



Lotus Chefs

MAUI HI

E KOMO MAI!

CHEF'S FINE DINING DINNER MENU



lotuschefs.com | aloha@lotuschefs.com

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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 Fine Dining Dinner

Our Chef's Seated Dinner Menu offers an elevated dining experience designed for those unforgettable moments. Set in the comfort of your Maui vacation rental, each meal combines the island's rich bounty with exceptional culinary craftsmanship led by our most experienced chef team.

FARM-TO-TABLE COMMITMENT

Every dish is crafted using fresh, locally sourced ingredients, with our goal of 80-90% of our produce, seafood, and proteins coming directly from Maui's land and waters. This farm-to-table approach ensures each bite reflects the vibrant flavors of the island while supporting the local community.

TAILORED DINING FOR EVERY OCCASION

Our seated dinners feature thoughtfully curated multi-course menus that cater to your unique tastes and dietary needs. From classic Hawai'ian-inspired dishes to globally influenced creations, we ensure that every plate delights and satisfies.

IMPECCABLE HOSPITALITY

Infused with the spirit of aloha, our services are defined by warmth, attentiveness, and genuine care. At Lotus Chefs, we believe that high-end dining doesn't need to be pretentious. Whether we're accommodating toddlers or catering to distinguished guests, every member of your party is treated with the same respect and care. Our team's goal is to create an atmosphere of connection and celebration, ensuring that your seated dinner is more than just a meal—it's a memory.

THREE SERVICE TIER OPTIONS

To suit a variety of occasions and preferences, we offer three tiers of service:

- **Tier 1 Silver:** 4 courses with a chef's amuse-bouche, choice of soup, salad or a "green starter", one main, two sides, dessert, still & sparkling water
- **Tier 2 Gold:** 5 courses with a chef's amuse-bouche, choice of soup, salad or a "green starter", two main options, appetizer, two sides, dessert, still & sparkling water, tea & coffee service
- **Tier 3 Platinum:** 6 courses with full tablescapes and florals, including a chef's amuse-bouche, three choices of appetizers or soup/salad, two main options, two sides, dessert, still & sparkling water, tea & coffee service

ENHANCING YOUR EXPERIENCE

For those looking to elevate their event, we offer an array of upgrades and add-ons. From bespoke tablescapes and artisanal floral arrangements to personalized wine pairings and professional photographers to all out custom celebration cakes, we're here to make your evening truly extraordinary. Whether you're envisioning an elegant, intimate ambiance or a grand celebration, we'll help bring your vision to life.

Celebrate life's moments with a dining experience that brings the best of Maui to your table with love, warmth and stories. With Lotus Chefs, every meal is an opportunity to savor and connect.

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Green Starters & Salads

CHEF'S CHOICE RAINBOW SALAD

Local greens and select Maui-grown seasonal produce; choice of preserved lemon vinaigrette, truffle-ponzu, or custom
**v/gf*

MISO CAESAR SALAD

Romaine halves, white miso anchovy dressing, toasted garlic panko crouton crumble, shaved parmigiano reggiano
**available v/gf*

HERBED GOAT CHEESE BEET SALAD

Whipped herbed upcountry goat cheese, baby arugula, roast local beet, candied macadamia, Kula strawberries, edible flowers, local honey, balsamic
**gf / available v*

BURRATA FENNEL CITRUS SALAD

Burrata, shaved fennel, fresh citrus, chive micros, sherry vinaigrette, toasted macadamia
**gf*

RAINBOW GRAZING BOARD

Chef's choice imported and local charcuterie, cheese, crudités, and delicacies
**available gf*

BAKED BRIE & HONEYCOMB

Warm brie, Maui Bees honeycomb, garlic confit, Kula strawberries, fig crackers

CAULIFLOWER FENNEL SOUP

Creamy cauliflower, fennel bulb and coconut purée, fennel frond truffle oil
**available v/gf*

Pupus Appetizers

MAUI WONTON “NACHOS”

Sesame-marinated wild sashimi ahi, avocado, green onions, wasabi aioli, fried wonton
OR

Kalua pork, avocado, green onions, dill pickles (trust us), avocado, Japanese BBQ sauce, queso, fried wonton

**available gf / pork pending availability*

SPICY SALMON RICE PAPER CRISPS

Sashimi-grade salmon with spicy local-style Sriracha mayo, avocado, green onions, crispy rice paper puffs, furikake, tobiko

**gf*

CEVICHE OF THE DAY

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

**gf*

SEAFOOD CAKES

Kauai shrimp or imported crab, preserved lemon, Maui herbs, panko, sriracha remoulade

**available gf*

ISLAND GYOZA

Ginger pork filling wrapped fresh and steam fried to order with chef's dipping sauce

**available v*

CHICKEN SATAY

Grilled turmeric lemongrass chicken skewers, green papaya, ginger coconut peanut sauce

**gf*

SASHIMI CARPACCIO

Choice of sashimi-grade Ahi, Salmon or Hamachi (as available), truffle ponzu, Maui cucumber, shaved jalapeño

**gf*

SMOKED TROUT KIMCHI DIP

Local kimchi, smoked trout, creamed together with aromatics and citrus, saltines and crudités

**available gf*

Mauka Land

HAWAII'IAN FILET MIGNON* OR MAUI NUI VENISON

Choose from the following or request your personal preference:

Filet Mignon or wild Maui Venison**, sous vide to medium rare, herb rubbed, and cast iron finished or grill finished*

Choose a sauce or request your personal preference:

Choice: Maui herb chimichurri, horseradish whipped cream, red wine & Kula berry reduction, compound butter.

**Local prioritized when quality is up to par, any cut available, Waghu available for additional charge*

***cut depends on availability, backstrap and leg medallions preferred*

HONEY CITRUS ROASTED WHOLE CHICKEN

Crispy skinned organic whole chicken or full legs, local prioritized when available. Finished with local honey, local citrus, grass-fed butter

PORK CHOP

Seared or grilled tropical fruit glazed pork chop, tropical fruit chutney or fresh tropical seasonal fruit salsa

PLANT BASED OPTIONS

We will happily customize for you, some recommendations are are:

*Handmade tortellini with ricotta herb filling, macadamia basil pesto
Locally made soy-free Tru Tempeh with ginger teriyaki glaze, Maui lion's mane mushroom or portobello "steak" with chimichurri, Seared cauliflower center cut with compound butter*



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Makai Ocean

FISH OF THE DAY

Macadamia: crusted with macadamia, panko, upcountry herbs, edible flower lemon garlic compound butter
*available gf

En Papillote: steamed In banana leaf with Maui citrus, herbs, butter, white wine
*gf

Classic: baked or pan-fried, sauce of choice (seasonal fruit pico, ginger sesame, beurre blanc, lemon garlic)
*gf

Fish Options: Mahi Mahi, Ahi, Opah, Opakapaka, Swordfish, Kajiki and more, depending on availability

SESAME AHI TATAKI

Wild ahi tuna steak crusted with sesame seeds & black pepper, miso citrus sesame ginger, med-rare
*gf

MISO HONEY CEDAR PLANK SALMON

Salmon fillets cooked on a cedar plank, miso lilikoi honey glaze
*gf / served family style



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Suggested Sides

Classic garlic confit and cream mashed classic potatoes

**gf/ available v*

Purple Molokai sweet potato coconut purée

**gf/ available v*

Macadamia nut & caramelized onion rice pilaf

**gf/ available v*

Linguine or fettuccine with garlic cream sauce

Charred sesame broccolini

**gf/ v*

Roasted rainbow carrots & fennel bulb

**gf/v*

Charred bok choy

**gf/v*

Grilled or roasted seasonal rainbow veggies (Chef's Choice)

**gf/v*

Grilled lemon Makawao asparagus (seasonal) or imported

**gf/v*

Sautéed Hawai'iian mushrooms

(availability ranges between oyster, baby shiitake, king trumpet)

**gf/available v*



Kō Sugar & Sweets

We're delighted to be in the process of curating a brand-new dessert menu in collaboration with our talented new pastry chef. The selections below are sample offerings that reflect our evolving vision—seasonal, island-inspired, and crafted with love. During your consultation call, we'll explore your preferences, discuss possible alterations, and share any new sweet additions we're developing just for you.

KULA LAVENDER STRAWBERRY CAKE

Fragrant lavender-vanilla cake layered with fresh Kula strawberries and Swiss vanilla bean buttercream

PINEAPPLE UPSIDE-DOWN RUM BUNDT CAKE

Individual 3" bundts made with local pineapple and Mahina Rum from Hali'imaile, topped with a fancy cherry—perfect with whipped cream or ice cream (*rum-free option available*)

LILIKOI UPSIDE-DOWN CHEESECAKE

Salted macadamia graham crumble, classic New York-style vanilla bean cheesecake, topped with vibrant lilikoi glaze

HAWAI'IAN RUM TIRAMISU

Fusion sponge cake soaked in Maui coffee and Hawai'ian dark rum, layered with vanilla bean mascarpone cream

CHOCOLATE CARAMEL POT DE CRÈME (GF)

Decadent dark chocolate custard with haleakala creamery goat milk caramel and vanilla bean whipped cream

MANGO CRÈME BRÛLÉE (GF)

Silky mango custard with a crackling caramelized sugar top

BIRTHDAY CAKES OR CUPCAKES

The sky is the limit here. Tell us what your special guest is craving, and we'll create a custom cake or cupcakes for you. Cakes are classic style and can be adorned with flowers or natural toppings. All cupcakes and most cake options are included in base pricing, but some special requests may yield an additional \$5-10 per person.
(*available df & gf*)

Menu Tablescape

FLATWARE

*gold matte dinner forks
gold matte salad/dessert forks,
gold matte teaspoons
gold matte dinner knives
gold matte tea party spoons
gold matte butter knives*

PLATES

*cream handmade reactive glaze stoneware round dinner & salad/dessert plates
classic white round porcelain dinner & salad/dessert plates
vintage mismatched round dinner & salad/dessert plates*

TABLESCAPE

*natural round woven placemats/charges
gold rustic round placemats/charges
macrame table runners
cheesecloth table runners (pink, teal, tan, green)
chiffon table runners, white
natural neutral tablecloths
“tea party” vintage assorted decor
“zen / yoga” buddha & crystal assorted decor
“classic” gold & glass assorted decor
“beach boho” shell & glass assorted decor
assorted mini bud and arrangement vases for florals
fuchsia cloth napkins
white cloth napkins
mismatched kantha napkins*

PLATTERS & BOARDS

*teak and mixed wood assorted platters, bowls, boards
white porcelain square & oval assorted platters
white porcelain three-tiered high tea platters*

GLASSES & TEA

*pastel & clear vintage-style goblets for water or wine
clear vintage style glasses for water or cold beverages*

Menu Theme Inspiration

LADY OF HONOR

*vintage mismatched or cream glaze stoneware round dinner & salad/dessert plates
gold rustic round placemats/chargers
white chiffon & pink cheesecloth table runners
pastel vintage-style goblets & clear vintage style glasses
fuchsia cloth napkins w/ gold napkin rings
gold matte flatware set & natural neutral tablecloths
tea or classic accents, bright tropical florals, lei for the guest of honor*

UPCOUNTRY CHIC

*classic white round porcelain dinner & salad/dessert plates
gold rustic round placemats/charges & white chiffon table runners
clear vintage-style goblets for water or wine
clear vintage style glasses for water or cold beverages
white cloth napkins w/ gold napkin rings
gold matte flatware set & natural neutral tablecloths
gold & glass accents, classic florals*

TROPICAL BOHO

*cream handmade reactive glaze stoneware round dinner & salad/dessert plates
natural round woven placemats/chargers
macrame & teal/green cheesecloth runners
pastel vintage-style goblets & clear vintage style glasses
hot pink fuschia napkins
gold matte flatware set & natural neutral tablecloths
bright tropical florals & "zen / yoga" buddha & crystal assorted decor OR seashells & crystals*

VINTAGE DREAMSCAPE

*vintage mismatched tea cups & saucers & round dinner & salad/dessert plates
gold rustic round placemats/charges and white chiffon & pink cheesecloth table runners
pastel vintage-style goblets for water
mismatched kantha or fuschia napkins
gold matte flatware set & natural neutral tablecloths
tea party thrifted accents, romantic pastel florals*

Silver Tier 1 Pricing

Included in service:

Chef's choice amuse-bouche or farm-to-table salad
1 green starter | plated or family
1 main + 2 sides | plated
1 dessert | plated
Still & sparkling spa water service
Head chef & assistant(s) up to 5 hours on-site
All food costs*

Number of Guests	Rates per Person
2-3	\$550
4-5	\$375
6-7	\$300
8-9	\$240
10-14	\$205
15-20	\$180
21+	\$165

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

**Custom requests subject to additional fees*

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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Gold Tier 2 Pricing

Included in service:

Chef's amuse-bouche

1 green starter | plated or family

1 appetizer | plated or family

2 mains + 2 sides | plated

1 dessert | plated

Still & sparkling spa water service

Coffee & tea service upon prior request

Tablescape design (including floral mini vases, flatware, plates, chargers, napkins, candles, runner, and more) to make your dinner more magical.

Head chef & assistant(s) up to 6 hours on-site

Number of Guests	Rates per Person
2-3	\$700
4-5	\$475
6-7	\$375
8-9	\$325
10-14	\$280
15-20	\$250
21+	\$225

Listed rates are per adult. Children under 5 free, children 5-11 half off.

All rates include labor, menu item food costs*, and now also the administrative fee, previously listed as an additional 20% charge

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Platinum Tier 3 Pricing

Included in service:

Chef's amuse-bouche

3 courses choice green starters or appetizers | family or plated

2 mains + 2 sides | plated

1 dessert | plated

Coffee & tea service upon prior request

Custom floral order with centerpieces and/or celebratory luxury lei(s)

Tablescape design including flatware, plates, chargers, napkins, candles, runner, and more to make your dinner more magical.

Still & sparkling spa water service

Coffee & tea service upon prior request

Head Chef & Assistant(s) up to 7 hours on-site

Number of Guests	Rates per Person
2-3	\$900
4-5	\$600
6-7	\$465
8-9	\$395
10-14	\$340
15-20	\$300
21+	\$275

Listed rates are per adult. Children under 5 free, children 5-11 half off.

All rates include labor, menu item food costs*, and now also the administrative fee, previously listed as an additional 20% charge

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Tax, travel & processing fees additional

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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.

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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.
- Dietary alterations to accommodate guests with food allergies or restrictions.
- Coured plating for each item, except where family style plating is indicated.
- Table setting, seated table service, still & sparkling water service.
- Full ingredient sourcing and shopping, prioritizing organic and local products
- Cloth napkins, chargers, printed menus, any boards or platters for family service.
- 1 initial consultation call with owner, option for additional call with your head chef.
- Details and organized 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.
- 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
- Tableware and glassware, with recommendations and rental facilitation available upon request (with the exception of Silver package).
- Dishes, flatware, or glasses (with the exception of Silver package).
- Tablecloths, runners, other decor (with the exception of Silver package).
- *Note: please refer to contract for complete information!*

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What's *not* included?

- Rental of equipment not owned or offered by the company.
- Alcoholic beverages, though pairing recommendations and licensed professionals outsourcing can be provided.
- 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 and contract.
- 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 \$125/hour for the chef and \$75/hour for assistants, rounded up, including late start times for meals).
- *Note: please refer to the contract for complete information.*



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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 (if wanting additional from what is provided with your service)
- 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!

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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.*

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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!



Meet our Culinary Team



KYRA MIRIAN BRAMBLE, OWNER & HEAD CHEF

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, HEAD CHEF

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, HEAD CHEF & SOUS CHEF

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, HEAD CHEF & SOUS CHEF

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.



VERONICA GREY, PASTRY CHEF

Veronica loves creating delicious, pretty things - using quality ingredients and featuring traditional flavors with a simple, classic aesthetic - all from my home kitchen on the North Shore of Maui.

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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 chef, I'm also a designer with a CalArts Graphic Design Certificate, a META-verified social media marketer, a best-selling Amazon author, and an 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

With love and in solidarity,
Kyra Mirian Bramble
Chef & Creative

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