



Lotus Chefs

MAUI HI

## Maui Nō Ka 'Ōi

FAMILY VACATION MENUS

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

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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.

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



# About: Family Vacation Services Menu

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## A RELAXED APPROACH TO DINING

Our casual family dining menus are designed for those seeking a laid-back yet flavorful culinary experience that can appeal to eaters of all ages. Inspired by Maui's local harvest and multicultural influences, our dishes offer a perfect balance of comfort and creativity. Each menu set highlights a unique style of cuisine while featuring locally sourced ingredients that showcase the island's vibrant flavors.

## FLEXIBLE DINING OPTIONS

**We offer two tiers of service to fit your family's needs for dinner (or lunch!):**

- **Tier 1:** Includes the curated menu set.
- **Tier 2:** Adds an appetizer, dessert, and optional coffee & tea service for a more elevated experience.

*For breakfast/brunch and lunch we also offer pre-prepared food, or onsite service.*

## A FAMILY-FRIENDLY EXPERIENCE

We know how challenging dining out can be with kids or specific dietary needs. That's why we bring the restaurant to you, crafting wholesome, delicious meals that everyone can enjoy. From picky eaters to adventurous palates, our menus are designed with families in mind, ensuring that no one is left out of the fun.

## CUSTOMIZABLE AND CAREFREE

Our casual family menus celebrate variety and can accommodate any dietary preferences or restrictions. Let us know your needs, and we'll create a dining experience that feels personal and effortless, allowing you to focus on what matters most—spending quality time together in paradise.

*Let Lotus Chefs make your family dining in Maui simple, memorable, and filled with aloha. Whether it's lunch, dinner, or meal prep for the week, we'll handle the details so you can relax and savor the moment.*



# About: Breakfast & Brunch

*Breakfast is more than just the first meal of the day; it's the beginning of a day full of family memories. At Lotus Chefs, we specialize in creating delightful and nutritious meals that cater to the whole family. From the sunny shores of Maui, we bring a variety of family-friendly breakfast options that are sure to energize and bring everyone together, setting a joyful tone for your day of adventure or relaxation.*

We're excited to present you with two curated breakfast & brunch experiences:

## 1. CONTINENTAL BREAKFAST - SELF-SERVE\*: EMBRACE SIMPLICITY

For those seeking a relaxed, do-it-yourself breakfast ambiance, this option is perfect. Experience a casual and affordable self-serve model, ready for you the previous night.

This includes:

- An assortment of tea and coffee
- Local bread toast bar with assorted spreads
- A rotating selection of granola and local fruit platter
- Eggs & bacon or sausage for you to cook up!

*\*Please note: This option is hands-off from our staff, includes shopping only, leaving the guests responsible for serving and cleanup.*

## 2. BRUNCH EXPERIENCE: DIVE INTO DECADENCE

For those seeking a lavish spread, our brunch option seamlessly combines the continental offerings with delectable hot items.

Feast upon:

- Eggs Benedict
- Breakfast Quiches
- Scrambled eggs, thick cut bacon, and roasted potatoes
- ... and more of our chef specials!

*Our breakfast and brunch menus shine a spotlight on the rich and vibrant produce of Maui. With a commitment to farm-to-table ethics, Our goal is always 80% or greater of our ingredients are locally and/or organically sourced.*



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# Menu: Breakfast & Brunch

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## MORNING CONTINENTAL SPREAD

*Morning Continental Spread (self-serve selection) Locally roasted coffee, tea assortment, organic creamer, non-dairy creamer (upon request, and available fresh made), local raw honey, raw sugar, stevia, orange juice, local and organic fruit platter, toast bar with local bread, gf bread, local jam, organic peanut butter, cream cheese, grass-fed butter, vegan butter, fancy granola, organic yogurt, organic eggs, bacon or sausage.*

## FANCY PANTS EGGS BENEDICT

*Black forest ham or prosciutto, lemony hollandaise, english muffins, roasted baby potatoes, organic mixed greens.*

*\*available gf*

## AVOCADO TOAST BAR

*Locally made sourdough bread, organic butter, avocado, sprouts, cucumber, tomato. Poached eggs and roasted baby potato.*

*\*available v/gf*

## IRISH CHEDDAR & FENNEL QUICHE

*Caramelized fennel & Maui onion, white Irish cheddar, cauliflower quiche with truffle basil pesto. Roasted baby potato.*

*\*available gf*

## THE CLASSIC

*Scrambled organic eggs with chives & parmesan, rosemary garlic roasted potato, thick cut bacon and toasted local sourdough bread.*

*\*available gf*

## ACAI BOWLS

*Blended acai, banana, and blueberry topped with superfood granola, fresh papaya, fresh mango, and toasted coconut. (v/gf)*

## GREEN POWER PROTEIN

*Poached organic eggs, wilted Maui greens, roasted rosemary baby potatoes, Maui herb chimichurri, local sourdough. (available v/gf)*



# About: Lunch

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*Lunchtime on a family vacation can often be a bustling affair, with everyone engaged in different activities and excursions. At Lotus Chefs, we understand the challenge of bringing everyone together for a meal in the middle of an adventurous day in Maui. That's why we offer versatile lunch options that cater to your family's schedule, whether you're gathering at the table or need a delicious meal packed for your journey, like a day trip on the Road to Hana.*

We're excited to present two flexible lunch experiences:

## **1. SELF-SERVE SALAD BAR\*: PERFECT FOR QUICK, CASUAL DINING.**

Ideal for families who prefer a quick, self-service meal amidst a day full of activities, our salad bar is prepped the morning or prior night and includes:

- Sandwich bar with a variety of cold cuts, cheeses, and sliced veggies
- A selection of 1-3 fresh salads, tailored to your group size
- Refreshing lemonade or iced tea to quench your thirst

*\*Please note: This option is set up for convenience, allowing you to enjoy a light, customizable meal on your own schedule. It is hands-off from our staff, includes shopping only, leaving the guests responsible for serving and cleanup. It is available as an add-on to a full service meal the day prior.*

## **2. CURATED LUNCH EXPERIENCE: INDULGENT AND PORTABLE.**

For a heartier option with more service and care, our curated lunch experience features diverse, flavorful dishes such as:

- Comforting soups and salads
- A Hawaiian Burger Bar with locally sourced ingredients
- A versatile Taco Bar with smoked meats and fish
- Fresh Ceviche and Hawaiian Poke, showcasing local seafood
- Satisfying Sandwiches, including Fish or Pork Belly options
- ...along with more chef-special dishes!



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# Menu: Lunch

## CLASSIC SOUP & SALAD

Cauliflower fennel coconut soup, fennel frond truffle pesto. Arugula salad, pancetta, toasted almonds, shaved fennel, pear, honey balsamic dressing. Local sourdough bread.

*\*v / available gf*

## HAWAIIAN BURGER BAR

Local grass-fed beef, fresh rolls, grilled onions & pineapple, local greens, tomato, mayo, mustard, papaya ketchup. Local rainbow salad with homemade ranch dressing

*\*available v/gf*

## TACO BAR

Choice smoked pork, seared fish, or grilled chicken verde, tortillas, slaw, roasted tomato, queso. Pineapple salsa, fresh corn chips. Local rainbow salad with smoked paprika lime dressing.

*\*gf/ available v*

## CEVICHE

Local fish\* marinated in fresh citrus leche de tigre with radish, cilantro. Seared plantains, black beans, corn chips. Local rainbow salad with grilled veggies, organic corn, avocado, Hana cherry tomato, cotija.

*\*gf / available v*

## HAWAIIAN POKE BOWLS

Wild ahi tuna\* marinated in truffle ponzu, ginger sesame, or "spicy style" sriracha & mayo. Wakame cucumber sesame salad with sesame ginger dressing. Steamed coconut cilantro rice.

*\*gf*

## FISH SANDWICH

Blackened local fish of the day\* with caper lemon tarter sauce, avocado, lettuce, tomato. Caesar salad with homemade anchovy dressing, sourdough garlic croutons, parmesan.

*\*available gf*

## PORK BELLY SANDWICH

Seared pork-belly (availability pending), kimchi coleslaw, toasted roll. Rainbow salad with green papaya, baby cucumber, watermelon radish, toasted sesame seeds, miso honey dressing.

*\*available gf*

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

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# About: Dinner

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At Lotus Chefs, we see dinner as the ideal opportunity to bring families together after an exciting day, offering a chance to unwind and share stories around the table.

Our dinner menu is crafted with families in mind, featuring wholesome, flavorful dishes that celebrate both the diversity of global cuisines and the richness of locally-sourced Maui produce, including delights you wouldn't expect like fresh arugula, sweet butternut squash, and juicy strawberries.

We pride ourselves on offering a full-service dinner experience, complete with a variety of animal proteins to cater to every palate, and locally sourced sweet surprises following each meal. Understanding that appetites vary, especially in a family setting, we offer appetizers and handmade desserts as add-ons, allowing you to customize your meal to perfection:

- **Tier 1:** Includes the curated menu set.
- **Tier 2:** Adds an appetizer, dessert, and optional coffee & tea service for a more elevated experience.

At Lotus Chefs, we excel in accommodating dietary restrictions and preferences. In fact, for larger groups, we anticipate and welcome a range of dietary needs. Our team is adept at tailoring menus to ensure that everyone at your table enjoys a meal that is not only delicious but also meets their dietary requirements.

Feel free to inquire about customizations, and you can always refer to our Casual Family Dinner Menu sets on our website at [lotuschefs.com](https://lotuschefs.com) for more ideas for dinner

Overall, our dinners are designed to provide a luxurious yet comfortable dining experience that brings your family together in celebration of good food and great company.



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# Menu: Dinner

## LOCAL STYLE

Choice sashimi grade tuna poke\* or seared sesame ahi\* steaks with sweet sesame ginger sauce. Purple molokai sweet potato coconut puree or ginger cilantro rice. Grilled rainbow veggies. Mixed local greens with honey miso sesame dressing. (

\*gf/ available v

## SOUTHEAST ASIAN

Choice grilled lemongrass chicken, thai red curry rubbed steak or pork sweet chili satay. Grilled rainbow veggies. Pineapple cashew fried rice. Green papaya rainbow salad with peanut coconut sauce.

\*gf / available v

## ITALIAN STYLE

Choice chicken & homemade Maui basil pesto or Maui beef/venison ragu over pasta of choice. Grilled local zucchini or asparagus. Caprese or caesar salad. Garlic parmesan bread.

\*available v / gf

## CLASSIC DINNER

Choice lemon garlic chicken, Maui steak\*, fresh local fish\* seared fresh with preserved lemon herb compound butter. Mashed potatoes with garlic confit. Grilled or roasted rainbow veggies. Chef's salad with preserved lemon vinaigrette.

\*gf / available v

## MEXICAN FAJITA MADNESS.

Choice local fish, beef, or chicken with fajita veggies. Spanish rice, black beans, tortillas, queso. Roasted tomato tropical fruit salsa with fresh corn chips. Chef's salad with tomato, jicama, corn, pepitas, cilantro paprika lime dressing.

\*available gf / v

## NORTH AFRICAN / MEDITERRANEAN FUSION CHOICE

grilled lemon chicken, fish, or spiced beef kafta OR baked salmon. Grilled rainbow veggies. Spiced basmati rice, grilled pit. Cucumber tomato salad. Yogurt herb sauce.

\*available gf / v

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



# Pupus (Appetizers)

## TOMATO CONFIT BRUSCHETTA

*Crostini, Hana cherry tomato garlic confit, Parmesan, truffle, Maui herbs*  
\*available v & gf

## RAINBOW GRAZING BOARD

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

## BAKED BRIE

*Baked brie, roasted garlic, assorted Maui fruit, Maui honey, fig crackers*

## ISLAND DUMPLINGS

*Ginger Pork wrapped in local chewy wrappers, steam-fried to order with chef's sauce*  
\*available v

## SALSA TRIO

*Yellow Maui fruit salsa, red roasted tomato chipotle salsa, fresh guacamole & fresh corn chips (v)*

## TUNA POKE\*

*Sesame-marinated wild sashimi ahi, avocado, green onions, wasabi aioli, taro root & corn chips (v)*

## CEVICHE OF THE DAY\*

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

## SMOKED TROUT KIMCHI DIP

*Local kimchi, smoked trout, cream cheese, aromatics & citrus, saltines, crudités*  
\*available gf

## MEZZE PLATTER

*Baked feta and cherry tomatoes OR beet garlic hummus, olive, fresh veggies, flatbread, crackers*  
\*available v/gf

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

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# Sweets

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## LILIKOI BLACKBERRY BREAD PUDDING CUPCAKES

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

## CHOCOLATE FUDGE BROWNIES

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

## BIRTHDAY CUPCAKES

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

*\*available v & gf*

## UPSIDE DOWN PINEAPPLE CAKE CUPCAKES

*Caramel pineapple deliciousness*

*\*available v & gf*

## LILIKOI CHEESECAKE CUPCAKES

*Classic cream cheese & graham cracker crust with sweet tangy lilikoi*

*\*available gf*

## LOCAL CUSTOM CAKE

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

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

*\*available v & gf*





# Kids Sample Menu

At Lotus Chefs, we believe that every member of the family deserves a delightful dining experience—especially kids! We are happy to adapt adult mains to suit their preferences, offering simpler preparations or creating something special just for them.

Whether it's classic mac and cheese, grilled chicken, or even dino nuggets (insert knowing look parent to parent), we're here to make sure they leave the table happy and full. We are always open to requests and will gladly accommodate little ones' favorite foods.

For families with young children, kids under 5 dine for free, and kids ages 5-11 are half the price of adult meals, making it easy to include everyone in the celebration. Choose something from below, or let us know what your little ones are craving.

## CHEESE QUESADILLAS OR GRILLED CHEESE

*Melted cheese of your choice on your carrier of choice.*

*\*available gf*

## BREADED CHICKEN SKEWERS

*Lightly seasoned and served with ranch or BBQ sauce.*

*\*available gf*

## CHEESE & BUTTER NOODLES

*Pasta tossed with butter or red sauce and a sprinkle of parmesan*

*\*available v/gf*

## TURKEY SANDWICH

*Turkey, cheese, lettuce, tomato, mayo, on country bread with the crusts optional.*

*\*available v/gf*



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# Inclusive Pricing Guide

## Service: Brunch / Lunch / Dinner

Number of Guests	Tier 1	Tier 2
6-7	\$150	\$185
8-9	\$130	\$155
10-11	\$110	\$135
12-14	\$100	\$125
15-20	\$95	\$115
21+	\$85	\$105

## Prepped: Breakfast / Lunch

Number of Guests	Rates per Person
6-7	\$65
8-9	\$60
10-11	\$55
12-14	\$50
15-20	\$45
21+	\$40

*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 per service for smaller parties  
Please refer to contract for all details*

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# Inclusive Pricing Guide

## Full Day Family Feast Package

Number of Guests	Rates per Person
6-7	\$305
8-9	\$265
10-11	\$230
12-14	\$210
15-20	\$200
21+	\$190

*Experience the best of both worlds with our Full-Day Family Feast Package, designed for families wanting to maximize their Maui vacation. Choose a self-serve breakfast or lunch for flexibility on your adventures, and come together for two chef-prepared meals that promise to be the highlight of your day.*

*All labor and food costs included, excluding of premium ingredients  
2 Tier 1 meals with service, and one prepped breakfast or lunch*

*Tax, travel & admin/service fees additional*

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

*\*Only available with 3+ service dates*



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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.
- Hawaiian 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!





