



Savory Sandwiches

- Hawaii Smoked Fish Baguette
- Cucumber, Dill and Whipped Butter on Organic Sprouted Wheat Bread
- “Deviled” Egg Sandwich, Radishes and Caviar on Rye Bread
- Curried Chicken Salad Sandwich with Green Apples on White Bread

Sweet Treats

- Orange Cranberry Scone
- Classic Scone
- Pot De Crème
- Chocolate Éclair
- Green Tea Mille Crepe
- Madeleine
- Coconut Palmier

The Kahala Resort Exclusive Tea Selections

WHITE & GREEN TEAS

Silver Needles

Rare white tea of impeccable quality with complex notes of fruit and pistachio.

Supplement \$15

Pikake

This fragrant flower favored by Hawaiian Princess Kaiulani intertwines its alluring bouquet with spring picked green tea.

Sencha

Steamed Japanese green tea with crisp semi-sweet flavor and grassy finish.

BLACK TEA BLENDS

Ali’i

“Royalty” in the Hawaiian language – honoring the many monarchs who have stayed with us over the years. Cultivated by Maui Tea Farm at 4100 feet above the Pacific ocean, this rare Hawaiian tea offers flavors and aromas of ohia blossoms, dried banana and raisins.

Supplement \$25

Ku’uipo

Fall in love with this Earl Grey “sweetheart” that marries quintessential bergamot with local lavender and rose petals.

Vintage 1795

King Kamehameha landed on our beach in 1795 to begin his conquest of Oahu. Inspired by the strength of Kamehameha, this robust black tea boasts oak and earth flavors - perfect with milk and sugar.

BLACK TEA BLENDS (cont.)

The Hukilau

Hukilau is a festive occasion that celebrates the bountiful provision of the ocean. Black tea represents the land while the blue cornflower represents the ocean. Rose, marigold, red safflowers and fruit flavors remind us of the many blessings that our oceans provide.

Lilikoi Cacao

Hawai’i is the only state in America and the most northern point of origin for cacao. Cacao seeds are roasted in their shells. The inner nibs are used to make chocolate and the shells discarded. Sustainably repurposed cacao shells deliver a luxurious chocolate aroma in this tea complemented by tangy sweet passionfruit.

First Flush

This classic afternoon tea offers exquisite spring plucked Darjeeling with delicate floral and muscatel notes.

HERBAL TEAS (caffeine free)

Pure Māmaki

Indigenous to the Hawaiian rainforest, Māmaki is an herbal tea that has been enjoyed for centuries for its delicious taste and restorative benefits. This proprietary blend contains Māmaki from farms on O’ahu, Maui and Hawai’i Island.

Supplement \$10

‘Ōlena

‘Ōlena is Hawaiian for turmeric. This earthy, nutty tea features turmeric, ginger and lemongrass that brings together Hawaiian and Ayurvedic healing benefits.

Ho’onanea

Relax and unwind. This caffeine free blend mixes Peppermint, Chamomile, Moringa and Māmaki into a calming experience to help improve respiration, digestion and relaxation.

\$65 plus tax and service charge

Teas selected by Keith Mallini. Nibbles created by Executive Chef Jonathan Mizukami

We are happy to accommodate pescatarian and vegetarian options with 72 hour notice
Unfortunately due to the style of offerings, we are not able to accommodate vegan, gluten free, or dairy free items
*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness