



Lotus Chefs

MAUI HI

Maui Nō Ka 'Ōi

CASUAL FAMILY DINNER SERVICE GUIDE



Chef Kyra Bramble & Team

TABLE OF CONTENTS

3. ABOUT: LOTUS CHEFS
4. ABOUT: HAWAI'IAN STORY & CUISINE
5. ABOUT: CASUAL FAMILY DINNER MENU
6. LOCAL STYLE INSPIRED MENU
7. CLASSIC CALIFORNIA INSPIRED MENU
8. MEXICAN INSPIRED MENU
9. SOUTHEAST ASIAN MENU
10. ITALIAN INSPIRED MENU
11. MEDITERRANEAN/SOUTH AFRICAN INSPIRED MENU
12. GRILL MENU
13. PUPUS (APPETIZERS)
14. SWEETS / DESSERTS
15. KEIKI (CHILDREN)
16. COOKING CLASS ADD-ON
17. PRICING GUIDE: TIER 1
18. PRICING GUIDE: TIER 2
19. EXPLANATION OF CHARGES
20. WHAT'S INCLUDED
21. WHAT'S NOT INCLUDED
22. UPGRADES & REFERRALS AVAILABLE
23. REVIEWS
24. OWNER BIO

Welcome to Lotus Chefs!

At Lotus Chefs, we bring love, aloha, and exceptional farm-to-table cuisine to your Maui vacation rental. Our all-female team is passionate about creating nourishing meals that foster connection and joy, transforming every dining experience into a cherished memory.

OUR ETHOS

We believe in the power of food to bring people together. Every meal we prepare is crafted with intention, blending local ingredients, global inspiration, and heartfelt care. Our chefs are more than just culinary experts—they are warm and approachable “aunties” who understand the unique dynamics of family dining, ensuring that everyone at the table feels welcomed and celebrated.

FARM-TO-TABLE EXCELLENCE

As stewards of Maui’s incredible abundance, we prioritize sourcing 80% of our ingredients locally. From fresh tropical produce to sustainably caught seafood, each dish is a testament to the island’s vibrant bounty. We maintain close relationships with local producers, ensuring that every bite supports the community and reflects the rich flavors of Maui.

A PERSONALIZED TOUCH

No two families are the same, and neither are their dining needs. That’s why we take a personalized approach to every menu, working with you to ensure that meals reflect your family’s tastes and dietary preferences. From gluten-free and plant-based dishes to allergy-conscious preparations, we’re here to make every bite safe, delicious, and tailored to your needs.

MORE THAN A MEAL

We understand that dietary needs and preferences vary from family to family, which is why we take a personalized approach to every menu. Whether you’re gluten-free, plant-based, or have specific allergies, we’re here to craft dishes that cater to every belly, ensuring your dining experience is as inclusive as it is delicious.

Let Lotus Chefs take care of the details while you enjoy the laid-back luxury of Maui. With love and aloha, we bring a uniquely Maui-inspired dining experience right to your table.

Hawai'ian Story & Plantation Cuisine

Hawai'ian cuisine is a profound reflection of the islands' history, blending Native Hawai'ian traditions with multicultural influences that arrived during the plantation era. Rooted in the practices of Native Hawai'ians, the cuisine celebrates the bounty of the land and sea, featuring ingredients like taro (*kalo*), breadfruit (*'ulu*), sweet potato (*'uala*), and sustainably caught fish. Traditional techniques, such as imu (underground oven) cooking, emphasize a deep respect for nature and community, embodying the value of *aloha 'āina* (love for the land).

Plantation cuisine in Hawai'i emerged from the complex history of migration, labor, and cultural exchange during the 19th and 20th centuries. Immigrant workers from Japan, China, the Philippines, Portugal, Korea, and other regions brought their culinary traditions to the islands, blending them with local ingredients. This created a shared culinary language that gave rise to beloved local dishes like saimin, malasadas, and adobo. However, this evolution came at a cost. The sugarcane and pineapple plantations that shaped this cuisine also displaced Indigenous communities, disrupted traditional ways of life, and eroded Native Hawai'ian sovereignty and cultural practices.

At Lotus Chefs, we honor both the deep roots of Native Hawai'ian cuisine and the multicultural contributions of plantation history. We acknowledge the struggles and injustices of Hawai'i's past, including the exploitation of labor and the impacts on Native Hawai'ian traditions. By incorporating traditional techniques, cultural influences, and locally sourced ingredients, we aim to create dishes that celebrate Hawai'i's diverse culinary landscape in a meaningful way that it is also accessible to visitors with various palettes.

Hawai'ian cuisine today reflects resilience, adaptation, and community. From the comforting sweetness of Portuguese sweet bread to the umami depth of Japanese miso and the vibrant spice of Korean gochujang, these flavors tell the story of Hawai'i's multicultural heritage. Simultaneously, we strive to highlight Native Hawai'ian ingredients and cooking methods that predate plantation history, showcasing the enduring connection to the land and its resources. Each dish becomes a bridge between the past and the present, honoring the traditions that shaped it while embracing the innovations of today, blended together with our chefs' own unique heritages and stories..

We acknowledge with gratitude that while we call Hawai'i home, we are visitors on these lands and will never claim to be of Hawai'ian descent. Instead, we strive to educate, uplift, and celebrate the islands' rich cultural tapestry through our culinary offerings. Every meal we serve is a tribute to Hawai'i's history, abundance, and the resilience of its people. With ingredients sourced from local farmers, fishers, and producers, we ensure that every bite reflects the beauty and bounty of these islands. At Lotus Chefs, cuisine is not just about the food—it's about the stories, the connections, and the love infused into every dish. By honoring the full history of Hawai'ian and plantation cuisine, we create dining experiences that celebrate the past, enrich the present, and inspire the future.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

About: Casual Family Menu

A RELAXED APPROACH TO DINING

Our casual family dining menus are designed for those seeking a laid-back yet flavorful culinary experience. Inspired by Maui's local harvest and multicultural influences, our dishes offer a perfect balance of comfort and creativity. Each menu set highlights a unique style of cuisine while featuring locally sourced ingredients that showcase the island's vibrant flavors.

FLEXIBLE DINING OPTIONS

We offer two tiers of service to fit your family's needs:

- Tier 1: Includes the curated menu set.
- Tier 2: Adds an appetizer, dessert, and optional tea service for a more elevated experience.

Most menu items can also be prepared for lunch or prepped ahead for you to enjoy at your leisure. Whether you're savoring a midday feast or a cozy evening meal, our menus are flexible to suit your schedule.

A FAMILY-FRIENDLY EXPERIENCE

We know how challenging dining out can be with kids or specific dietary needs. That's why we bring the restaurant to you, crafting wholesome, delicious meals that everyone can enjoy. From picky eaters to adventurous palates, our menus are designed with families in mind, ensuring that no one is left out of the fun.

CUSTOMIZABLE AND CAREFREE

Our casual family menus celebrate variety and can accommodate any dietary preferences or restrictions. Let us know your needs, and we'll create a dining experience that feels personal and effortless, allowing you to focus on what matters most—spending quality time together in paradise.

Let Lotus Chefs make your family dining in Maui simple, memorable, and filled with aloha. Whether it's lunch, dinner, or meal prep for the week, we'll handle the details so you can relax and savor the moment.



Local Style Inspired Menu

CHOOSE YOUR PROTEIN

Ginger Teriyaki Kalbi Beef Short Ribs
*Steamed Local White Fish in Banana Leaf with Fresh Herbs**
Grilled Huli Huli Style Chicken Thighs
Tofu Steak with Shoyu-Ginger Glaze
*Garlic Butter Shrimp**
*Maui Nui Venison, Sous Vide and Cast Iron-Seared**

SIDES INCLUDED

Molokai Purple Sweet Potato Mash OR Spam Fried Rice
Grilled Rainbow Veggies & Pineapple
Farm-to-Table Rainbow Salad with Local Tropical Fruit
Hawai'ian Sweet Rolls
Poi

RECOMMENDED APPETIZER PAIRING

Salsa Trio
Island Gyoza
*Tuna Poke**

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Classic California Inspired Menu

CHOOSE YOUR PROTEIN

*Local Grass-Fed New York Steak**

*Maui Nui Venison, Sous Vide and Cast Iron-Seared**

Lemon Garlic Grilled Organic Chicken Breast or Thighs

White Fish of the Day, Pan-fried or baked with local citrus and butter

Lion's mane or Portobello Mushroom "Steak"*

CHOOSE YOUR SAUCE

Kula Basil Macadamia Pesto

Maui Herb Chimichurri

Garlic Herb Edible Flower Compound Butter

Horseradish Whipped Cream

SIDES INCLUDED

Classic Garlic Confit Mashed Potatoes OR Purple Coconut Mash

Grilled Rainbow Veggies

Local Focaccia OR Sourdough

Farm-to-Table Rainbow Salad

RECOMMENDED APPETIZER PAIRING

Baked Brie Platter

Rainbow Grazing Board

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

© 2025 LOTUS CHEFS LLC | LOTUSCHEFS.COM | DO NOT SHARE OR COPY WITHOUT PERMISSION | DESIGNED BY KYRAMIRIANBRAMBLE.COM

Mexican Inspired Menu

CHOOSE YOUR PROTEIN

Fajita-Style Maui Grass-Fed Steak or Wild Venison**
Fajita Style Organic Chicken
Maui Beef or Venison Ground and Seasoned Taco Meat*
Pineapple Pork Al Pastor
*Pan-seared or Grilled Local Fish of the Day**
Tempeh & Mushroom "Taco Filling"

SIDES INCLUDED

Spanish Rice OR Cilantro Lime Rice
Black Beans OR Refried Beans
Cotija Cheese OR Shredded Cheese
Fresh Corn Chips with Chef's Fresh Salsa
Farm-to-Table Rainbow Salad OR Fajita Veggies
Corn and/or Flour Tortillas

RECOMMENDED APPETIZER PAIRING

*Ceviche of the Day**
Salsa Trio

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

© 2025 LOTUS CHEFS LLC | LOTUSCHEFS.COM | DO NOT SHARE OR COPY WITHOUT PERMISSION | DESIGNED BY KYRAMIRIANBRAMBLE.COM

Southeast Asian Inspired Menu

CHOOSE YOUR PROTEIN

Grilled Thin Sliced Red Curry Beef

Garlic-Lime Pork Tenderloin Skewers

Grilled Lemongrass Turmeric Chicken Satay

Steamed Coconut-Lime Marinated Local Fish

*Grilled Head-On Kauai Shrimp**

Grilled Curry-Rubbed Tofu Satay (v)

OR: Choose any of the above proteins in a coconut curry

SIDES INCLUDED

Pineapple Cashew Fried Rice OR Jasmine Rice

Grilled Rainbow Veggies & Pineapple OR Coconut Curry With Protein of Choice

Farm-to-Table Rainbow Salad with Green Papaya OR Lettuce Cups & Herbs Board

Coconut Ginger Peanut Sauce OR Chili-Lime Nuoc Cham

RECOMMENDED APPETIZER PAIRING

Island Gyoza

*Tuna Poke**

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

© 2025 LOTUS CHEFS LLC | LOTUSCHEFS.COM | DO NOT SHARE OR COPY WITHOUT PERMISSION | DESIGNED BY KYRAMIRIANBRAMBLE.COM

Italian Inspired Menu

CHOOSE YOUR SAUCE

Classic Bolognese (with local beef or tempeh).
Kula Basil Pesto (pairs especially well with chicken or seafood).
Cheesy Vodka Sauce
Rustic Mushroom Marinara
Garlic Alfredo

CHOOSE YOUR PROTEIN

Ground Maui Beef or Tempeh Bolognese
Grilled Lemon Garlic Chicken
Shrimp Scampi
*Grilled Fish of the Day**
*Maui Beef or Venison Meatballs**

SIDES INCLUDED

Housemade Garlic Bread
Roasted or Grilled Seasonal Veggies
Farm-to-Table Rainbow Salad OR Caprese Salad
Pasta of Choice

RECOMMENDED APPETIZER PAIRING

Tomato Confit Bruschetta
Rainbow Charcuterie Board

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

© 2025 LOTUS CHEFS LLC | LOTUSCHEFS.COM | DO NOT SHARE OR COPY WITHOUT PERMISSION | DESIGNED BY KYRAMIRIANBRAMBLE.COM

Mediterranean/South African Inspired Menu

CHOOSE YOUR PROTEIN

Grilled Lemon Garlic Chicken

Grilled Garlic Harissa Shrimp

Harissa-Sesame Tofu & Veggie Kabobs (plant-based option)

*Baked Dill Salmon**

*Pan-Seared Local White Fish**

*Grilled Maui Steak**

MEZE SIDES INCLUDED

Grilled Flatbread

Cucumber-Yogurt Salad (tzatziki-style)

Herbed Basmati Rice OR Quinoa

Grilled Rainbow Veggies with Mediterranean spices

Marinated Olives

Farm-to-Table Rainbow Salad

RECOMMENDED APPETIZER PAIRING

Rainbow Charcuterie Board

Mezze Platter

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*



Bougie Burger Grill Menu

CHOOSE YOUR PROTEIN

Maui Ground Beef or Venison Patties

Organic Chicken Breasts

*Salmon Fillets**

*Local White Fish**

Vegan Taro Burgers

CHOOSE YOUR STYLE

Classic: Bacon, grilled mushrooms & cheddar cheese

Hawai'ian Style: BBQ sauce, grilled pineapple, provolone

Mexican: pico de gallo, pickled jalapeño, jack cheese

Build Your Own: Customize with your choice of toppings & sauces!

SIDES INCLUDED

Local Hawai'ian-Style OR Ciabatta Rolls

Assorted Sauces: Ketchup, BBQ Sauce, Mayo, Dijon, and More

Local Lettuce, Tomato & Market Veggies for Toppings

Sliced Cheese Options (Cheddar, Jack, Provolone, etc.)

Grilled veggies OR baked baby potatoes,

Farm-to-table salad with homemade ranch dressing

RECOMMENDED APPETIZER PAIRING

Smoked Trout Kimchi Dip

*Tuna Poke**

**These items contain premium protein ingredients and will be billed at market rate for steak or seafood, typically \$20-40 per pound, depending on availability and your preference*



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

© 2025 LOTUS CHEFS LLC | LOTUSCHEFS.COM | DO NOT SHARE OR COPY WITHOUT PERMISSION | DESIGNED BY KYRAMIRIANBRAMBLE.COM

Pupus (Appetizers)

TOMATO CONFIT BRUSCHETTA

Crostini, Hana cherry tomato garlic confit, Parmesan, truffle, Maui herbs
-available v & gf

RAINBOW GRAZING BOARD

Chef's choice imported & local charcuterie, cheese, crudités, and delicacies
-available v & gf

BAKED BRIE

Baked brie, roasted garlic, assorted Maui fruit, Maui honey, fig crackers

ISLAND DUMPLINGS

Ginger Pork wrapped in local chewy wrappers, steam-fried to order with chef's sauce
-available v

SALSA TRIO

Yellow Maui fruit salsa, red roasted tomato chipotle salsa, fresh guacamole & fresh corn chips
-v/gf

TUNA POKE*

Sesame-marinated wild sashimi ahi, avocado, green onions, wasabi aioli, taro root & corn chips
-gf

CEVICHE OF THE DAY*

Catch of the day, Maui citrus Leche de Tigre, Maui onion, cilantro, papaya or mango (seasonal),
taro root chips
-gf

SMOKED TROUT KIMCHI DIP

Local kimchi, smoked trout, cream cheese, aromatics & citrus, saltines, crudités
-available gf

MEZZE PLATTER

Baked feta and cherry tomatoes OR beet garlic hummus, olive, fresh veggies, flatbread, crackers
-available v/gf

*These items contain premium protein ingredients and will be billed at market rate for steak or seafood,
typically \$20-40 per pound, depending on availability and your preference

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Sweets

LILIKOI BLACKBERRY BREAD PUDDING CUPCAKES

Sourdough bread pudding, vanilla bean, fresh berries, sweet lilikoi sauce

CHOCOLATE FUDGE BROWNIES

*Ghirardelli chocolate chip macadamia nut fudge brownies
with locally made ice cream*

BIRTHDAY CUPCAKES

*Vanilla cupcakes with lemon buttercream frosting - or choose your own
flavor requests!
-available v & gf*

UPSIDE DOWN PINEAPPLE CAKE CUPCAKES

*Caramel pineapple deliciousness
-available v & gf*

LILIKOI CHEESECAKE CUPCAKES

*Classic cream cheese & graham cracker crust with sweet tangy lilikoi
-available gf*

LOCAL CUSTOM CAKE

*Want something truly spectacular? Ask about outsourcing a custom
cake from our preferred local women-owned bakeries.*

Note: This is a premium upgrade and subject to a price increase.

-available v & gf



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Keiki (Children)

Lotus Chefs is a mama owned business, and we believe that every member of the family deserves a delightful dining experience—especially kids!

We are happy to adapt adult mains to suit their preferences, offering simpler preparations or creating something special just for them.

Whether it's classic mac and cheese, grilled chicken, or even dino nuggets (insert knowing look parent to parent), we're here to make sure they leave the table happy and full. We are always open to requests and will gladly accommodate little ones' favorite foods.

For families with young children, kids under 5 dine for free, and kids ages 5-11 are half the price of adult meals, making it easy to include everyone in the celebration. Choose something from below, or let us know what your little ones are craving.

******When space and time align, we also LOVE sharing the kitchen (safely) with kids and sharing what we do.

We'll always do a menu coloring station, whipped cream demo and sprinkle bar for dessert, and often, especially with multiple day bookings, will throw in a free kids cooking demo or cheese dumpling class.

CHEESE QUESADILLAS OR GRILLED CHEESE

Melted cheese of your choice on your carrier of choice.

-available gf

PLAIN CHICKEN BREAST OR ORGANIC CHICKEN TENDERS & FRIES

Lightly seasoned and served with ranch or BBQ sauce or ketchup. Baked potato fries.

-available gf

CHEESE & BUTTER NOODLES

Pasta tossed with butter or red sauce and a sprinkle of parmesan or mozzarella.

-available v/gf

TURKEY SANDWICH

Turkey, cheese, lettuce, tomato, mayo, on country bread with the crusts optional.

-available v/gf

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Cooking Class Add-On

At Lotus Chefs, we believe food is one of the most joyful ways to connect, and we love nothing more than sharing our passion for culinary play with our guests! Our optional pre-dinner cooking classes are interactive, fun, and perfect for families and groups looking to elevate their dining experience with hands-on creativity. Whether you're folding dumplings, rolling sushi, or building your dream poke bowl, these engaging sessions offer a memorable way to laugh, learn, and bond—while gaining a deeper appreciation for the ingredients and cultures that inspire our menus.

POKE MAKING STATION

Learn how to layer the perfect poke bowl with fresh island toppings, and creative flavor combinations - everyone gets to make their own to share!

-gf/ available v

POKE MAKING STATION

Roll your own sushi like a pro with guidance on fillings, rice technique, and presentation.

-gf/ available v

SPRING ROLL STATION

Discover the art of wrapping vibrant Vietnamese-style spring rolls filled with herbs, noodles, and local produce, and try your hand at a few of our favorite handmade sauces!

-gf/ available v

DUMPLING ROLLING

Master a few dumpling folding techniques with our ginger pork, cheese, or veggie filling - hands-on fun for the whole group!

-available v

WHIPPED CREAM DEMO & SPRINKLE BAR

Included per request for any bookings with keiki!

Fine Print: Each class replaces the appetizer course of your Tier 2 booking and includes an additional hour of onsite service by our team. Designed to be easy to set up and fully no-cook, they're a natural fit for all ages and skill levels. Pricing ranges from an additional \$40-\$75 per person, depending on your group size and chosen class style. This experience must be booked in advance and is subject to chef availability.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Inclusive Pricing Guide

TIER 1

1 Protein Choice
1 Full Dinner "Set" Selection
Still & Sparkling Water
Head Chef & Assistant(s) up to 4 hours on-site

All labor and food costs included, excluding of premium ingredients

Tax, travel & admin fees additional

Children under 5 free, children 5-11 half off

20% off 3 or more family-style bookings during your stay

Number of Guests	Rates per person
4-5	\$185
6-7	\$150
8-9	\$130
10-11	\$110
12-14	\$100
15-20	\$95
21+	\$85



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Inclusive Pricing Guide

TIER 2

1 Appetizer Selection
2 Protein Selections
1 Full Dinner "Set" Selection
1 Dessert Selection
Still & Sparkling Water
Head Chef & Assistant(s) up to 5 hours on-site

All labor and food costs included, excluding of premium ingredients

Tax, travel & admin fees additional

Children under 5 free, children 5-11 half off

20% off 3 or more family-style bookings during your stay

Add interactive cooking class, +\$40-75pp

Number of Guests	Rates per person
4-5	\$225
6-7	\$185
8-9	\$155
10-11	\$135
12-14	\$125
15-20	\$120
21+	\$110



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Explanations of Charges

We believe that creating a mindful and supportive environment starts with valuing the contributions of everyone involved. Our fee structure reflects this, allowing us to pay our fabulous chefs and staff fairly, support local farmers and purveyors, purchase high quality imported goods like superfoods and oils, as well as cover expenses like equipment costs, business insurance and other administrative expenses, zero waste, and non-toxic products, and ongoing training, while also showing gratitude to our dedicated team with livable wages on an island with an extremely high cost of living expenses.

TRAVEL

- \$75 per day to Westside Maui
- \$50 per day to Southside Maui, Northshore & Upcountry

4.712% GET

- Our services, like all services in Maui County, are subject to the Maui General Excise Tax (GET) of 4.166% for the remainder of 2023, and 4.712% for 2024. Hawai'i does not have a traditional sales tax but instead utilizes the GET, which is assessed on all business activities and paid to the county of Maui.

2.9% PROCESSING FEE

- Lotus Chefs applies a 2.9% credit card processing fee to all invoices, which covers the costs of credit card transactions. However, if you prefer to pay using a check or another fee-free method, we are more than happy to remove this fee for you.

HOLIDAY & HIGH SEASON RATES

- Double charge for Christmas, Thanksgiving, New Years Eve, New Years Day
- 50% up-charge for all other major holidays and December 15 -January 5

20% ADMIN SERVICE FEE

- At Lotus Chefs, we are committed to supporting our team with fair, livable wages and maintaining sustainable business practices. To achieve this, we apply a 20% administrative service fee to all invoices. This fee covers the essential work behind the scenes, including menu planning, ingredient sourcing, shopping, and the operational costs of running a high-quality private chef service on Maui. It also helps offset Maui's higher cost of living and ensures we can continue to provide exceptional service and locally inspired cuisine.

CHILDREN'S PRICING

- Children under 5 are free. Children 5-11 are 50% off adult pricing. We are happy to provide a children's menu, or children can eat smaller portions. Whatever makes your family the happiest!

GRATUITIES

- Gratuities are never expected but always appreciated as a gesture of gratitude for excellent service. Should you feel inspired to show extra appreciation for our chefs and staff, any additional gratuity will be graciously accepted and evenly distributed among the team. These tokens of thanks directly support the hardworking individuals who bring love, intention, and flavor to every meal, creating experiences that align with your retreat and dining goals.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Yum!

What's included?

- Professional contracted staff, including a head chef, and chef assistants / servers as needed, with an assistant always provided.
- Head chef carries personal liability Insurance and food safety certification.
- All agreed-upon food and beverages, featuring farm-to-table, locally sourced ingredients.
- Menu planning consultation to suit your preferences and dietary needs.
- Dietary alterations to accommodate guests with food allergies or restrictions.
- Plating either buffet, family style, or individual depending on menu and kitchen logistics.
- Grocery shopping and local ingredient sourcing.
- Seated table service.
- 1 initial consultation call.
- Details and event logistics.
- Full availability via email from contract signing to the event date.
- Extensive access to equipment and supplies such as Vitamix, food processor, and other tools as needed.
- Cloth napkins and elegant platters and serving utensils for a polished presentation.
- Full cleaning of the kitchen after each meal, including all dishes, sweeping floors, etc.
- Natural cleaning supplies.
- Referrals to our fabulous island community of small business owners, including tour guides, massage therapists, florists, sound healers, tour guides, and more!
- *Note: please refer to contract for complete information!*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Great! So what's not included?

- Rental of equipment not owned or offered by the company.
- Dishes, flatware, or glasses (available for an upgrade if needed).
- Alcoholic beverages, though pairing recommendations can be provided.
- Tableware and glassware, with recommendations and rental facilitation available upon request.
- Tablecloths, with recommendations and rental facilitation available upon request.
- Event planning or coordination beyond the scope of the agreement.
- Permits or fees required for serving food and beverages, if mandated by the venue or location.
- Items not outlined on the agreed-upon menu.
- Unlimited calls, text messages, or social media communication beyond standard availability.
- Deep cleaning of the kitchen or venue.
- Cleaning of areas outside the kitchen and dining areas.
- Snacks or leftovers (not guaranteed).
- Basic kitchen equipment needed to execute the menu, such as a stove, refrigerator, oven, or filtered water.
- Travel expenses for staff.
- Childcare services.
- Additional hours for staff if the event runs late (billed at \$95/hour for the chef and \$50/hour for assistants, rounded up, including late start times for meals).
- *Note: please refer to the contract for complete information.*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Upgrades & Referrals

At Lotus Chefs, we love supporting small, local, and women-owned businesses, and we're proud to have a large community of talented professionals we can recommend to enhance your dinner experience or other parts of your Maui adventure. Here are just a few ideas to inspire you:

- Full plateware and bespoke tablescapes, available from our archives or via rental.
- Custom floral arrangements and lei-making classes.
- Hawai'ian chanting, hula dancing, and cultural immersion experiences.
- Private yoga classes tailored to your needs.
- Massage therapy to help you relax and unwind.
- Sound healing sessions for a transformative experience.
- Surf lessons to embrace Maui's adventurous spirit.
- Guided Road to Hana tours for breathtaking sights and stories.
- Professional photography and videography to capture special moments.
- Tables, chairs, and picnic styling rentals for seamless event coordination.
- Expert sommelier, mixologist, or barista services for elevated beverage experiences.
- Custom cakes and pastries for birthdays, anniversaries, or other celebrations.

Have something else in mind? Just ask, and we'll do our best to make it happen!



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

5 Star Reviews:



Joe Capitani: *This Chef's Food not only is healthy and delicious but it's made with love and passion. Amazing people make amazing food. Thanks Chef for a 5 star experience!*

Justin Clarey: *Amazing dinner experience and our family loved all the food and hospitality!*

Armon Petrossian: *Kyra and her team provided us with a world-class experience of cuisine during our company retreat in Maui. She also helped get us in touch with other amazing people in the hospitality industry that included a mixologist, massage therapist, and more. Highly recommend!*

Tracy E.G: *My family was very happy with the "Hawai'ian" inspired brunch Chef Kyra and her team prepared in our Hawai'ian vacation rental home. Everything was prepared fresh with local ingredients and was beautifully presented. From Ahi Eggs Benedict to the juice bar, my family raved about the entire meal. Chef Kyra and her team were also fantastic in their service and so fun and friendly. When in Maui again, I would definitely use her services.*

Eva Hickey: *Amazing chef prepared a memorable dinner for me and my family- we were celebrating my daughter-in-law's 30th birthday. The food was out of this world. She was so good with my young grand children and they even ate her food. I highly recommend!*

Brittany MacKinnon: *Kyra was so accommodating to my picky eater status. She called me ahead of the retreat to ensure she had food for the week that I would be able to enjoy. I was very appreciative. Throughout the week I ate way more than I thought I would and even tried some new foods I had never had before. She is an amazing, creative chef who I highly recommend!*

Jonathan B.: *Kyra and her team created an amazing dining experience for my entire family. I'm certainly not one to leave reviews or embellish, but the dining Experience was truly amazing. Professional. Creative. Delicious. Great attention to detail. A really strong recommendation. I will definitely be using her again in the future when I'm back in Maui!*



About the Owner

Chef Kyra Mirian Bramble

My passion for food has been a lifelong journey, intricately woven with experiences from travel, hospitality, and, most importantly, family. As the driving force behind Lotus Chefs and a proud mother, I've found a way to harmonize my devotion to culinary arts with the joys and lessons of motherhood.

Having called Maui home for over a decade, its rich culinary landscape continues to inspire me daily. From championing seasonal ingredients to showcasing local delicacies infused with aloha spirit, my mission is simple: to bring families closer together through unforgettable meals. My culinary influences span from my Californian roots to the vibrant flavors of Southeast Asia and Central America, always highlighting the magical melting pot that Maui is and highlighting local farms, and small boutique local products. The dishes I create reflect this journey, blending timeless classics with innovative fusions to delight every palate.

My formal culinary education began at Le Cordon Bleu, followed by an immersive exploration of regional cuisines, holistic nutrition, Ayurvedic cooking, and Hawai'iian wildcrafting. With over two decades in the hospitality industry, I remain dedicated to crafting experiences that nourish both the body and soul.

As my own family grows, Lotus Chefs has grown as well, my role has evolved to prioritizing being a mama in my own home. While I may not be crafting every dish myself, I've hand-selected a team of exceptional chefs who embody my ethos and passion. Together, we deliver meals that are not only delicious but filled with love and intention. At Lotus Chefs, we seamlessly combine culinary excellence with genuine warmth, creating family-centered dining experiences that are both elevated and approachable.

Whether you're looking to celebrate a special occasion or savor a thoughtfully prepared meal with loved ones, Lotus Chefs offers a unique experience that prioritizes quality, family, and the essence of Maui. I thank you from the bottom of my heart for supporting us!



