

Lotus Chefs

MAUI HI

E KOMO MAI!

STYLED GRAZING TABLES & HIGH TEA MENU



lotuschefs.com | aloha@lotuschefs.com

E Komo Mai Welcome

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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 and beautiful settings to bring people together. Every grazing board and high tea experience is crafted with intention, blending locally sourced ingredients, elegant tablescapes, and heartfelt care. Beyond food, we provide a unique touch of warmth and artistry, ensuring every guest feels celebrated and cared for.

FARM-TO-TABLE & LOCAL VENDORS

As stewards of Maui's natural abundance, we prioritize sourcing our ingredients from local producers. From tropical fruits and fresh-baked sourdough to artisanal goat cheese and locally made jams, every grazing board and tea table highlights the island's vibrant flavors. Additionally, we collaborate with local vendors for specialty items, ensuring your experience supports the community and tells Maui's story.

A PERSONALIZED TOUCH

No two events are the same, and neither are their grazing boards or high tea setups. We work with you to craft a personalized menu and setup that reflects your event's style and dietary needs. From gluten-free grazing boards to kid-friendly high tea selections, our offerings are tailored to ensure every guest is delighted.

MORE THAN A MEAL

At Lotus Chefs, we go beyond food, creating an experience that celebrates community, beauty, and nourishment. Whether you're hosting an intimate bridal brunch, a family celebration, or a whimsical tea party, our grazing boards and high tea services elevate your gathering to something truly special.

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.

About Styled Board Menus

At Lotus Chefs, we believe dining is a celebration of love, connection, and unforgettable memories. Our grazing boards and high tea offerings are designed to bring joy and beauty to every gathering, blending the vibrant flavors of Maui with artfully curated tablescapes. From our lovingly thrifted vintage high tea collection, with its "perfectly mismatched" charm, to bespoke decor tailored to your unique vision, every detail is chosen with intention and care. Whether it's tropical luxe, boho chic, or antique elegance, we create a photogenic centerpiece that invites laughter, shared stories, and moments you'll cherish forever. With heart, aloha, and a touch of magic, we're honored to help make your celebration extraordinary.

FULL SERVICE & HOSPITALITY INCLUDED

Our full-service hospitality includes everything from meticulous set-up to seamless clean-up, ensuring your event is as effortless as it is elegant. We provide locally sourced, vibrant, and nourishing food, thoughtfully presented to delight your guests. During the event, our team is dedicated to providing attentive service, ensuring everyone feels cared for and at ease. To elevate the experience, our bespoke tablescapes are designed to match your vision, featuring unique elements such as our beautifully curated vintage high tea collection.

SERVICE OFFERINGS

- **Brunch Grazing Board:** Start your day with vibrant and nourishing offerings, including fresh tropical fruits, artisanal breads, and indulgent mains. Ideal for bridal brunches, morning celebrations, or leisurely gatherings.
- **Classic Grazing Service:** A signature grazing experience featuring artfully arranged cheeses, charcuterie, pickled vegetables, and seasonal accompaniments. Perfect for elegant soirées, wine tasting events, or intimate gatherings.
- **High Tea Service:** A whimsical, vintage-inspired spread of delicate tea sandwiches, scones with local jams, and sweet treats, paired with beautifully mismatched vintage tea sets for timeless charm.
- **Keiki Tea Party:** Modified version of our classic high tea for little hands and big imaginations.

TWO TIERS OF SERVICE

- **Tier 1:** A curated selection of offerings with simple yet elegant styling, perfect for intimate gatherings or smaller celebrations.
- **Tier 2:** Enhanced choices with additional menu options, premium ingredients, and upgraded tablescapes featuring lush florals, unique serving pieces, and longer service for leisurely enjoyment.
- **Keiki Tea Party:** We've taken down our service and offerings to accommodate little ones having their dream tea party. Includes iced or warm tea, mini sandwiches, scones, mini birthday cupcakes, all vintage tea party accessories (or kid friendly non-vintage versions that can be manhandled with tiny hands) and decor.

With love and aloha, we can't wait to make your celebration as beautiful and unforgettable as you deserve. Please don't hesitate to inquire about customizations and special requests.

Brunch Graze Menu

BEVERAGES

Still & sparkling water
Orange & POG juice
Local herbal iced tea
Cold brew coffee, agave, cream
*Chef's hombre mocktail**
*Hot Maui coffee, cream, sugar, any requests**
*Hot tea selection**
*Fresh juice for mimosas**
*Local jun or kombucha**

MAIN BOARD(S)

Local mixed baby greens, chef's choice dressing (always included)
Local tropical fruit platter (always included)
Smoked salmon or trout, local dill & herb cream cheese, cucumber, tomato, red onion
Haleakala goat cheese, upcountry jam, imported prosciutto, Haiku honeycomb
Avocado, beet herb Haleakala goat cheese, tomato, sunflower sprouts, pink radish
Salted Haleakala goat's milk caramel, ricotta, Kula strawberries, toasted macadamia
*"Everything but the" breakfast deviled eggs, local taro chips, pickled veggies**

Bread

Locally made sourdough, various flavors available, compound butter
Locally made focaccia, compound butter
Locally made gluten-free seed bread, compound vegan butter

SWEET

Malasadas, sugar or cinnamon flavor
Mini cookie selection
Local banana bread, chocolate chip or macadamia
*Mini yogurt tropical fruit & granola parfaits**
Nosh Bakery Custom Scones
*Stuffed strawberry papayas with lime cashew cream, coconut, lilikoi, goji**
*Locally made fancy birthday mini cupcakes**

**These items are available on Tier 2 Menu*

Classic Graze Menu

BEVERAGES

Still & sparkling water
Local herbal iced tea
Cold brew coffee, agave, cream
Mint ginger lemonade
Chef's hombre mocktail*
Fresh juice for mimosas*
Local jun or kombucha*

MAIN BOARD(S)

Charcuterie forward: chef's choice 5 charcuterie, 1-2 aged cheeses, stoneground mustard, cornichons, olives, local jam, toasted macadamia, seeded crackers

Cheese forward: chef's choice 5 cheese selection, prosciutto, honeycomb, local jam, green olives, spiced nuts, roasted beets, fig crackers

Baked brie: add warm brie with truffle & garlic confit*

Baked feta: add baked feta with local herbs, cherry tomatoes*

Bread

Locally made sourdough, various flavors available, compound butter
Locally made focaccia, compound butter
Locally made gluten-free seed bread, compound vegan butter

SWEET

Malasadas, sugar or cinnamon flavor
Mini cookie selection
Local banana bread, chocolate chip or macadamia
Malasadas, stuffed custard*
Locally made macadamia nut pie*
Macaroons, assorted flavors*
Locally made fancy birthday cupcakes*

**These items are available on Tier 2 Menu*

High Tea Menu

BEVERAGES

Still & sparkling water
Hot tea (bags), milk, sugar
Orange or POG juice
Local herbal iced tea
Cold brew coffee, agave, cream
Mint ginger lemonade
*Hot tea (loose leaf selection), milk, sugar**
*Chef's hombre mocktail**
*Fresh juice for mimosas**
*Local jun or kombucha**

TEA SANDWICHES & SAVORY

Thinly sliced local cucumber with herbed cream cheese
Smoked salmon with capers with lemon-dill cream cheese
Curried egg salad with local hydro watercress
Mozzarella, Hana tomato, upcountry basil, balsamic
Haleakala goat cheese, avocado, Hana tomato, Haiku sunflower sprouts
Brie, upcountry black raspberry jam on
Prosciutto, upcountry arugula, mascarpone
Mixed local greens and chef's choice dressing (always included)

BREAD

Nosh Bakery scones, local jam, clotted cream or butter
Locally made focaccia, compound butter
Locally made gluten-free seed bread, compound vegan butter

SWEET

Fresh fruit platter
Local malasadas
Mini cookie selection
Macaroons, assorted flavors
*Malasadas, stuffed custard**
*Locally baked mini cakes & tarts**
*Locally made fancy birthday cupcakes**

**These items are available on Tier 2 Menu*

Keiki Tea Party

BEVERAGES

*Local herbal iced or warm tea, milk & sugar optional
Lemonade (plain, strawberry, or tropical)*

TEA SANDWICHES & SAVORY

*Thinly sliced local cucumber with herbed cream cheese
Organic peanut butter (or sun butter) & local jam
Grilled cheese sandwiches*

BREAD

Nosh Bakery scones, local jam, clotted cream or butter

SWEET

*Fresh fruit platter
Mini cookie selection
Locally baked mini birthday cupcakes
Sprinkle decorating station*

SETTINGS

*Our vintage tea collection OR request kid set (ie replaceable & not vintage)
Vintage inspired water glasses
Whimsical decor styling & teddy bear friends
Cloth mismatched napkins, gold cutlery*

EXTRAS AVAILABLE FROM OUR LOCAL COMMUNITY

*Balloons art, face painting, magic shows
Full styled custom cake
Photography
Kid's "spa"
Fairy princess hostesses
Or just ask for more!*

About Keiki & Parties

Dear mamas, parents, aunties, and guardians,

At Lotus Chefs, we love creating magical moments for children, bringing joy and elegance to their special celebrations. As a local mama myself, I understand the joy of creating something truly special for our little ones while balancing budgets and expectations.

Whether it's a whimsical tea party or a grazing table filled with treats, we are passionate about making your child's dreams come true in a way that feels effortless and memorable for you.

Our tea party offering holds a special place in my heart. Years ago, I had the privilege of studying tea while working at a specialty tea shop in San Francisco, an experience that deepened my appreciation for the art of tea. As a little girl, I have fond memories of playing "tea," using my imagination to create moments of joy and elegance. Growing up without many luxuries, most of my clothes and toys came from Goodwill and thrift stores, and that spirit of adventure and treasure hunting has stayed with me. It's the same passion that inspired me to lovingly compile our tea collection, each piece carefully chosen from various church rummage and yard sales across the island to bring charm and meaning to every celebration.

Our standard rates reflect the care and quality we bring to every event: with children under 5 dining for free and children ages 5-11 at half price for regular services, and special service & rates for children only parties.

That said, we know that while it's imperative that pay our own team fairly for the service we offer, we recognize this is splurge for many, and we deeply value our connection with the local community. Throughout the year, we will offer select gift discount packages for local mamas in time of need.

If you're a Maui mother dreaming of a beautiful tea party or grazing table for your little one, please reach out! We also welcome trade collaborations with local moms, especially for photography services, as we love working with the creative talents of our community.

With love and aloha, we look forward to creating a celebration filled with joy, laughter, and unforgettable memories for your family. Please reach out with any questions and I'll personally support you bringing your child's special day to life!

*With love,
Kyra, owner*

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

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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
classic round white porcelain dinner 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 vintage-style goblets for water or wine (“Paris wine glasses”)
clear vintage style glasses for water or cold beverages
vintage mismatched tea sets, cups & saucers, accessories

Menu Theme Inspiration

BRIDAL PARTY PHOTOSHOOT

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

PARISIAN PICNIC

*classic white round porcelain dinner & salad/dessert plates
gold rustic round placemats/chargers & white chiffon table runners
clear vintage-style goblets for water or wine ("Paris wine glasses")
clear vintage style glasses for water or cold beverages
white cloth napkins w/ gold napkin rings & assorted white platters
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 and macrame & teal/green cheesecloth runners
pastel vintage-style goblets & clear vintage style glasses
mismatched kantha or fuschia napkins
assorted wood platters & gold matte flatware set & natural neutral tablecloths
bright tropical florals & "zen / yoga" buddha & crystal assorted decor OR seashells & crystals*

HIGH TEA

*vintage mismatched tea cups & saucers & round dinner & salad/dessert plates
gold rustic round placemats/chargers and white chiffon & pink cheesecloth table runners
pastel vintage-style goblets for water ("Paris wine glasses")s
mismatched kantha or fuschia napkins
three-tiered high tea style platters, assorted white platters
gold matte flatware set & natural neutral tablecloths
tea party accents, bright romantic florals*

Tier 1 Pricing

Included in service:

2 beverage choices
1 main board choice (or 2 tea sandwiches)
2 sweet choices
1 bread choice
60 minute service
Head Chef & Assistant(s) up to 4 hours on-site
Tablescape with tier 1 glassware and mini bud vases

Number of Guests	Rates per person
4-5	\$219
6-7	\$179
8-9	\$149
10-11	\$139
12-14	\$119
15-20	\$109
21+	\$99

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

All rates include labor, food costs*

Administration fee, tax, processing, travel all additional

*Premium ingredients or additional requested items are billed at market rate
\$1200 minimum for service

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:

3 beverage choices (including tier 2 selections)
2 main board choice (or 4 tea sandwiches)
3 sweet choices
1 bread choice
90-120 minute service (party size depending)
Tablescape with tier 2 glassware and floral centerpieces
Head Chef & Assistant(s) up to 5 hours on-site
All food costs*

Number of Guests	Rates per person
4-5	\$259
6-7	\$209
8-9	\$169
10-11	\$149
12-14	\$139
15-20	\$129
21+	\$119

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

All rates include labor, food costs

Administration fee, tax, processing, travel all additional

*Premium ingredients or additional requested items are billed at market rate
\$1200 minimum for service

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!

Keiki Party Pricing

Included in service:

Herbal tea & lemonade
Children tea sandwiches
Scones, assorted treats
Fresh fruit platter
60-90 minute service
Head Chef & Assistant(s) up to 4 hours on-site
Tea party decor, supplies, and tablescape

Number of Guests	Rates per person
8-9	\$120
10-11	\$105
12-14	\$95
15-20	\$85
21+	\$75

Listed rates are per child ages 5-12. Children under 5 free.
Please inquire about customizing gluten-free, sugar-free, dairy-free, etc.

All rates include labor, food costs*

Administration fee, tax, processing, travel all additional

*Premium ingredients or additional requested items are billed at market rate
\$1100 minimum for service

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!

Explanations of Charges

TRAVEL

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

GENERAL EXCISE TAX ON SERVICES

- 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.

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

- At Lotus Chefs, we add a 20% administrative fee to all invoices to reflect the behind-the-scenes work that makes your experience seamless. This fee supports essential offsite hours: menu planning, team coordination, equipment prep, shopping, and communication, as well as the transport and use of our specialty supplies. It also helps us provide fair, sustainable wages to all our team, both the ones you'll meet and the ones behind the scenes, and operate with integrity here on Maui, where the cost of living and doing business is uniquely high.

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?

- Professional contracted staff, including a lead chef/hospitality expert, 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.
- All agreed upon tablescape items for duration of service.
- Menu planning consultation to suit your preferences and dietary needs.
- Dietary alterations to accommodate guests with food allergies or restrictions.
- Plating either buffet or family style 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.
- Tablescape as agreed upon for service tier.
- 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!*

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What's *not* included?

- Rental of equipment not owned or offered by the company.
- Tables, chairs, or any equipment not agreed upon.
- Alcoholic beverages, though pairing recommendations can be provided.
- Stemware for wine service or pairing.
- 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 sink, 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:

- Upgraded floral arrangements and lei-making classes.
- Photography or videography services.
- Hawai'ian chanting, hula dancing, and cultural immersion experiences.
- Face painting, live balloon animals, magic shows, and other children's magic.
- Women's ceremonies to connect with your divine.
- Spa packages to pamper yourself or your bridal party.
- 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.*

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.



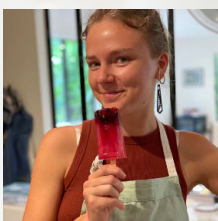
KENA KAY LOPEZ

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!



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.

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