



Lotus Chefs

MAUI HI

## Maui Nō Ka 'Ōi

SEATED CHEF'S DINNER 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 people 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 custom requests to gluten-free and plant-based dishes to allergy-conscious preparations, we’re here to make every bite safe, delicious, and tailored to your needs..

*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'ian Story & Plantation Cuisine

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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: Seated Chef's Dinner Menu

*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'iian-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 tablescape 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

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## 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 (seasonal), 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*

## FRENCH ONION MAUI MUSHROOM SOUP

*Maui onion, mixed local mushrooms, miso, black garlic, crouton & gruyere*  
\*available v/gf

## 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*

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# Mauka Mains (Land)

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## HAWAI'IAN FILET MIGNON\* OR MAUI NUI VENISON

**Choose from the following or request your personal preference:**

*Local grass-fed sous-vide 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 & local berry reduction*

*\*gf / waghu available for additional charge, or request a cut of your choice*

*\*\*gf / cut depends on availability, backstrap and leg medallions preferred*

## ISLAND CHICKEN CORDON BLEU KATSU

*A fun play on the classic! Chicken roulette with prosciutto, gruyere, Japanese breadcrumbs*

*\*available gf*

## PAPAYA PORK CHOP

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

*\*gf*

## PLANT BASED OPTIONS

*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*

*Handmade tortellini with ricotta herb filling, macadamia basil pesto*



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# Makai Mains (Sea)

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## 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, lemon garlic)  
\*gf

**Fish Options:** Mahi Mahi, Opah, Opakapaka, Swordfish, Marlin 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



# Sides

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*Garlic confit and cream mashed classic potatoes*  
*\*gf/ available v*

*Molokai purple sweet potato coconut purée*  
*\*gf/ available v*

*Macadamia nut & caramelized onion rice pilaf*  
*\*gf/ available v*

*Linguine or fettuccini with garlic cream sauce*

*Charred sesame broccolini*  
*\*gf/ v*

*Roasted rainbow carrots & fennel bulb*  
*\*gf/v*

*Charred bok choy*  
*\*gf/v*

*Grilled seasonal rainbow veggies*  
*\*gf/v*

*Grilled lemon Makawao asparagus (seasonal)*  
*\*gf/v*

*Sautéed Hawai'ian mushrooms (availability ranges between oyster, baby  
shiitake, king trumpet)*  
*\*gf/available v*





# Dessert

## LILIKOI UPSIDE DOWN CHEESECAKE

*Graham cracker salted macadamia crumble, classic NY style vanilla bean cream cheese cup, lilikoi glaze*

## LAVENDER STRAWBERRY SHORTCAKE

*Lavender infused biscuits, Kula strawberries, vanilla bean whipped cream*  
\*available gf

## HAWAI'IAN RUM TIRAMISU

*Ladyfingers marinated in Hawai'ian coffee & rum, layered with vanilla bean-infused mascarpone*

## CHOCOLATE CARAMEL POT DE CRÈME

*Decadent and indulgent chocolate pots of heaven, local goat milk caramel, vanilla bean whipped cream*  
\*gf

## MANGO CREME BRÛLÉ MANGO

*creme delight with a crunchy sugar top*  
\*gf

## BIRTHDAY CUPCAKES CUPCAKES

*with buttercream or cream cheese frosting (choice vanilla, chocolate, lavender, lemon, lilikoi for both cupcakes & frosting) - candles, sprinkles, and edible glitter included!*  
\*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



# Tablescape Menu

## 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

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# Tablescape Theme Ideas

## 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 ("Paris wine glasses")  
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 ("Paris wine glasses")s  
mismatched kantha or fuschia napkins  
gold matte flatware set & natural neutral tablecloths  
tea party thrifted accents, romantic pastel florals*

# Inclusive Pricing Guide

## Tier 1: SILVER

Chef's choice amuse-bouche or farm-to-table salad

1 green starter | plated or family

1 main + 2 sides | plated

1 dessert | plated

*Head Chef & Assistant(s) up to 5 hours on-site*

*4 course menu service*

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

*Tax, travel & admin fees additional*

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

*Curated tablescape & florals available for upgrade*

Number of Guests	Rates per Person
2-3	\$450
4-5	\$285
6-7	\$225
8-9	\$180
10-14	\$155
15-20	\$135
21+	\$125



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# Inclusive Pricing Guide

## Tier 2: GOLD

Chef's amuse-bouche

1 green starter | plated or family

1 appetizer | plated or family

2 mains + 2 sides | plated

1 dessert | plated

Coffee & tea service upon prior request

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

*Head Chef & Assistant(s) up to 6 hours on-site*

*5 course menu service*

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

*Tax, travel & admin fees additional*

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

*Curated tablescape & florals available for upgrade*

Number of Guests	Rates per Person
2-3	\$575
4-5	\$365
6-7	\$275
8-9	\$235
10-14	\$210
15-20	\$185
21+	\$175



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# Inclusive Pricing Guide

## Tier 3: PLATINUM

Chef's amuse-bouche  
3 choices green starters or appetizers | family or plated  
2 mains + 2 sides | plated  
1 dessert | plated  
Coffee & tea service upon prior request  
Custom floral arrangements and/or celebratory luxury lei for guest of honor  
Tablescape design including flatware, plates, chargers, napkins, candles, runner, and more to make your dinner more magical.

*Head Chef & Assistant(s) up to 7 hours on-site*  
*6 course menu service*  
*All labor and food costs included, excluding of premium upgrades*  
*Tax, travel & admin fees additional*  
*Children under 5 free, children 5-11 half off*  
*Mixologist or sommelier outsourcing available*

Number of Guests	Rates per Person
2-3	\$700
4-5	\$450
6-7	\$350
8-9	\$305
10-14	\$260
15-20	\$235
21+	\$225



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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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# What's included with booking?

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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.
- Coured plating for each item, except where family style plating is indicated.
- Grocery shopping and local ingredient sourcing.
- Seated table service.
- Cloth napkins, chargers, printed menus, any boards or platters for family 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!
- 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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# Great! So what's not included?

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- 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.
- 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!*



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

# 5 Star Reviews:

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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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