

# Lotus Chefs

MAUI HI

## Maui Nō Ka 'Ōi

BRUNCH MENU



Chef Kyra Bramble & Team



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# Welcome to Lotus Chefs!

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

## OUR ETHOS

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

## FARM-TO-TABLE EXCELLENCE

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

## A PERSONALIZED TOUCH

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

## MORE THAN A MEAL

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

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

# Hawai'ian Story & Plantation Cuisine

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

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

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

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

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

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



# Brunch: A Love Letter

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*Ah, brunch! If there's one meal that holds a special place in my heart, it's the art of a leisurely, luxurious brunch. Before I became a Maui local, I lived in San Francisco, where brunch isn't just a meal; it's an institution.*

*Picture this: lazy Sundays featuring tables adorned with scrumptious fare, bottomless mimosas and Bloody Marys flowing like fountains, sunhats so large they could almost be umbrellas, and the joyous laughter of friends punctuating the air. That was the quintessential San Francisco brunch experience, one that still fills my memory with warmth and nostalgia.*

*When I moved to Maui a decade ago, I searched far and wide for that same brunch culture and found myself wanting. Sure, there are plenty of breakfast spots on this beautiful island, but none that captured the essence of a languorous, decadent brunch that truly allows you to savor the moment. It felt like an untapped opportunity, and the chef in me couldn't resist the challenge. So, I decided to create my own perfect brunch menu, one that would blend the San Francisco vibes I missed so dearly with the rich culinary tapestry of Maui's plantation cuisine.*

*This menu is my love letter to brunch lovers everywhere—a tribute to lazy Sundays, wide-brimmed sunhats, and the pure, unadulterated joy of sharing a beautiful meal with beautiful souls. I hope you enjoy it as much as I've enjoyed creating it for you!*

-Kyra Bramble, owner





# Menu:

## Deluxe Bennies

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### THE ISLAND

*Poached Maui farm eggs, Sriracha citrus hollandaise, fresh ahi tuna seared rare, tomato, avocado on toasted local sourdough or english muffin.*

*Roasted baby potatoes with Maui onion & furikake.*

*\*available gf*

### THE NEVER GETS OLD

*Poached Maui farm eggs, preserved lemon hollandaise, Black Forrest Ham or thick cut bacon, tomato, and avocado on toasted local sourdough or english muffin.*

*Roasted baby potatoes, Maui onion & garlic confit.*

*\*available gf*

### THE FANCY PANTS

*Poached Maui farm eggs, truffle hollandaise, prosciutto, arugula, tomato, shaved parmesan on toasted local focaccia or english muffin.*

*Roasted baby potatoes, Maui onion, garlic confit & Maui herbs.*

*\*available gf*

### THE LOCAL

*Poached Maui farm eggs, kimchi hollandaise, seared pork belly (when available), tomato, local kimchi on toasted english muffin.*

*Roasted baby potatoes, Maui onion & furikake.*

*\*available gf*



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# Menu: More Yum

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## THE CLASSIC

*Creamy scrambled organic eggs with chives, butter, parmesan.*

*Thick-cut crispy bacon or breakfast sausage.*

*Avocado toast with local sourdough.*

*Roasted baby potatoes, garlic confit & herbs.*

*\*available gf*

## THE YOGI

*Acai bowls with blended banana, blueberry, coconut.*

*A seasonal selection of fruit toppings, papaya, local granola, hemp seeds, cacao nibs, bee pollen.*

*Papaya half stuffed with lime cashew cream, coconut flakes, goji berries, lilikoi.*

*\*available full vegan with no bee products.*

## THE NORTHERN

*Wild smoked salmon with black pepper, pink peppercorn.*

*Soft cheese spread with Maui goat cheese, chives, fresh dill.*

*Tomato, cucumber, sprouts, pickled red onion.*

*Soft boiled eggs.*

*Local bagels or sourdough.*

*\*available gf*

## THE GODFATHER

*Hawai'i grass-fed New York steak\*, cooked medium rare*

*Roasted baby potatoes with garlic, herbs, Maui herb fresh chimichurri*

*Eggs your way.*

*Toasted local sourdough.*

*\*available gf*

## THE SWEETHEART

*French Toast with brioche stuffed with mascarpone and lilikoi jam.*

*Caramelized banana.*

*Maple syrup, toasted coconut and fresh Maui fruit.*

*\*available gf/v as pancakes*

*\*These items are considered premium and may exceed the standard budget due to market variability.*



# Tier 2 Add-Ons

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## LOCAL BANANA BREAD

*Chef's choice of classic, macadamia, chocolate chip.*

## LOCAL MALASADAS

*Fried local donuts with sugar or cinnamon sugar.*

## MIMOSA BAR SPREAD

*Chef's choice local juices (you supply the bubbly!)*

*\*v/gf*

## BLOODY MARY BAR SPREAD

*Handmade Bloody Mary mixer, gourmet topping bar (you supply the booze!)*

*\*v/gf*

## HIGH TEA

*Adorably mismatched tea cups with loose leaf tea, cream, sugar.*

*\*v/gf*

## SUPERFOOD SMOOTHIES

*Custom smoothie featuring local and imported fruit, superfood add-ons. The sky is the limit here!*

*\*v/gf*

## BIRTHDAY CUPCAKES

*Vanilla cupcakes with lemon buttercream frosting - or choose your own flavor requests!*

*\*available v & gf*

## LILIKOI BLACKBERRY "FRENCH TOAST" MUFFINS

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

*\*available v/gf*

## LOCAL CUSTOM CAKE

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

*Note: This may be a premium upgrade and subject to a price increase.*

*\*available v & gf*



# Inclusive Pricing Guide

## TIER 1

Single choice of one menu item for full group  
Fresh local tropical fruit spread  
Strong Maui roasted coffee, assorted teas  
Organic creamer, plant-based milk raw honey, raw sugar  
Still & sparkling water  
Head Chef & Assistant(s) up to 4 hours on-site

*All labor and food costs included, excluding of premium ingredients*  
*Tax, travel & admin fees additional*  
*Children under 5 free, children 5-11 half off*  
*\$900 minimum base rate for smaller parties*  
*Curated tablescape & florals available for upgrade*

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



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# Inclusive Pricing Guide

## TIER 2

2 menu items per group\*  
Fresh local tropical fruit  
Strong Maui roasted coffee, assorted teas  
Organic creamer, plant-based milk raw honey, raw sugar  
Still & sparkling water  
2 choices from Tier 2 options  
Head Chef & Assistant(s) up to 5 hours on-site

*\*exact selections pending approval and may require combining some sides and sauces to ensure smooth service*

*All labor and food costs included, excluding of premium ingredients*

*Tax, travel & admin fees additional*

*Children under 5 free, children 5-11 half off*

*\$900 minimum base rate for smaller parties*

*Curated tablescape & florals available for upgrade*

Number of Guests	Rates per person
4-5	\$225
6-7	\$185
8-9	\$155
10-11	\$135
12-14	\$125
15-20	\$115
21+	\$105



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# Explanations of Charges

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

## TRAVEL

- \$75 per day to Westside Maui
- \$50 per day to Southside Maui
- \$25 per day to North Shore & Upcountry Maui

## 4.712% GET

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

## 2.9% PROCESSING FEE

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

## HOLIDAY & HIGH SEASON RATES

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

## 20% ADMIN SERVICE FEE

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

## CHILDREN'S PRICING

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

## GRATUITIES

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

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# Yum!

## What's included?

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



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# Great! So what's not included?

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



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# Upgrades & Referrals

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

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

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



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# 5 Star Reviews:

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

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

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

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

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

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

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





## About the Owner

Chef Kyra Mirian Bramble

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

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

My formal culinary education began at Le Cordon Bleu, followed by an immersive exploration of regional cuisines, holistic nutrition, Ayurvedic cooking, and Hawai'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 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](https://kyramirianbramble.com)

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

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