Dining at Hualālai







Revitalize your senses with fresh island flavors. From the daily catch straight from Hawai'i waters to organic produce from the fields of Waimea. For your convenience, food & beverage service is also available at all Four Seasons pools.



Restaurants

Beach Tree

Featuring Italian cuisine with Californian and tropical influences, Beach Tree offers specialty dishes such as house made Spaghetti Cacio E Pepe, and Mascarpone with Proscuitto Pizza. The restaurant offers over 60 wines by the glass, carafe or bottle. Cocktails feature tropical ingredients, fresh fruit and original combinations. Don't miss the Captain Ed which combines pineapple infused Kuleana Rum Agricole with classic mai tai ingredients or Tom's Pink Shirt, which combines guava liqueur, fresh Waimea strawberries and house-made sweet and sour made from agave nectar and fresh lime juice.

Beach Tree Bar and Lounge

A picturesque spot for toasting the sunset, providing an unforgettable way to end the day. Set along the sand and overlooking the ocean, Beach Tree Bar is best as a casual dining option or a place for sundowner cocktails. Favorite bites include kanpachi crudo, mahi tacos, and the grassfeed B.I. Burger topped with aged cheddar on a brioche roll. Beach Tree Bar and Lounge is open for lunch and dinner.

Hualālai Trading Company

The Hualālai Trading Company is conveniently located adjacent to Seaside Beach in an attractive garden setting. It offers logo'd items along with made in Hawai'i merchandise and a wide variety of coffee drinks featuring our locally grown Kona coffee, fine teas, fruit juices and smoothies. A selection of pastries, bagels, yogurt, breakfast burritos, fresh fruit and quiche are offered for breakfast; nutrition bars, sandwiches, wrap, cookies and snacks are available throughout the day.

Hualālai Grille

This American Steakhouse with island-infused flavors offer Prime steaks with hand crafted traditional sides, island Fresh Fish favorites, local Hāmākua Mushrooms, and Macadamia Nut Toffee Ice Cream pie are just some of the house favorites. Enjoy the sunset in a casual yet contemporary setting.





Residents' Beach House

Nestled just beyond the Waiakauhi Pond and 18th tee box of the Hualālai Golf Course, is the Residents' Beach House. With casual lānai dining and a menu showcasing California Mediterranean prepared seafood infused with fresh local ingredients, this is a great venue to whale watch, take in an amazing sunset, or relax and sip on any signature "Big Daddy" drinks. Resort guests are welcome to join the residents of Hualālai at lunch and pupus until 5:30 p.m.



'ULU Ocean Grille

The culinary team presents "R.S.A. - Regional, Seasonal and Artisanal" cuisine to Hawai'i's most beautiful setting alongside the surf and under the stars. Working with more than 160 farmers and fishermen on the island, 'ULU, features cuisine that is 75% from Hawai'i Island. Casual, friendly and knowledgeable servers guide guests through an innovative ocean-to-table menu with playful tableside presentation; oven roasted, flame grilled and wok fired. Signature dishes include Misoyaki Kanpachi with Kekela squash and Tableside Ahi Poke. 'Ulu's Chef's Table is a custom epicurean experience at the 'Ulu wine table. Each course at the custom-designed menu is prepared table side with wines expertly paired to enhance the meal. An extensive wine list including boutique wines are also available.

'ULU Sushi Lounge

The modern sushi lounge and 10-seat ocean view bar feature the Island's freshest sushi as well as craft cocktails, sake and Japanese beers. Signature dishes include Kona Crudo, Negihana and Toro Rice Bowl. Pair these with a signature craft cocktail such as the Kona Lime, a cocktail made entirely from ingredients harvested within 100 miles of the Resort.



Culinary Experiences

Exclusive Dinner Under the Stars Enjoy exclusivity for social gatherings, of two to twelve people, with the resort's "Dinner under the Stars." Entertain with discretion, while taking advantage of the flexibility of your own private oceanfront location with dazzling sunset views. Bask in the breathtaking sunset as your dedicated server begins to take care of your every need. Your dining experience begins as you and your guests sit to your three-course family style dinner that has been expertly prepared by one of our Four Seasons chefs. This exclusive experience is ideal for connecting with family, birthday, anniversary and wedding parties.



Private Cooking Class and Garden Tour Join our executive chef Thomas Bellec on a tour of the Resort's gardens and ponds as he harvests the freshest ingredients for a Hawaiian feast. You'll learn new techniques, cook alongside the tenured Four Seasons chef and enjoy your delectable creations.

Hualālai Seafood Experience

Sip champagne and taste freshly harvested oysters as a Resort Marine Naturalist leads you behindthe-scenes of our unique oyster farming process. The tour then leads to the Resort's Herb Garden, where a Resort chef shares the inter-workings of Four Seasons Resort Hualālai's hyper-local food and beverage philosophy and invites guests to catch a Pacific White Shrimp from the shrimp pens. The experience concludes at 'Ulu Ocean Grill where guests enjoy a 5-course custom meal featuring the Resort's oysters, shrimp, as well as other local produce and seafood.

Hawaii Island Coffee Farm Tour & Tasting

Learn artisanal farming methods on a private tour of a boutique Kona coffee farm before an expertled coffee tasting and petit fours prepared by our Executive Pastry Chef.

Events

Porchetta Night

Our house-cured porchetta is roasted, then grilled over kiawe wood and served with a trio of accompaniments. Order in advance.

Mauka To Makai Dinner

at 'Ulu Ocean Grill + Sushi Lounge

The interactive dinner is a journey at 'Ulu Ocean Grille + Sushi Lounge. Mix and mingle with Chef de Cuisine while sipping on cocktails and tasting the freshest sushi available. Next, you'll join your dinner companions at the communal table as the chefs guide you through a spectacular seven-course dinner celebrating the best seasonal and local bounty found throughout the Hawaiian Islands.

Churrasco Night

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Dive into Executive Chef James Ebreo's nod to Latin American cuisine with Churrasco. Savour top cuts of Wagyu and other meats served with chimichurri and criolla sauces, complemented by a traditional beansand-rice dish. Complete the evening by sipping world-class Paul Hobbs wines from Argentina.





Beach Tree

Lunch	11:30 a.m. to 3:00 p.m.
Limited Lunch	3:00 p.m. to 5:30 p.m.
Dinner *	5:30 p.m. to 8:30 p.m.
Bar and Lounge	11:00 a.m. to 10:00 p.m.
* Reservations recom	mended for dinner only.

Hualālai Trading Company

Open daily from

6:30 a.m. to 8:00p.m.

Hualālai Grille Dinner

5:30 p.m. to 8:30 p.m.

Residents' Beach House

Lunch Bar Menu Dinner *

11:30 a.m. to 2:30 p.m. 2:30 p.m. to 5:30 p.m. 5:30 p.m. to 8:30 p.m.

*Four Seasons guests are welcome if dining reservations are available the evening of request after 3:00 p.m. (during non-festive season).

ULU Ocean Grill

à La Carte Breakfast Dinner * * Reservations recommended for dinner only.

6:30 a.m. to 11:00 a.m. 5:30 p.m. to 9:00 p.m.

9

Seneral Information

'ULU Sushi Lounge Nightly

5:30 p.m. to 10:00 p.m.

In-Room Dining Breakfast All-Day Dining Overnight Menu

6:00 a.m. to 11:30 a.m. 11:30 a.m. to 10:00 p.m. 10:00 p.m. to 6:00 a.m.

Exclusive Dinner Under the Stars

For more information on our signature dining services under the stars, and to make reservations, please contact the Intimate Dining Manager for availability at (808) 325-4756 or email intimatedinners.hualalai@fourseasons.com

For dining reservations, please contact Concierge at (808) 325-8333 (in-house, dial 55).

Resort dress code is resort casual; shirts, bathing suit cover-ups and footwear required. All of our restaurants are non-smoking.

Hours subject to change seasonally, please call the Concierge for information. As a courtesy, please call the Concierge to cancel your reservation.

