



Lotus Chefs

MAUI HI

E KOMO MAI!

CASUAL FAMILY DINNER SERVICE GUIDE



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E Komo Mai! Welcome!

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.

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

Hawai'i & Plantation Story

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.

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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.

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Local Style Menu

CHOOSE YOUR PROTEIN

*Ginger Teriyaki Kalbi Beef Short Ribs (Korean Style Ribs)
Steamed Local White Fish in Banana Leaf with Coconut &
Fresh Herbs**

*Grilled Huli Huli Style Citrus Pineapple Chicken Thighs
Tofu Steak with Shoyu-Ginger Glaze*

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

SIDES INCLUDED

*Molokai Purple Sweet Potato Mash OR Spam Fried Rice OR
Coconut Cilantro Rice*

Grilled Rainbow Market Veggies & Pineapple

*Farm-to-Table Rainbow Salad with Local Tropical Fruit,
Chef's Dressing*

Hawai'ian Local Rolls & Poi

RECOMMENDED APPETIZER PAIRING

Salsa Trio

Pork Island Dumplings

*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*



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Classic Menu

CHOOSE YOUR PROTEIN

*Herb Rubbed Local Steak (your choice cut) Sous Vide and Cast Iron-Seared**

*Herb Rubbed Maui Nui Venison Leg Medallions, Sous Vide
and Cast Iron-Seared**

Roast Lemon Garlic Honey Bone in Organic Chicken

White Fish of the Day, Baked with Local Citrus and Garlic 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 Confit Mashed Potatoes with White Russet OR Purple Molokai

Grilled or Roasted Rainbow Veggies

Local Fresh Bread (Sourdough or Focaccia, availability pending)

Farm-to-Table Rainbow Salad, Chef's Vinaigrette

RECOMMENDED APPETIZER PAIRING

Baked Brie Platter

Rainbow Grazing Board

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Mexican 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
*Blackened or Grilled Local Fish of the Day**
Tempeh & Mushroom "Taco Filling"

SIDES INCLUDED

Spanish Rice OR Cilantro Lime Rice
Black Beans OR Refried Beans
Crumbled Queso
Fresh Corn Chips with Chef's Fresh Salsa
Farm-to-Table Rainbow Salad OR Fajita Veggies
Corn OR Flour Tortillas

RECOMMENDED APPETIZER PAIRING

*Ceviche of the Day**

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Southeast Asian Menu

CHOOSE YOUR PROTEIN

Grilled Red Curry Sweet Chili Thin Sliced OR Kalbi Beef
Garlic-Lime Pork Tenderloin Skewers
Grilled Lemongrass Turmeric Chicken Thighs
*Steamed or Grilled Coconut Lemongrass Thai Basil Local Fish**
Grilled Curry-Rubbed Tofu Satay (v)
OR: Choose any of the above proteins in a coconut curry

SIDES INCLUDED

Pineapple Cashew Fried Rice OR Coconut Cilantro Jasmine Rice
Grilled Rainbow Veggies & Pineapple OR Coconut Curry w/ Choice Protein
Green Papaya Rainbow Salad OR Lettuce Cups & Herbs Board
Coconut Ginger Peanut Sauce OR Chili-Lime Nuoc Cham

RECOMMENDED APPETIZER PAIRING

Pork Island Dumplings
*Tuna Poke**

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Italian American Menu

CHOOSE YOUR SAUCE

Classic Ragu (with local beef venison or tempeh)
Kula Basil Pesto (pairs especially well with chicken or seafood)
Cheesy Vodka Sauce
Rustic Marinara

CHOOSE YOUR PROTEIN

Ground Maui Beef, Maui Nui Venison or Tempeh in Ragu
Grilled Lemon Garlic Chicken Organic Chicken Breast
Baked White Fish of the Day with Italian Herbs & Butter*
*Maui Beef and/or Venison and/or Italian Sausage Meatballs**

SIDES INCLUDED

Housemade Sourdough Garlic Bread
Roasted or Grilled Seasonal Rainbow Veggies
Farm-to-Table Rainbow Salad OR Hybrid Caprese Salad, Balsamic Vinaigrette
Pasta of Choice (gf available)

RECOMMENDED APPETIZER PAIRING

Tomato Confit Board
Rainbow Charcuterie Grazing Board
Baked Brie Platter

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Mediterranean Menu

CHOOSE YOUR PROTEIN

Grilled Lemon Herb Yogurt Garlic Chicken Skewers
Grilled Herb Garlic Citrus Local Fish or Salmon* Skewers*
Grilled Garlic Sumac Steak Skewers*
Grilled Maui Beef or Maui Nui Venison Kafta
Harissa-Sesame Tofu & Veggie Kabobs (plant-based option)

MEZE SIDES INCLUDED

Herbed Basmati Rice OR Quinoa "Tabbouleh"
Grilled Rainbow Veggies with Mediterranean spices
Olives, Cucumber, Tomato
Grilled Flatbread
Tzatziki cucumber yogurt sauce OR Mediterranean inspired chimichurri
Farm-to-Table Rainbow Salad, Chef's Dressing

RECOMMENDED APPETIZER PAIRING

Rainbow Charcuterie Grazing Board
Mezze Platter

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Pupus Appetizers

TOMATO CONFIT BRUSCHETTA BOARD

Hana cherry tomato garlic confit baked in cast iron with parmesan & Maui herbs, truffle finished, local sourdough (available v & gf)

RAINBOW CHARCUTERIE GRAZING BOARD

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

BAKED BRIE BOARD

Baked brie, roasted garlic, Maui raw honey (hot honey optional), Kula strawberries, 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*

Ginger sesame marinated ahi, Maui onion, avocado, green onions, local taro root & root vegetable chips (gf)*

CEVICHE OF THE DAY*

Catch of the day, Maui citrus Leche de Tigre, Maui onion, cilantro, tropical fruit, taro root chips (gf)*

SMOKED TROUT KIMCHI DIP

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

BAKED FETA MEZZE PLATTER

Baked feta and cherry tomatoes OR beet garlic hummus (vegan option), olives, fresh veggies, crackers (available v/gf)

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Kō Sugar & Sweets

At Lotus Chefs, we're honored to partner with Nosh Bakery, a boutique, mama-owned bakery tucked into Maui's North Shore. Known for her minimal elegant aesthetic and commitment to whole, mindful ingredients, Nosh crafts cakes that are both timeless and deeply satisfying. With a focus on classic flavors and refined elegance, these treats are perfect for celebrating life's sweetest moments.

Whether marking a birthday, gathering with loved ones, or just indulging in something beautiful, a Nosh cake adds a grounded, graceful finish to your private dining experience.

NOSH CELEBRATION CUPCAKES

Red Velvet w/ whipped cream cheese frosting

Chocolate w/ creamy peanut butter frosting, salted chopped pecans

Vanilla w/ vanilla bean buttercream frosting

Coconut Cake w/ whipped cream cheese frosting, toasted coconut flakes

Butter Pecan w/ brown butter buttercream, chopped pecans

Tiramisu w/ espresso-soaked vanilla cake, mascarpone frosting

(all available gf, some available df)

NOSH MINI TARTS

Lemon, Lilikoi, Macadamia, Vanilla Cream, Chocolate

(all available gf)

UPSIDE DOWN PINEAPPLE CUPCAKES

Exactly what it sounds like, but personal sized!

CHOCOLATE FUDGE BROWNIES

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

LOCAL CUSTOM CAKE

For special celebrations we love upgrading to a custom cake! Generally this is an additional \$5-10pp depending on the complexity of flavor & decor. Cakes are modern rustic smooth-ish finish.

PLANT BASED CUSTOM CAKE

We can make custom raw vegan cakes In a variety of flavors. Please Inquire for specialty pricing. (v/gf)

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

While we'll always offer local fruit & veggies, we can also do classic mac and cheese, grilled chicken, or even dino nuggets (*insert knowing look parent to parent*). Overall 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, and ensure that food is both cooked and cut according to your little one's ages, tooth count, and special preferences.

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.

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. Veggies or avocado optional.
-available gf

PLAIN CHICKEN BREAST OR ORGANIC CHICKEN TENDERS & FRIES

Lightly seasoned and served with ranch or BBQ sauce or ketchup. Baked potato fries or broccoli.
-available gf

CHEESE & BUTTER NOODLES

Pasta tossed with butter or red sauce and a sprinkle of parmesan or mozzarella. Cauliflower or broccoli
-available v/gf

TURKEY SANDWICH

Turkey, cheese, lettuce, tomato, mayo, on country bread with the crusts optional.
-available v/gf

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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 \$50-85 per person, depending on your group size and chosen class style. This experience must be booked in advance and is subject to chef availability.

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Tier 1 Pricing

Included in service:

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

Number of Guests	Rates per person
4-5	\$225
6-7	\$195
8-9	\$160
10-11	\$140
12-14	\$130
15-20	\$115
21+	\$105

Listed rates are per adult. Children under 5 free, children 5-11 half off.
All rates include labor, food costs*, and now also the administrative fee, *which was previously listed as an additional 20% charge*

*Premium ingredients or additional requested items are billed at market rate
Tax, travel & processing fees additional

Gratuities are at the discretion of the client & pooled among team per service.
Please submit a [chef request](#) and book a consult call for exact details.

Enjoy 15% off when you book 3 or more services in the same week!

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Tier 2 Pricing Guide

Included in service:

2 Protein Selections
1 Full Dinner "Set" Selection
1 Dessert Selection
Still & Sparkling Spa Water Service
Head Chef & Assistant(s) up to 5 hours on-site
All food costs*

Number of Guests	Rates per person
4-5	\$275
6-7	\$235
8-9	\$195
10-11	\$170
12-14	\$160
15-20	\$145
21+	\$135

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Explanations of Charges

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 4.712%. 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

ADMINISTRATION FEE INCLUDED

To simplify billing and maintain transparency, our previous 20% administrative fee is now included in all listed rates and will no longer appear as a separate line item on invoices. This helps cover essential behind-the-scenes operations while supporting fair wages and sustainable practices.

CHILDREN'S PRICING

- Children under 5 are free. Children 5-11 are 50% off adult pricing. There must be one full paying adult per child for discounted child service. We are happy to provide a children's menu, or children can eat smaller portions. Whatever makes your family the happiest!

GRATUITIES

- Gratuities are always at your discretion, and while customary, 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 nourish your family.

What is included?

- Certified, Insured Head Chef for each meal, supported by our all-woman team
- Chef assistant included with every service for prep, plating, and clean-up
- Additional servers provided as needed to support smooth, timely service
- Customized menu planning call to align on preferences, allergies, and event flow
- Full ingredient sourcing and shopping, prioritizing organic and local products
- All agreed-upon meals and beverages included, featuring seasonal Maui ingredients
- Dietary accommodations available for allergies, sensitivities, and preferences
- Family-style seated service as the primary format, with buffet or plated options as needed
- Table service provided by our staff, so guests can relax and enjoy the meal
- Access to high-end culinary equipment, including Vitamix, food processors, and more
- Natural linen table settings, cloth napkins, and elegant platters and utensils
- Chef-curated presentation, with seasonal or tropical aesthetic touches (chef's choice)
- Full kitchen and dining clean-up after every service, including dishwashing and floors
- Eco-friendly cleaning products used exclusively for a safe, non-toxic environment
- Ongoing communication via email, from contract signing to final service
- Referrals to trusted island partners, including tour guides, bodyworkers, florists & more
- *Please refer to your signed contract for complete details and terms.*

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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, decor, flatware and glassware, with upgrades 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.*

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'iian 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!

5 Star Google Reviews:

Joe C: 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 C: Amazing dinner experience and our family loved all the food and hospitality!

Grant B: My family and I arrived to Maui for the first time this year. Kyra was referred to us from the host at the location we stayed at along with other top tier Chef's. Upon reaching out to a few of them, I found that Kyra was the most easy going and talented of the group. We did three meals with her (two brunches, one dinner). Was one of the highlights of our trip. Worth every penny and will be a new standard in our family vacations to Maui. Mahalo!

Phillip S: Incredible food and team. We hired chefs Kyra and Casia and their terrific assistants to cook for our multigenerational family of 7 adults and 2 small kids from 3 different countries. A total of 3 nights of our vacation. They were the best meals we had in Maui! They were organized and right on time, the food looked and tasted beautiful, and they accommodated all our quirks, crazy kids running around, and served the most tasty and relaxing meals we had. You don't be disappointed.

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!

Sara H: We had a group of 13 last night for dinner in our condo at Hanua Kai Resort. Angel and team made it such a great experience! It is clear that Angel loves her job and loves to buy and cook using the freshest and best ingredients. Her personality is like sunshine, and her food was off the charts good. Who knew I even liked beets and cauliflower!?! And the place was left spotless with the leftovers packed away neatly in the fridge. I would not hesitate to have Lotus Chef cater a dinner for us again. Well done!

Richard R: Simply the best meal I have had on Maui in the 20 plus years I have been visiting here. Beautifully presented, delicious and creative food served by a friendly and knowledgeable team.

Meet our Culinary Team



KYRA MIRIAN BRAMBLE

Kyra Mirian Bramble, owner and head chef of Lotus Chefs, blends her Le Cordon Bleu training with a deep passion for farm-to-table cuisine rooted in Maui's vibrant local bounty. Balancing motherhood and leadership, she infuses every dish with soulful intention, drawing from her global culinary journey and love for community. Under her guidance, Lotus Chefs creates nourishing, unforgettable meals that celebrate sustainability, creativity, and aloha.



BELIA PAUL

Belia brings two decades of culinary experience, beginning with her training at the University of Hawaii Maui campus, where she earned national accolades. A Maui local, Belia is passionate about farm-to-table cooking and showcasing Hawai'i's rich culinary heritage. Her work reflects a deep commitment to creativity, sustainability, and cultural connection through food.



ANGEL GREEN

Chef Angel Green brings decades of culinary experience to Lotus Chefs, blending healing culinary artistry with deep roots in Hawai'i and training from renowned wellness institutions like Living Light Culinary and Hippocrates Health. Her vibrant, seasonal dishes celebrate the island's abundance, often featuring local fish, venison, and organic produce, all crafted with joy, playfulness, and care.



KENA KAY LOPEZ

Kena is a soulful chef and proud mama who began cooking at 11, inspired by Southern comfort food & hospitality. Her journey from Florida to Southern California shaped her bold, ingredient-driven style with coastal & Mexican flavors. Here on Maui, she cooks for her family, co-runs a taco catering company with her husband, and crafts intimate private dining experiences. Her food blends Southern roots, West Coast creativity, and Hawaiian spirit.



CHRISTINA OLIVIERA

Chef Christina Oliveira, is celebrated for her vibrant fusion cuisine and artistry, blending culinary craft with a deep sense of purpose and healing. Trained in both the culinary and healing arts, she creates nourishing meals that honor diverse diets, including sustainable meats and bone broths. Known for her intuitive cooking, teaching, and reverence for nature, Christina brings magic and heart to every meal.



CASIA ROSE

Chef Casia Rose, a Maui native, blends her love for local ingredients, gardening, and foraging with a rich flair for multicultural fusion—especially Mediterranean cuisine. Trained under Kyra Bramble for over seven years and certified in raw food in Bali, Casia crafts soulful meals that honor both tradition and innovation, integrating sustainable meats and bone broths. Her dishes reflect a deep reverence for the land and a commitment to nourishing body and spirit.



About the Owner

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'ian 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!



An open letter to fellow chefs

Dear Chef,

If you're reading this, you're likely someone who cares deeply about presentation, precision, and the art of creating unforgettable culinary experiences—just like I do! And you're researching how other chefs present their own offerings—just like I used to do!

Every menu packet, design element, and piece of structure you see here was handcrafted by me. I design and customize all of this myself, including my websites, based on over two decades of hands-on experience in the culinary world. These systems reflect years of refining pricing structures to meet the unique demands of my local market in Maui, while remaining deeply committed to sustainability—for myself, for my team, and for my clients.

I believe that excellence begins long before the first plate is served. That's why I approach every touchpoint—from the first digital interaction to the final sweep of the kitchen—with care, organization, and beauty. That is how I honor the guests who invite us into their lives.

In addition to being a Le Cordon Bleu & Holistic Nutrition Consultant Chef, I'm also a designer with a CalArts Graphic Design Certificate, a META-verified social media marketer, a small business owner, and a website and app designer. I love collaborating with fellow culinary creatives and offer 1:1 coaching to help chefs like you build strong, aligned businesses, guiding in pricing, logistics, menu development, marketing, branding and more. I also offer downloadable programs, templates, and business-building guides.

If you're inspired by the organization and aesthetic of this packet, I'd love to hear from you. I've got a treasure trove of resources I haven't yet had time to publish, and instead of seeing this work copied—as has happened before—I invite you to partner with me.

Let's uplift each other's work and build this industry with integrity and mutual support. You can explore my coaching offerings, template shop, and classes at kyramirianbramble.com, or email me directly at aloha@lotuschefs.com.

With love and in solidarity,

Kyra Mirian Bramble
Chef & Creative