

# Uima Terrace

## Appetizers

**Sesame Seared Tuna (SF) 18**  
Daikon slaw, peanut sauce

**Spicy Shrimp Cocktail 14**  
Five shrimp with Kauai Farms cucumber, capers  
& Kamuela tomatoes

**Roasted Chicken Tortilla Soup 9**  
Avocado & pico de gallo

**Blackened Tofu Summer Rolls (SF) 11**  
Big Island greens, mango, beet, long rice shiso  
served with a sesame-ginger-soy dipping sauce

**Seared Scallops (SF) 12**  
Radish sprouts, eggplant puree

**Chicken Al Pastor Quesadilla 12**  
Corn & flour tortillas filled with pulled chicken,  
Oaxaca cheese & roasted tomato salsa

## Salads

**Summer Blossom Salad 14**  
With seasonal sprouts and summer blossoms

**Charbroiled Caprese Salad 18**  
Grilled Kamuela tomato, fresh mozzarella  
opal basil and aged balsamic

**Grilled Seafood Salad (SF) 20**  
Fresh fish, scallops, and shrimp, French beans,  
spiced olives, red wine-Dijon vinaigrette

**Baby Greens Salad 14**  
Farmer's tomatoes, goat cheese crumbles and  
a sherry garlic vinaigrette

**Traditional Cobb Salad 18**  
Grilled chicken, smoked bacon, egg,  
avocado, blue cheese and tomatoes,  
tossed with lemon-Dijon dressing

**Caesar Salad 14**  
Romaine spears, traditional dressing, fresh Parmesan,  
white anchovy and a warm garlic crouton

**Seasons Best Fruits 14**  
Selection of seasonal local and mainland fruit  
and berries served with choice of non-fat yogurt,  
low-fat cottage cheese or sorbet

## Sandwiches

**The Hyatt Burger 16**  
7oz-grilled burger, crisp lettuce, sliced  
tomato, red onion jam on a brioche bun.  
French Fries and a horseradish sauce

**Reuben Sandwich 17**  
Corned beef, sweet onion sauerkraut, Swiss cheese,  
Thousand Island dressing, served with French fries

**Pacific Shutome Sandwich 19**  
Fresh swordfish grilled with citrus & herbs  
served with sliced tomatoes, crispy lentil sprouts,  
avocado spread on foccacia

**Grilled Chicken Sandwich 16**  
Grilled chicken breast on Ciabatta bread, sliced tomato,  
crisp lettuce & herb spread with a cucumber salad

**English Style Club Sandwich 14**  
Shaved turkey, smoked bacon, fried egg & Dijon spread

## Desserts

### Lilikoi Lau`au 10

Passion fruit cream with apricot marmalade wrapped in chiffon, served with tropical fresh fruit and mango coulis

### Chocolate Flourless Cake 10

A rich flourless chocolate cake accompanied by fresh fruit compote and a raspberry coulis

### Coconut Kaffir Cheesecake 10

Graham cracker crust, fresh pineapple chunks, hibiscus syrup

### Kauai Macchiato Tart 10

White chocolate espresso cream with caramelized macadamia nuts, chocolate mousse on a chocolate tart

## Non-Alcoholic

### Soft Drinks 4

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

### Iced Tea 4

### Waiwera Bottled Water 6

Still or Sparkling

## Island Coolers

### Tai Chi

"Our Mai Tai of Champions" - Malibu Coconut Rum, Spiced Rum, 151 Rum, Fresh Island Juices and a Float of Dark Rum

### Kalaheo Colada

Perfect Mix of Bailey's, Banana and Macadamia Nut Liqueur, Fresh Bananas and Ice Cream

### Poipu Passion

"Our Cool Blended Blue Hawaii" - Lemonade Kissed with Absolut Citron and Blue Curacao

### Kekaha Koola

Midori Melon Liqueur, Malibu Rum, pineapple juice, topped with a float of Dark Rum

### Lava Flow

Strawberries and a blend of Rum, coconut, and pineapple juice

### Menehune Da-Lite

Sample this miraculous combination of Malibu Rum, Creme de Banana, Pineapple and Cranberry juice

### Pau Hana

As another day in paradise comes to an end - It's "Pau Hana" time Allow yourself this blend of Malibu Rum, Bailey's and a splash of cream. Just sit back and relax.

### Shipwreck Surfer

Surf's up with a breezy blending of Amaretto di Saronno, Malibu Rum, Cranberry and Pineapple juices

## Beers

### Domestic 6

Budweiser, Bud Light, Coors Light

### Local 8

Firerock Ale, Longboard Island Lager, Maui Coconut Porter

### Imports 8

Heineken, Corona, Stella Artois, Blue Moon, Samuel Adams Lager

