

HALE NE'EHOPE (RETREAT CABANA)

Enjoy your own private spa retreat in the Hale Ne'ehope surrounded by stunning views of the resort grounds and the Pacific in the distance. Hale Ne'ehope, your source for relaxation, renewal and reconnecting with nature.

Hale Ne'ehope is open from 10:00 am - 6:00 pm daily and is located near the Adult Pool.

Foot Treatment

10 minutes

\$40

Relaxation Massage

20 minutes

\$80

Lomi Lomi Massage

50 minutes

\$120

80 minutes

\$170

Deep Tissue Massage

50 minutes

\$140

Papalua Massage (couples)

50 minutes

\$280

80 minutes

\$380

APPETIZERS

Polo Beach Pupu Platter

chicken wings, onion rings, and coconut prawns
served with ranch dressing, garlic peppercorn ketchup, and lemongrass aioli

\$21

Local Ahi Sashimi

pickled ginger, shoyu and wasabi

\$23

Coconut Prawns

cilantro lemongrass aioli

\$21

Sugar Cane Chicken

Thai peanut sauce

\$16

Kalua Pork Quesadilla

mango salsa and sour cream

\$16

Grilled Vegetable Quesadilla

brown rice wrap with Kula tomato-coriander coulis

\$16

Corn Tortilla Chips

Maui salsa and guacamole

\$10

Grilled Chicken Nachos

Maui salsa, guacamole, olives, and sour cream
jalapeños available by request

\$17

Polo Shrimp Cocktail

garlic peppercorn ketchup

\$21

Maui Chips and Onion Dip

\$6

Polo Chicken Wings

traditional spicy or teriyaki served with ranch dressing

\$16

Grilled Local Vegetable Platter

with pita bread and hummus

\$12

an 18% gratuity will be added to parties of 6 or more

Fairmont Lifestyle Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.

SALADS

 Fresh Seasonal Fruit
with pineapple-carrot bread
\$18

Island Chicken
sugar cane skewered chicken, organic Kula greens, crispy wontons,
green onion, cashews, sesame seeds and oriental vinaigrette
\$19

Polo Caesar Salad
grilled local fish or chicken, romaine lettuce, tomato, crispy Maui onions
and parmesan-caesar dressing
\$25

 Volcano Spiced Ahi Salad
with Soba noodles
\$25

 Valley Isle Salad
bell peppers, pea sprouts, Hana tomatoes,
Pohole fernshoots and balsamic vinaigrette
\$17

Kula Farmers Salad
organic baby lettuce, tomatoes, cucumbers and Maui onion
with passion fruit-tahitian vanilla bean vinaigrette
\$8 appetizer
\$16 entree

Kea Lani Restaurant

The Kea Lani Restaurant is an open-air dining area offering a daily bountiful breakfast buffet and an exceptional a la carte menu service. The buffet contains fresh fruit including local seasonal favorites such as guava, mountain apples, rambutans and papayas as well as pastries and breads such as mango and banana nut bread that are freshly baked in the resort's pastry shop. The buffet also features an omelet station and rotating choices of hot and cold items including pancakes, waffles, link sausage, and smoked bacon as well as authentic Asian style breakfast foods including miso soup.

Kō Restaurant

Kō offers cuisine reflective of the many cultures of Hawaii's sugarcane plantation era. The menu is inspired by the rich history and culinary traditions of Hawaiian, Chinese, Filipino, Portuguese, Korean, and Japanese cultures. Kō, meaning "sugarcane" in Hawaiian, features Ahi "On the Rock," shichimi spiced with orange ginger miso sauce, Lobster Tempura with spicy-sesame, pineapple sweet chili garlic and grapefruit soy sauce, Maui Cattle Company "Paniolo" Rib-Eye Steak, and Coconut-Curry Lamb Chops marinated and grilled with mango-mint salsa. Each dish celebrates the cultures of the plantation workers with an emphasis on sustainability.

Luana Lounge

The open-air Luana Lounge offers spectacular views of the beautiful Maui sunset. Guests will be treated to nightly entertainment from local musicians as they relax and unwind in the private cabana-esque canopy couches while enjoying a selection of pupus, a Kea Lani Cocktail or one of many specialty martinis.

Nick's Fishmarket

Nick's Fishmarket-Maui in Wailea is one of Maui's premier seafood restaurants offering the Island's freshest fish such as Island Snapper Picatta, Candied Peanut Crusted Hawaiian Opah or Grilled Ahi Mignon all served in a tropical ambiance. For the meat enthusiasts, also available are steaks, rack of lamb & chicken dishes. Nick's, featuring a 2,000-bottle wine cellar, has consistently earned the Award of Excellence from Wine Spectator magazine for having one of the most outstanding restaurant wine lists in the world. Known for attentive service, Nick's Fishmarket-Maui offers outdoor seating and a private dining room, which can accommodate up to fifty-six guests.

In-Room Dining

Elegant, intimate dining on your own private lanai with picturesque garden and ocean views. Let us bring the dining room to you! Daily specialties with delicious breakfast, sandwiches, assorted salads and complete meals for gourmet lunches and romantic dinners. Refreshing tropical drink specialties, fine wines and champagnes are also available to you through In-Room Dining.

SPIRIT SELECTION

Vodka

Grey Goose
Stolichnaya
Stolichnaya Razberi
Stolichnaya Blueberi
Stolichnaya Citros
Stolichnaya Oranj
Stolichnaya Vanil
Ocean
Finlandia

Rum

Bacardi Superior
Bacardi Gold
Bacardi 8
Bacardi 151
Bacardi Coconut Rum
Malibu Passionfruit Rum
Captain Morgan Spiced Rum
Ten Cane Rum

Tequila

1800 Reposado
Patron Silver
Patron Anejo
Sauza
Don Julio 1942
Jose Cuervo Silver
Jose Cuervo Gold

Gin

Bombay Sapphire
Hendricks
Plymoth
Tanqueray 10

Bourbon

Jack Daniels Black Label
Woodford Reserve

Scotch

Dewars White Label
Chivas Regal
Glenlivet 12
Macallan 12
Johnnie Walker Black
Johnnie Walker Red

Cognac

Hennessey V.S.
Hennessey V.S.O.P.

Liqueurs

Kahlua Coffee Liqueur
Chambord
DiSaronno Amaretto
Bailey's Irish Cream
Grand Marnier

Canadian Whiskey

Crown Royal
Canadian Club
Seagram's 7
Seagram's VO

SANDWICHES

served with pineapple coleslaw and Maui chips

All American Beef Burger
with your choice of two toppings
additional toppings - 50 cents each

1/2 pound **\$20**
1/3 pound **\$16**

Polo Beach Club

grilled jumbo shrimp, smoked bacon, avocado and
lemon-Maui onion aioli served on taro bread

\$23

Mango BBQ Chicken

grilled chicken breast, mango BBQ sauce and crispy Maui onions
served on taro bread

\$21

Grilled Fish Wrap

seasoned local fish, island greens, salsa, and guacamole
in a sun-dried tomato tortilla

\$24

Turkey Cobb Wrap

deli sliced turkey breast, smoked bacon, blue cheese dressing,
iceberg lettuce, tomato, cucumber and avocado in a spinach tortilla

\$19

Garden Burger

vegetable patty, lettuce, tomato, onion, and cucumber yogurt aioli
on sun-dried tomato focaccia bread

\$18

Tuna Pita

with tomatoes and cucumbers served with vegetable crudites

\$18

Eisenberg Hot Dog

100% all beef
sauerkraut available by request

\$9

POLO BEACH BENTO BOX

a trio of tropical fruit, kung pao noodles, teardrop tomato and mozzarella salad
served with your choice of two selections:

Sugar Cane Chicken Teriyaki Skewers

Grilled Local Fish

Coconut Prawns

Volcano Spiced Ahi

\$29

ADDITIONAL SELECTIONS

Gourmet Onion Rings

\$13

French Fries

\$8

Steamed White Rice

\$5

TREATS

Häagen-Dazs Ice Cream Bars

ask your server for selections

\$4

Giant Chocolate Chip Cookie

\$7

Giant Chocolate Chip Macadamia Nut Cookie

\$7

Mango Cheesecake

\$7

Coconut Sorbet in a Coconut Shell

\$7

Pineapple Sorbet in a Frozen Pineapple

\$7

Brownie Sundae

\$8

SMOOTHIES

Ask your server about the smoothie of the day.
Enjoy your tropical beverage in a pineapple for an extra \$7

Chocolate, Vanilla, Strawberry, Banana, Pineapple,

Coconut, Raspberry, Mango, Oreo Cookie,
Reese's Peanut Butter Cup or any combination

\$8

Espresso Café Mocha Smoothie **\$9.50**

Hana Bay Dark Rum Smoothie **\$11.50**

Macadamia-Nut Liqueur Smoothie **\$12.50**

SPECIALTY DRINKS

Mango Bellini

Chandon, Brut Rose Sparkling, mango puree, mango schnapps

\$15

Cañillac Margarita

Jose Cuervo Silver Tequila shares center stage with Cointreau,
and freshly squeezed lime juice, all topped with a float of Grand Marnier

\$15

Pomegranate and Cucumber Mojito

Hand-pressed English cucumber and fresh organic mint bathe in an ocean of
Bacardi Light, freshly squeezed lime juice, pomegranate, and club soda

\$15

Honey Basil Fresh

Palate-stimulating shake of Plymouth Gin, hand-pressed basil,
house made clover honey syrup and freshly squeezed lemon juice

\$15

Moloka'i Mule

The 1940s cocktail that introduced Vodka to the American palate. Grey Goose Vodka
smothered in pureed ginger and swizzled with freshly squeezed lime juice and club soda

\$15

Blue Crush

Stoli Blueberi and Stoli Citros Vodka, lemonade,
blue curacao and a splash of grapefruit juice

\$13.50

Tommy Girl

Finlandia Vodka, cranberry juice and lemonade

\$12.50

Wailea Sunset

Finlandia Vodka, lemonade, Sprite, Chambord and a splash of orange juice

\$12.50

Creamsicle

Your choice of Stoli Oranj, Stoli Vanil, cream and orange juice or Stoli Razberi,
Stoli Vanil, cream, pineapple juice and cranberry juice

\$12.50

Maui Mojito

Malibu Passionfruit Rum, mango puree, fresh mint, fresh lime, sugar and a splash of gingerale

\$13.50

Haleakala Sunrise

Finlandia Vodka, mango puree,
fresh lime juice and a splash of cranberry juice

\$14.50

Ask your server about today's featured Tropical Beverage

TROPICALS

Daiquiris

An island classic – Hana Bay Light Rum, lemonade and lime juice. Also available in your favorite fruit flavor – choose from banana, coconut, mango, pineapple or strawberry

\$12.50

Caipirinha

A Brazilian take on the classic Daiquiri with hand-pressed fresh limes soothed with a pour of Leblon Cachaça

\$15

Pina Colada

Hana Bay Light Rum, coconut and pineapple juice

\$12.50

Copo Colada

Copo de Oro Coffee Liqueur, Hana Bay Light Rum, cream and coconut blended to eye-opening perfection

\$12.50

Piyi (Pie-Eye)

Bacardi 151 Rum, crème de cocoa, coconut, and POG juice served in a fresh pineapple

\$19

Lava Flow

Hana Bay Light Rum blended with pineapple juice, banana, coconut, and strawberry puree

\$12.50

Polo Beach Cooler

Malibu Coconut Rum, melon liqueur, pineapple and cranberry juices

\$12.50

Kea Lani Classic Mai Tai

Hana Bay Light Rum, tropical juices and a float of Hana Bay Dark Rum

\$12.50

Kea Lani Original Mai Tai

Meaning "Out of this world" in Tahitian, the definitive WWII-era refresher was, disputably, invented by Trader Vic Bergeron in 1944. Bacardi Gold and Bacardi 8 carefully shaken with equal portions of orgeat syrup, Orange Curaçao, and freshly squeezed lime juice

\$15

Pirates' Treasure

Bacardi Superior and 151 Rums, Malibu Passionfruit Rum, mango puree, POG and coconut juice served in a souvenir coconut shell

\$17

Green Flash

Passion Rum, melon liqueur, pineapple juice and a splash of sweet & sour

\$12.50

BEVERAGES

Coke, Diet Coke, Sprite, Diet Sprite, Root Beer or Ginger Ale

\$4

Red Bull Energy Drink

\$5

Dammann Tropical Blend Iced Tea

\$4.50

Lemonade, POG, Apple, Cranberry, Grapefruit, Pineapple, Guava or Orange Juice

\$6

Waiwera Bottled Water

\$6

Republic of Tea

Ginger Peach Decaf or Pomegranate Green Tea ~ **\$7.50**

HAWAIIAN PARADISE ICED COFFEE DRINKS

Coffee (regular or decaf) ~ **\$4.00**

Café Americano ~ Cappuccino ~ Latte ~ Café Mocha ~ **\$5.50**

Café Biscotti ~ **\$6.50**

cappuccino with chocolate, hazelnut, whipped cream and nuts

Caramellotto ~ **\$6.50**

cappuccino with chocolate, caramel and whipped cream

Iced Dream ~ **\$10.50**

iced latte with Frangelico and Bailey's Irish Cream

FUN IN THE SUN

Waterproof Playing Cards ~ **\$15**

Travel Scrabble ~ **\$30**

Travel Backgammon ~ **\$30**

Evian Mister 3 - 1.7 oz bottles ~ **\$25**

Evian Mister 14 oz bottle ~ **\$20**

Underwater Camera ~ **\$20**

Foam Noodle ~ **\$15**

WINES BY THE GLASS

Chandon Rose, Brut Rose, California, | Sustainable **\$14**
Created in a soft, slightly dry, fruit-forward style

Bonterra Vineyard, Chardonnay, Mendocino County | Organic **\$13.50**
Bright with clean minerality and a touch of vanilla

Kiamie, Derby Vineyards, White Kuvée, Paso Robles | **\$15**
Viognier and Roussane blend creates aromas of ripe fruit, white peach and lemongrass

Cartledge & Brown, Sauvignon Blanc, California | Organic **\$12**
Offerings of grapefruit and honeydew flavors

Beringer White Zinfandel, California | Sustainable **\$8.50**
Refreshing hints of strawberries, wild berries, and real red zinfandel fruit flavors

Bonterra Vineyard, Merlot, Mendocino County | Organic **\$14**
Rich and dry with blackberry, herbs and notes of cedar.

Manifesto, Cabernet Sauvignon, North Coast | Organic **\$16**
Two vineyards give dark cherries, vanilla and wild strawberries a bold texture and long finish

BEER CANNED

Guinness Pub Draught, Red Stripe Jamaican Lager,
Amstel Light, Corona, Coconut Porter, and Heineken **\$6.50**
Budweiser, Bud Light, Miller Lite, Michelob Ultra **\$5.50**
O'Doul's **\$5**

BEERS ON DRAFT

Coors Light, Stella Artois **\$5.50**
Maui Brewing Company Bikini Blonde Lager,
Maui Brewing Company IPA **\$6.50**

THE *Fairmont* KEA LANI MAUI

The Fairmont Artistic Mixology

As we see it, the bar is an extension of our kitchen, a philosophy that ensures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premise, and that are precisely executed by a handful of the region's sturdiest barkeeps.



**POLO BEACH
GRILLE AND BAR**



We're Green

The resort is an environmental leader on the island with over 50 eco-friendly initiatives including compostable cups. Please throw these into the trash (not the recycle bin) where they will decompose within 65 days!