

## *Dining at Hualālai*



FOUR SEASONS RESORT  
*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 Rigatoni Pomodoro, and Mascarpone with Prosciutto 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 grass-feed B.I. Burger topped with aged cheddar on a brioche roll. Beach Tree Bar and Lounge is open for lunch and dinner.

### Beach Tree - Barefoot Dinner

Our Barefoot Dinner is truly a toes-in-the-sand experience. Set on the beach, in front of Beach Tree, up to 22 guests will enjoy a customized Italian-countryside themed family-style menu. Hawai'i Island's freshest ingredients will be used and cooked alongside the table. Leave your shoes behind and enjoy a spectacular meal under the stars in paradise.

### Beach Tree - 'Ohana-Style Dining

Offered nightly with advance reservations. This four-course dinner includes all the Beach Tree favorites - antipasti and salad, pasta, a main course (beef and local fish) and dessert. Served family style with each dish artfully presented. The 'Ohana experience is intended for groups of 6 or more.

### Hualalai Trading Company

The Hualalai 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, wraps, cookies and snacks are available throughout the day.





### **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 table side presentation; oven roasted, flame grilled and wok fired. Signature dishes include Black Pepper Grilled Prime New York Steak and Table side Ahi Poke. ‘Ulu’s Chef’s Table is a custom epicurean experience at the ‘Ulu wine table. The omakase experience at ‘Ulu is a multi-coursed meal that is a contemporary and reflective experience on the Big Island. Combining ingredients, both local and Japanese, with traditional preparations and a touch of the modern, courses will transition from an array of osumami (small dishes) to sushi.

### **‘ULU Sushi Lounge**

The modern sushi lounge and ocean view bar feature the Island’s freshest sushi as well as craft cocktails, sake and Japanese beers. Signature dishes include Chef’s Assorted Sashimi 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 Richard Polhemus 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 MarineLife Specialist leads you behind-the-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.

### Private Mixology Class

Shake, stir, and sample with the help of our mixologist, who will teach you new recipes and expert techniques, as well as help you craft your very own signature cocktails.

### Wine Tasting and Pairing Class

Join ‘Ulu General Manager, Paul Jennette, as he guides you through the proper steps of wine tasting. Learn for the first time, or continue to refine your knowledge: learn the differences between old and new world wine, the impact of aging, and how to conduct a deductive tasting and why this is so important to sommeliers.

### Private Cooking Class and Garden Tour

The ultimate garden-to-table experience. Discover fresh Hawai`i Island produce growing in our own garden before your chef leads you through a back-to-basics cooking class and helps you to prepare a delectable meal.

### Private Cooking Class and Garden Tour With Executive Chef Richard Polhemus

The ultimate garden-to-table experience. Discover fresh Hawai`i Island produce growing in our own garden before your chef leads you through a back-to-basics cooking class and helps you to prepare a delectable meal.

### Salt Harvest Experience *(Seasonally available)*

The experience starts with a short hike to traditional Hawaiian salt flats located adjacent to Four Seasons Resort Hualālai led by Chef. Along the way, guests will learn how these salt flats were created and about the importance of salt in Hawaiian culture. Using spoons and fabric bags, similar to what was used hundreds

of years ago, guests will then harvest fresh sea salt from pens carved into the lava rock. The experience continues with a private, interactive cooking class led by a member of the culinary team, which show cases how the salt is dried and used for cooking. Guests will taste variations of sea salt and gain a deeper understanding of how this flaky, flavorful salt is used in cooking.

### Sustainable Seafood Experience *(Seasonally available)*

Guests will learn about Pūnāwai pond and how the Hualālai Oysters are raised, grown, then harvested, as well as the abundance of local sustainable seafood offerings on the Big Island. Guests will enjoy a five-course dinner at an ocean-front table during sunset at ‘Ulu Ocean Grill + Sushi Lounge incorporating the selected oysters, shrimp, and other local seafood ending with dessert,

### Hualālai Oyster Experience *(Seasonally available)*

Explore Pūnāwai pond with a Resort Marine Life Specialists leading you behind-the-scenes of our unique oyster farming process. The tour then leads to Beach Tree Restaurant, where a Resort chef shares the inter-workings of Four Seasons Resort Hualālai’s hyper-local food and beverage philosophy as invited guests sip champagne and taste our Hualālai grown oysters.





## General Information

### 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 recommended for dinner only.*

### Hualalai Trading Company

Open daily from	6:30 a.m. to 6:00p.m.
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### Residents’ Beach House

Lunch	11:30 a.m. to 2:30 p.m.
Bar Menu	2:30 p.m. to 5:30 p.m.
Dinner *	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	6:30 a.m. to 11:00 a.m.
Dinner *	5:30 p.m. to 9:00 p.m.

*\*Reservations recommended for dinner only.*

### ‘ULU Sushi Lounge

Nightly	5:30 p.m. to 10:00 p.m.
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### In-Room Dining

Breakfast	6:00 a.m. to 11:30 a.m.
All-Day Dining	11:30 a.m. to 10:00 p.m.
Overnight Menu	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](mailto: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.





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