

THE PINEAPPLE ROOM
BY ALAN WONG 

Featuring Island Fresh Eggs from Oahu

Breakfast Starters

Hawaiian Vanilla Coconut Yogurt Panna Cotta

Local Island Fruits, Macadamia Nut Granola, Hilo Honey
\$10.50

Hawaiian Style Banana Fosters Pancakes

Coconut Hawaiian Honey Glaze, Hanaoka Lilikoi Drizzle
\$11.00

“Wong Way” Bloody Mary

Chef Alan’s Most Recent Cocktail Development Concoction
Ume Paste, Li Hing Mui, Wasabi Rim
\$8.50

“AWAMORI SUNRISE”

A twist on a local favorite “POG”,
Lilikoi, Oranges and Guava
a refreshing blended concoction
Awamori - a distilled spirit from Okinawa.
\$15.00 / \$6.75 without Alcohol

Pineapple Slices or ½ Papaya

\$6.50

Freshly Baked Homemade Scones

Lilikoi Curd
\$8.00

Pancakes with Maple Syrup

Plain or Banana \$8.50
Macadamia Nut- \$10.00

Belgian Waffles

Macadamia Nut Sabayon
\$10.50

Portuguese Sweet Bread French Toast

Maple Syrup
\$10.50

“Spong” Moco

Three Slices of Spong with Two Local Eggs
Any Style, Kalua Pig Fried Rice
\$15.75

Two Eggs – Any Style

Choice of Ham, Bacon,
Portuguese Sausage
\$11.00

Three Egg Omelet

Choice of Three from the Following:
Ham, Bacon, Portuguese Sausage, Tomatoes,
Mushrooms, Onions, or Cheese
\$13.50
Each Additional Item 75 cents

Open Face Waialua Asparagus Omelet

Lomi Tomato, Bacon Vinaigrette
\$14.50



“Big G’s” Taco Omelet

Avocado Salsa, Chili Sour Cream
\$14.00



Hawaiian Style “Eggs Benedict”

Poached Eggs on Kalua Pig Taro Hash Cake
Spicy Ketchup, Lomi Tomatoes,
Luau Leaf Hollandaise
\$14.00