

A hand is pouring a vibrant orange juice from a glass bottle with a silver clasp into several clear glasses. The glasses are placed on a light-colored wooden table. Some of the glasses already contain a blue liquid and ice cubes. Pink flower petals are scattered across the table surface. In the background, there are more glasses and a blurred floral arrangement. The overall scene is bright and festive.

Lotus Chefs

MAUI HI

E KOMO MAI!

FAMILY BRUNCH / BRIDAL BRUNCH

lotuschefs.com | aloha@lotuschefs.com

E Komo Mai Welcome

3. WELCOME: ABOUT LOTUS CHEFS
4. ABOUT: BRUNCH SERVICES
5. BRUNCH: A LOVE LETTER
6. MENU: CLASSIC ITEMS
7. MENU: BENEDICTS
8. MENU: TIER 2 ADD-ONS
9. KEIKI / CHILDREN
10. PRICING GUIDE: TIER 1
11. PRICING GUIDE: TIER 2
12. EXPLANATION OF CHARGES
13. WHAT'S INCLUDED
14. WHAT'S NOT INCLUDED
15. UPGRADES & REFERRALS
16. 5 STAR REVIEWS
17. MEET THE TEAM
18. ABOUT THE OWNER
19. PHOTOS

Lotus Chefs Welcomes you

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

OUR ETHOS

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

FARM-TO-TABLE & LOCAL VENDORS

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

A PERSONALIZED TOUCH

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

MORE THAN A MEAL

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

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

About Our Brunch Services

At Lotus Chefs, we believe brunch should be more than just a meal—it should be a celebration of connection, beauty, and indulgence. Whether you're gathering with loved ones after sunrise yoga, hosting a playful bridal brunch, or treating your guests to one last meal before departure, our all-female team brings the perfect balance of elegance and ease to your Maui table.

FARM-TO-TABLE, ALWAYS

Our brunch menus are rooted in Maui's seasonal abundance. We prioritize locally grown produce, fresh tropical fruit, artisanal baked goods, and handmade spreads that honor both island flavors and your unique preferences. Think innovative benedicts, warm sourdough, local goat cheese, just-picked fruit, herbed omelets, and vibrant vegetable dishes, all beautifully presented.

YOUR BRUNCH, YOUR STYLE

We offer everything from casual help-yourself buffet spreads to full-service seated brunch experiences with elegant styling. Whether you want relaxed family-style dining or a fully styled table with vintage glassware and tropical florals, we tailor each event to your vision and vibe.

BRIDAL BRUNCHES

Looking for something extra special - or just need to make sure your bridal party is fed for your special day? We specialize in wedding guest centric buffets or intimate, styled bridal brunches, perfect for the morning of your wedding or a carb loaded farewell the day after. Brides LOVE having our all-women team in their suite, pouring mimosas and making sure everyone gets fed while they get beautiful!

CUSTOM REQUESTS

Have a larger buffet or custom service request? Please reach out and let us know what you're envisioning! We are always happy to customize whenever we can.

TWO TIERS OF SERVICE

Choose from our pre-set menus which align best with your needs:

- **Tier 1:** Includes a curated menu set with a single set option for your group
- **Tier 2:** Includes two menu options as well as two additional add-on's of choice.

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

Brunch Menu: Classic Items

THE CLASSIC

Creamy scrambled organic eggs with chives, butter, parmesan.

Thick-cut crispy bacon or breakfast sausage.

Local sourdough & compound butter.

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.*

Brunch Menu: Benedicts

THE ISLAND BENEDICT

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 BENEDICT

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 BENEDICT

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 BENEDICT

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*

Lotus Chefs
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Tier 2 Add-Ons

NORTH SHORE BANANA BREAD

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

KOMODO'S MALASADAS

Fried local Portuguese-style donuts with sugar or cinnamon sugar.

NOSH BAKERY SCONES

Almond, lilikoi, and seasonal flavors available.

NOSH BAKERY MUFFINS

Blueberry, tropical, and seasonal flavors available

MIMOSA BAR SPREAD

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

BLOODY MARY BAR SPREAD

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

SUPERFOOD SMOOTHIES

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

BIRTHDAY CUPCAKES

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

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*



Keiki Children

Lotus Chefs is a mama owned business, and 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. When space and time align, we also LOVE sharing the kitchen (safely) with kids and sharing what we do!

We are always open to requests and will gladly accommodate little ones' favorite foods, and ensure that food is both cooked and cut according to your little one's ages, tooth count, and special preferences.

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.

We'll always do a menu coloring station, whipped cream demo and sprinkle bar for dessert, and often, especially with multiple day bookings, will throw in a free kids cooking demo.

BANANA PANCAKES

With whipped cream & sprinkles!
-available gf

CHEESY SCRAMBLED EGGS & TOAST

My daughter's favorite!
-available gf

GRILLED CHEESE SANDWICH & ROAST POTATOES

When the only vegetable they'll eat is potato...
-available v/gf

FRUIT TASTING PARFAIT

Tropical or imported fruit with yogurt & granola.
-available v/gf



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Tier 1 Pricing

Included in service:

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

| Number of Guests | Rates per person |
|------------------|------------------|
| 4-5 | \$209 |
| 6-7 | \$169 |
| 8-9 | \$139 |
| 10-11 | \$129 |
| 12-14 | \$109 |
| 15-20 | \$99 |
| 21+ | \$89 |

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

All rates include labor, food costs

Administration fee, tax, processing, travel all additional

*Premium ingredients or additional requested items are billed at market rate

Gratuities are at the discretion of the client & pooled among team per service.

Please submit a [chef request](#) and book a consult call for exact details.

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Tier 2 Pricing Guide

Included in service:

2 menu items per group*
Fresh local tropical fruit
Strong Maui roasted coffee, assorted teas
Still & sparkling water
2 additional choices from Tier 2 options
Head Chef & Assistant(s) up to 5 hours on-site

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

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

All rates include labor, food costs

Administration fee, tax, processing, travel all additional

*Premium ingredients or additional requested items are billed at market rate

Gratuities are at the discretion of the client & pooled among team per service.

Please submit a [chef request](#) and book a consult call for exact details.

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Explanations of Charges

TRAVEL

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

GENERAL EXCISE TAX ON SERVICES

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

PROCESSING FEE

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

HOLIDAY & HIGH SEASON RATES

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

ADMINISTRATION FEE

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

CHILDREN'S PRICING

- Children under 5 are free. Children 5-11 are 50% off adult pricing. There must be one full paying adult per child for discounted child service. We are happy to provide a children's menu, or children can eat smaller portions. Whatever makes your family the happiest!

GRATUITIES

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

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What is included?

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

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What's *not* included?

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



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Upgrades & Referrals

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

- Upgraded floral arrangements and lei-making classes.
- Photography or videography services.
- Hawai'ian chanting, hula dancing, and cultural immersion experiences.
- Face painting, live balloon animals, magic shows, and other children's magic.
- Women's ceremonies to connect with your divine.
- Spa packages to pamper yourself or your bridal party.
- Private yoga classes tailored to your needs.
- Massage therapy to help you relax and unwind.
- Sound healing sessions for a transformative experience.
- Surf lessons to embrace Maui's adventurous spirit.
- Guided Road to Hana tours for breathtaking sights and stories.
- Professional photography and videography to capture special moments.
- Tables, chairs, and picnic styling rentals for seamless event coordination.
- Expert sommelier, mixologist, or barista services for elevated beverage experiences.
- Custom cakes and pastries for birthdays, anniversaries, or other celebrations.

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

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5 Star Google Reviews:

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

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

Grant B: My family and I arrived to Maui for the first time this year. Kyra was referred to us from the host at the location we stayed at along with other top tier Chef's. Upon reaching out to a few of them, I found that Kyra was the most easy going and talented of the group. We did three meals with her (two brunches, one dinner). Was one of the highlights of our trip. Worth every penny and will be a new standard in our family vacations to Maui. Mahalo!

Phillip S: Incredible food and team. We hired chefs Kyra and Casia and their terrific assistants to cook for our multigenerational family of 7 adults and 2 small kids from 3 different countries. A total of 3 nights of our vacation. They were the best meals we had in Maui! They were organized and right on time, the food looked and tasted beautiful, and they accommodated all our quirks, crazy kids running around, and served the most tasty and relaxing meals we had. You don't be disappointed.

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

Sara H: We had a group of 13 last night for dinner in our condo at Hanua Kai Resort. Angel and team made it such a great experience! It is clear that Angel loves her job and loves to buy and cook using the freshest and best ingredients. Her personality is like sunshine, and her food was off the charts good. Who knew I even liked beets and cauliflower!?! And the place was left spotless with the leftovers packed away neatly in the fridge. I would not hesitate to have Lotus Chef cater a dinner for us again. Well done!

Richard R: Simply the best meal I have had on Maui in the 20 plus years I have been visiting here. Beautifully presented, delicious and creative food served by a friendly and knowledgeable team.

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Meet our Culinary Team



KYRA MIRIAN BRAMBLE

Kyra Mirian Bramble, owner and head chef of Lotus Chefs, blends her Le Cordon Bleu training with a deep passion for farm-to-table cuisine rooted in Maui's vibrant local bounty. Balancing motherhood and leadership, she infuses every dish with soulful intention, drawing from her global culinary journey and love for community. Under her guidance, Lotus Chefs creates nourishing, unforgettable meals that celebrate sustainability, creativity, and aloha.



BELIA PAUL

Belia brings two decades of culinary experience, beginning with her training at the University of Hawaii Maui campus, where she earned national accolades. A Maui local, Belia is passionate about farm-to-table cooking and showcasing Hawai'i's rich culinary heritage. Her work reflects a deep commitment to creativity, sustainability, and cultural connection through food.



ANGEL GREEN

Chef Angel Green brings decades of culinary experience to Lotus Chefs, blending healing culinary artistry with deep roots in Hawai'i and training from renowned wellness institutions like Living Light Culinary and Hippocrates Health. Her vibrant, seasonal dishes celebrate the island's abundance, often featuring local fish, venison, and organic produce, all crafted with joy, playfulness, and care.



KENA KAY LOPEZ

Kena is a soulful chef and proud mama who began cooking at 11, inspired by Southern comfort food & hospitality. Her journey from Florida to Southern California shaped her bold, ingredient-driven style with coastal & Mexican flavors. Here on Maui, she cooks for her family, co-runs a taco catering company with her husband, and crafts intimate private dining experiences. Her food blends Southern roots, West Coast creativity, and Hawaiian spirit.



CHRISTINA OLIVIERA

Chef Christina Oliveira, is celebrated for her vibrant fusion cuisine and artistry, blending culinary craft with a deep sense of purpose and healing. Trained in both the culinary and healing arts, she creates nourishing meals that honor diverse diets, including sustainable meats and bone broths. Known for her intuitive cooking, teaching, and reverence for nature, Christina brings magic and heart to every meal.



CASIA ROSE

Chef Casia Rose, a Maui native, blends her love for local ingredients, gardening, and foraging with a rich flair for multicultural fusion—especially Mediterranean cuisine. Trained under Kyra Bramble for over seven years and certified in raw food in Bali, Casia crafts soulful meals that honor both tradition and innovation, integrating sustainable meats and bone broths. Her dishes reflect a deep reverence for the land and a commitment to nourishing body and spirit.

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About the Owner

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



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



My formal culinary education began at Le Cordon Bleu, followed by an immersive exploration of regional cuisines, holistic nutrition, Ayurvedic cooking, and Hawai'ian wildcrafting. With over two decades in the hospitality industry, I remain dedicated to crafting experiences that nourish both the body and soul.



As my own family grows, Lotus Chefs has grown as well, my role has evolved to prioritizing being a mama in my own home. While I may not be crafting every dish myself, I've hand-selected a team of exceptional chefs who embody my ethos and passion. Together, we deliver meals that are not only delicious but filled with love and intention. At Lotus Chefs, we seamlessly combine culinary excellence with genuine warmth, creating family-centered dining experiences that are both elevated and approachable.

Whether you're looking to celebrate a special occasion or savor a thoughtfully prepared meal with loved ones, Lotus Chefs offers a unique experience that prioritizes quality, family, and the essence of Maui. I thank you from the bottom of my heart for supporting us!





An open letter to fellow chefs

Dear Chef,

If you're reading this, you're likely someone who cares deeply about presentation, precision, and the art of creating unforgettable culinary experiences—just like I do! And you're researching how other chefs present their own offerings—just like I used to do!

Every menu packet, design element, and piece of structure you see here was handcrafted by me. I design and customize all of this myself, including my websites, based on over two decades of hands-on experience in the culinary world. These systems reflect years of refining pricing structures to meet the unique demands of my local market in Maui, while remaining deeply committed to sustainability—for myself, for my team, and for my clients.

I believe that excellence begins long before the first plate is served. That's why I approach every touchpoint—from the first digital interaction to the final sweep of the kitchen—with care, organization, and beauty. That is how I honor the guests who invite us into their lives.

In addition to being a Le Cordon Bleu & Holistic Nutrition Consultant Chef, I'm also a designer with a CalArts Graphic Design Certificate, a META-verified social media marketer, a small business owner, and a website and app designer. I love collaborating with fellow culinary creatives and offer 1:1 coaching to help chefs like you build strong, aligned businesses, guiding in pricing, logistics, menu development, marketing, branding and more. I also offer downloadable programs, templates, and business-building guides.

If you're inspired by the organization and aesthetic of this packet, I'd love to hear from you. I've got a treasure trove of resources I haven't yet had time to publish, and instead of seeing this work copied—as has happened before—I invite you to partner with me.

Let's uplift each other's work and build this industry with integrity and mutual support. You can explore my coaching offerings, template shop, and classes at kyramirianbramble.com, or email me directly at aloha@lotuschefs.com.

With love and in solidarity,

Kyra Mirian Bramble
Chef & Creative
