



Lotus Chefs

MAUI HI

Chef Kyra Bramble & Team

Maui Nō Ka 'Ōi

SAVORY BRUNCH MENU

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INTRODUCTION

Welcome to Lotus Chefs, Maui's premier private chef service for discerning families who crave exquisite farm-to-table cuisine in the comfort of their own vacation rental. Our team of highly skilled chefs specialize in crafting personalized menus that cater to your unique preferences and dietary needs, while showcasing the freshest, most delicious ingredients from local and sustainable farms.

At Lotus Chefs, we understand that dining out with a large family can be challenging, especially with little ones or food allergies in tow. That's why we offer a stress-free alternative, bringing our culinary expertise straight to your vacation home. Whether you're looking for a one-time special occasion meal or ongoing meal prep for the duration of your stay, we take care of everything from menu planning and grocery shopping to cooking and cleanup.

Our chefs are passionate about creating unforgettable dining experiences that will leave a lasting impression on you and your loved ones. We believe that food is not only about nourishing the body, but also about creating memories and bringing people together. Let us take care of the culinary details while you relax and enjoy precious time with your family in paradise.

Contact us today to elevate your Maui vacation with Lotus Chefs' exceptional private chef service!



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

WHAT IS PLANTATION CUISINE?

Plantation cuisine in Hawaii is a rich tapestry of flavors and techniques, a beautiful blend of culinary traditions brought to the islands by immigrants over the centuries. Initially born out of necessity, as workers from diverse ethnic backgrounds—Japanese, Chinese, Filipino, Portuguese, and more—came to labor on Hawaii's sugarcane and pineapple plantations, they infused their traditional dishes with local ingredients.

The result is a unique and beloved local cuisine that effortlessly marries simplicity with complexity and tradition with innovation.

It's a cuisine that tells a story—a story of coexistence, adaptation, and the beautiful synergy of cultures. At Lotus Chefs, we proudly continue this time-honored tradition of plantation cuisine through our commitment to farm-to-table principles.

Our focus on locally and organically sourced ingredients is not just a trend but a tribute to the history and bounty of these magnificent islands.

Our menus serve as a canvas where we paint with bold strokes of flavor from around the world, layered intricately with the subtle hues of local produce and proteins.

Whether it's a dash of Japanese umami, the zest of Filipino spices, or the hearty comfort of Portuguese-inspired dishes, we celebrate the multicultural heritage of Hawaii in every meal we prepare. It's our way of paying homage to the past while eagerly embracing the culinary innovations of the present.

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ABOUT BRUNCH

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

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

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

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

-Kyra Bramble, owner



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MENU: THE BENNIES

THE ISLAND

Poached Maui farm eggs, Sriracha citrus hollandaise,
fresh ahi tuna, tomato, avocado on toasted English Muffins or sourdough,
Roasted baby potatoes with Maui onion & furikake

THE NEVER GETS OLD

Poached Maui farm eggs, preserved lemon hollandaise,
Black Forrest Ham or thick cut bacon, tomato, and avocado
on toasted local sourdough or English muffin
Roasted baby potatoes, Maui onion, garlic cloves

THE FANCY PANTS

Poached Maui farm eggs, truffle hollandaise, Prosciutto, arugula, tomato,
avocado, shaved parmesan on toasted local Foccacia or Maui country bread
Roasted baby potatoes, Maui onion, garlic confit, Maui herbs

THE LOCAL

Poached Maui farm eggs, kimchi hollandaise, seared pork belly, tomato,
avocado, local kimchi on toasted English muffin
Roasted baby potatoes, Maui onion, garlic confit, furikake.



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MENU: OTHER YUM

THE CLASSIC

Creamy scrambled organic eggs with chives, butter, parmesan
Thick-cut crispy bacon
Maui goat cheese or cream cheese chive spread
Roasted baby potatoes, garlic, herbs
Avocado toast with local sourdough.

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
Turmeric ginger hot shots,
*available full vegan with no bee products.

THE NORTHERN

Chef-cured wild salmon with black pepper, pink peppercorn, Kula lavender
Soft cheese spread with Maui goat cheese, chives, fennel,
Fresh dill, avocado, tomato, sprouts, pickled red onion
Soft boiled eggs
Local bagels. (Available dairy-free with macadamia-based cheese).

THE GODFATHER

Hawaii grass-fed New York steak, cooked medium rare
Roasted baby potatoes with garlic, herbs, Maui herb fresh chimichurri
Eggs your way, Toasted local sourdough.

THE SWEETHEART

French Toast with brioche stuffed with marscapoone and lilikoi jam
Banana deluxe pancakes
Maple syrup, toasted coconut and fresh Maui fruit

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ALL INCLUSIVE PRICING

TIER 1

Single choice of one menu item for full group
Fresh local tropical fruit spread
Strong Maui roasted coffee, assorted teas
Still & sparkling water
Organic creamer, plant-based milk (please request)
Raw honey, raw sugar, stevia
Assorted local & and imported hot sauce
Tax, travel & service fees additional
Children under 5 free, children 5-12 half off

Number of Guests	Rates per person
4-5	\$185
6-7	\$150
8-9	\$110
10-14	\$95
15-19	\$85
20+	\$75



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ALL INCLUSIVE PRICING

TIER 2

Two choices of two menu items per group
Fresh local tropical fruit
Strong Maui roasted coffee, assorted teas
Still & sparkling water
Organic creamer, plant-based milk (please request)
Raw honey, raw sugar, stevia
Superfood mini smoothie
Local banana bread or pastries
Assorted local & imported hot sauce
Tax & service fee additional
Children under 5 free, children 5-12 half off

Number of Guests	Rates per person
4-5	\$225
6-7	\$175
8-9	\$135
10-14	\$120
15-19	\$110
20+	\$95



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EXPLANATIONS OF RATES

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 Maui

4.166% 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. Hawaii 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, Zelle, or another fee-free method, we are more than happy to remove this fee for you. Just let us know which payment method you prefer, and we'll make sure the fee is removed. We want to make the payment process as easy and stress-free as possible for you, so you can focus on enjoying your retreat.

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 believe in the importance of acknowledging the hard work and dedication of our chefs and workers. That's why we apply a 20% administrative and service fee to all invoices, which helps us pay livable wages to our team and covers a myriad of costs associated with Maui's high price of living and operating a sustainable business. *We understand that sometimes clients may wish to show extra appreciation for the exceptional service they receive. If this is the case, clients are welcome to leave an additional gratuity at their discretion. Any extra gratuity given will go directly to our staff, who work tirelessly to create nourishing and flavorful meals that align with your retreat intentions.*

Children's Pricing

- Children under 5 are free. Children 5-12 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!

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YUM! I'D LIKE TO BOOK. CAN YOU EXPLAIN WHAT'S INCLUDED?

- Professional staff, including a head chef, and chef assistants / servers as needed, with an assistant always provided.
- 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.
- Grocery shopping and local ingredient sourcing.
- Plated, buffet or family-style service, based on your preference and the flow of your rental or home.
- 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 cute little platters and spoons for a polished presentation.
- Cleaning of the kitchen after each meal, including all dishes, sweeping floors, and etc.
- Natural cleaning supplies.
- Referrals to our fabulous island community of small business owners, including 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:

- Rental of equipment not owned or offered by the company.
- Alcoholic beverages, though we are happy to provide pairing recommendations.
- Tableware and glassware, though we can provide recommendations and facilitate rental.
- Tablecloths, though we can provide recommendations and facilitate rental.
- Travel and accommodations for the catering staff, if needed.
- Event planning or coordination beyond the scope of the catering agreement.
- Permits or fees related to serving food and beverages, if required by the venue or location.
- Additional items not outlined on the agreed-upon menu.
- Unlimited calls, text messages, or social media messages.
- Deep cleaning of the kitchen and venue.
- Cleaning of any areas besides the kitchen and dining areas
- Snacks and leftovers (not guaranteed)
- Basic kitchen equipment needed to execute the menu (stove, refrigerator, oven, filtered water, etc).
- Travel expenses needed for staff.
- Child care
- Additional hours for staff if the event is late (Additional hours billed at \$95/hour chef rate + \$50/hour assistant rate rounded up, including late start times for meals).
- *Note: please refer to contract for complete information!*

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5 STAR REVIEWS:



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 "Hawaiian" inspired brunch Chef Kyra and her team prepared in our Hawaiian 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: *Kyra was an amazing chef and 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!*

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About the owner

Head 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, I've created an avenue where my devotion to culinary arts harmoniously coexists with the joys of motherhood and family.

Having called Maui home for over a decade, its rich culinary landscape consistently sparks my inspiration. Whether it's championing seasonal ingredients, highlighting local delicacies, or adding that special touch of aloha spirit, my mission is simple: to share, delight, and bring families together through food.

My culinary influences span from my Californian roots to the diverse flavors of Southeast Asia and Central America. The dishes I've crafted, influenced by these travels, range from timeless classics to innovative fusions, ensuring there's something for every palate.

My culinary education began at Le Cordon Bleu, and since then, has expanded to include a deep dive into regional cuisines, holistic nutrition, Ayurvedic culinary techniques, and Hawaiian Wildcrafting. With over twenty years in the hospitality industry, my dedication to crafting memorable dining experiences has never wavered.

As Lotus Chefs has grown, my role has transitioned. While I may not personally craft each dish, I've handpicked a team of exceptional chefs who embody my ethos, ensuring every meal resonates with the same love and passion I've poured into my craft for years.

At Lotus Chefs, we believe in the perfect blend of culinary excellence and genuine warmth. We pride ourselves on delivering top-notch, memorable meals without any pretension. If you're looking for a dining experience that prioritizes both quality and family, you've come to the right place.

CONFESSION: I'VE BEEN ON A PERSONAL MISSION TO SHARE MY LOVE OF URBAN BRUNCHING WITH MAUI - WILL YOU PLEASE HELP ME?



