BREAKFAST
### BUFFET

<table>
<thead>
<tr>
<th>HOT &amp; COLD SELECTIONS 29.00</th>
<th>BEVERAGES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted meats</td>
<td>WESTIN FRESH BY THE JUICERY 7.00</td>
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<tr>
<td>Deli meats &amp; cheeses</td>
<td>Cucumber, honeydew, cilantro</td>
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<tr>
<td>Smoked salmon*</td>
<td>Carrot, apple, ginger, lemon</td>
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<tr>
<td>Scrambled eggs*</td>
<td>Orange, grapefruit, lemon</td>
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<tr>
<td>Chef’s daily egg special</td>
<td>Kale, spinach, banana, mango smoothie</td>
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<td>French toast</td>
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<tr>
<td>Waffles</td>
<td><strong>Bellini</strong></td>
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<tr>
<td>Pancakes</td>
<td>With Maui Gold Pineapple, açai berry, Kula strawberry or liliko‘i mango 11.00</td>
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<tr>
<td></td>
<td><strong>Mimosa</strong></td>
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<td>With fresh-pressed orange, pineapple or guava juice 10.00</td>
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**JUICE, MILK, TEA OR COFFEE**

- **Juice:**
  - Fresh-squeezed orange juice 8.00
  - Pineapple, guava, cranberry, apple, tomato 5.00
  - Milk: whole, 2%, skim, soy 5.00
- **Hot Tazo tea 5.00**
- **Chai:**
  - regular or decaf, Awake English Breakfast, Wild Orange, Chamomile, Refresh Mint, Earl Grey, Passion, China Green
- **Iced tea 5.00**
- **Starbucks Kopelani-blend coffee:**
  - regular or decaf 5.00
- **Specialty coffee**
  - Espresso, cappuccino, latte
- **Single 6.00**
- **Double 8.00**

**CRAFTED AT WESTIN 13.00**

- **Aloha Sunrise, Lāhainā Screwdriver, Bloody Fresh Mary, Salty “Hapa” Dog**

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<th>SMALL PLATES</th>
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<tr>
<td>CEREAL &amp; MILK 6.00</td>
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<tr>
<td>Add strawberries or banana 4.00</td>
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<tr>
<td>ASSORTED BAKERY BASKET</td>
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<tr>
<td>Muffin, croissant, fruit danish 10.00</td>
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<tr>
<td>LOCAL GATHERED FRUIT PLATE 14.00</td>
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<tr>
<td>GREEK YOGURT BERRY PARFAIT 9.00</td>
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### BEVERAGES

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SIDES

BIG ISLAND PAPAYA, HALF 7.00
MAUI GOLD PINEAPPLE 5.00
YOGURT
Plain, low-fat or strawberry 5.00
TOAST
White, wheat, sourdough, rye, 12-grain 5.00

MEAT*
Portuguese sausage, applewood-smoked bacon, pork sausage links, chicken apple sausage 8.00
ONE EGG ANY STYLE* 3.50
BREAKFAST POTATOES, HASH BROWNS 5.00
STEAMED WHITE RICE OR BROWN RICE 5.00

MAIN DISHES

EGGS BENEDICT*
Choose style: Canadian bacon, crab salad, smoked salmon, or kālua pork 18.00
SWEET BREAD FRENCH TOAST
Portuguese brioche, toasted macadamia nuts, maple or coconut syrup 18.00
TWO-EGG BREAKFAST*
Eggs any style, choice of meat, breakfast potatoes 17.00
GOURMET BACON & EGGS*
House-made bacon, two poached local eggs, fresh corn bread, chorizo gravy 19.00
BREAKFAST BENTO* Grilled salmon, sweet egg, pickled cucumber, furikake rice 22.00
BUTTERMILK PANCAKES
Choose style: macadamia nut, blueberry, banana, or white chocolate 16.00
LOCAL PLATE* Kimchee fried rice, two poached local eggs, house-made bacon 17.00
EGG-WHITE FRITTATA* With Anuhea Farms asparagus, basil, Hamakua mushrooms, roasted tomato jam 17.00
THE DAY AFTER* Locally made noodles, crispy pork, bean sprouts, local egg, scallions, beef butter, house-made broth 17.00
BELGIAN WAFFLE
With cinnamon apple and caramel compote, whipped cream topping 18.00
THREE-EGG OMELET* Choose four items: bacon, sausage, ham, onions, tomatoes, bell peppers, mushrooms, spinach, avocado, zucchini, cheddar, Swiss 18.00
EGGS & CORNED BEEF HASH* Two poached eggs, chorizo gravy 18.00
ALI’I BREAKFAST* Grilled prime rib eye, two eggs any style, house fried rice 28.00
TURKEY EGG-WHITE WRAP* With spinach, avocado, manchego cheese, tomato salsa 17.00
STEEL-CUT OATMEAL With local banana, kiawe honey, toasted walnuts 14.00

SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.
* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
* The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.
18% service charge will be added to parties of six or more. 17-WNOV-1058
Hawaiians have found their sustenance from the land and sea around them for generations — a concept that in many ways provides the foundation for today’s farm-to-table movement. That tradition is preserved here by connecting you with the farming and fishing cultures of Hawai‘i through the freshest, locally sourced ingredients grown within a 20-mile radius of our resort. This commitment to both our cultural and agricultural roots brings to life the history of the Hawaiian people in what is sure to be a truly unique dining experience here on Maui.