

Whether you're adjusting to a new time zone or recovering from your travels, restful sleep is the key to renewal. These selections are packed with amino acids, vitamins and minerals that promote sound sleep, including:

TRYPTOPHAN

Boosts serotonin production and enhances sleepiness

MELATONIN

Resets sleep-wake cycles, combating jet lag and improving sleep quality

THIAMIN

Important B vitamin that helps improve sleep patterns

MAGNESIUM & POTASSIUM

Electrolytes often lost during travel that help promote sleep and prevent insomnia

FOLATE

Helps fight fatigue during the day and promotes sound sleep at night

SEROTONIN

Promotes relaxation and induces sleepiness



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Beverages

Non-alcoholic beverages available 24/7.

Alcoholic beverages available from 10:00AM to 5:00PM. Dial Service Express®.

Non-Alcoholic Beverages

JUICE 6

Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato

ASSORTED SODA 5

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water

HAPUNA TROPICAL ICED TEA 5

MILK 6

Whole, 2%, Skim, Almond, Soy

BOTTLED WATER, STILL

Small 5
Large 7

BOTTLED WATER, SPARKLING

Small 5
Large 7

SUGAR FREE RED BULL 6

Alcoholic Beverages

Sparkling Wines

MIONETTO, PROSECCO 11 42
Veneta, Italy

CHANDON "BRUT CLASSIC" 75
California

NICOLAS FEUILLATTE "BRUT RESERVE" 71
Chouilly, France

White Wines

J VINEYARDS, PINOT GRIS 44
California

BOLLINI, PINOT GRIGIO 10 38
Trentino-Alto Adige, Italy

DR. LOOSEN, RIESLING "BLUE SLATE" KABINETT 60
Mosel, Germany

LOVEBLOCK, SAUVIGNON BLANC 15 58
Marlborough, New Zealand

MATANZAS CREEK, SAUVIGNON BLANC 40
Sonoma County, California

THE HESS COLLECTION, CHARDONNAY "SHIRTAIL RANCHES" 11 42
Monterey, California

COPAIN, CHARDONNAY "TOUS ENSEMBLE" 72
Anderson Valley, California

MINER FAMILY WINERY, CHARDONNAY 68
Napa Valley, California

CHATEAU STE. MICHELLE, CHARDONNAY "INDIAN WELLS" 14 52
Columbia Valley, Washington

Rosé Wines

FLEUR DE MERE, ROSE 12 45
Cotes de Provence, France

Red Wines

ACROBAT, PINOT NOIR 14 52
Oregon

SPY VALLEY, PINOT NOIR 88
Marlborough, New Zealand

FINCA DECERO, MALBEC "REMOLINOS VINEYARD" 56
Mendoza, Argentina

AUSTIN HOPE WINERY, RED BLEND "TROUBLEMAKER" 13 50
Central Coast, California

TOAD HOLLOW VINEYARDS, MERLOT

"**RICHARD MCDOWELL SELECTION**" 11 42
Sonoma County, California

STARMONT WINERY & VINEYARDS, MERLOT 79
Carneros, California

THE FEDERALIST, CABERNET SAUVIGNON 14 52
Lodi, California

SIMI, CABERNET SAUVIGNON 64
Alexander Valley, California

LOUIS M. MARTINI, CABERNET SAUVIGNON 48
Sonoma County, California

NAPA VALLEY QUILT, CABERNET SAUVIGNON 12 45
Napa Valley, California

MARCHESI DI BAROLO, BARBERA D'ALBA DOC 52
Piedmont, ItalySt. Elizabeth's Allspice Dram Liqueur

Cocktails

BLOODY MARY 14

"ON THE ROCKS" MAI TAI 14

"ON THE ROCKS" MANGO DAIQUIRI 14

"ON THE ROCKS" MARGARITA 14

MIMOSA - Choice of Orange or Guava 12

Domestic

BUDWEISER 7

BUD LIGHT 7

COORS LIGHT 7

Domestic Premium

BLUE MOON BELGIAN WHITE 8

MICHELOB ULTRA 8

SAMUEL ADAMS BOSTON LAGER 8

Local Microbrew

KONA BREWING COMPANY LONGBOARD LAGER 8

KONA BREWING COMPANY BIG WAVE GOLDEN ALE 8

MAUI BREWING COMPANY BIKINI BLONDE ALE 8

Import Premium

HEINEKEN 8

CORONA 8

STELLA ARTOIS 8

MODELO ESPECIAL 8

Non-Alcoholic

O'DOUL'S 8

Cider

ANGRY ORCHARD HARD CIDER 8

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