

Lotus Chefs

MAUI HI

Chef Kyra Bramble & Team

Maui Nō Ka 'Ōi

CASUAL FAMILY DINNER

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ABOUT LOTUS CHEFS

Welcome to Lotus Chefs, your premier private chef service on Maui, where we bring exceptional farm-to-table cuisine right to your vacation rental. We specialize in creating memorable dining experiences for families who prefer the comfort and intimacy of their own space over the bustle of dining out.

Navigating restaurant menus with children or dietary restrictions can diminish the joy of dining out. At Lotus Chefs, we eliminate that stress by offering personalized culinary services directly to you. Whether it's celebrating a special occasion with a one-off gourmet meal or enjoying tailored meal preparations throughout your stay, we handle everything from sourcing local ingredients to the final elegant presentation. This allows you to fully relax and soak in the Maui sun with your loved ones.

Our approach to dining is casual and family-focused, perfect for enjoying the laid-back atmosphere of the islands. We combine the rich, local harvest of Maui with multicultural influences to craft dishes that are both comforting and excitingly new. Each meal is a celebration of Maui's diverse culture, designed to be as nourishing as they are delightful.

At Lotus Chefs, we're more than just meal providers—we aim to make every dining experience a seamless part of your vacation. We welcome custom requests to suit any dietary need or culinary curiosity, ensuring that every bite reflects your family's preferences and the vibrant spirit of Maui.

Let us take care of the culinary details while you create lasting memories with your family in paradise. Experience the joy of dining with Lotus Chefs, where every meal is prepared with love and intention.

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

LOCAL STYLE MENU

CHOOSE YOUR PROTEIN

Shoyu sugar steak*
Ginger teriyaki kalbi short ribs
Steamed white fish in banana leaf*
Grilled shoyu chicken thighs
Miso honey citrus local tempeh*

SIDES INCLUDED

Molokai purple sweet potato mash OR classic mac salad
Grilled rainbow veggies
Steamed hapa rice
Farm-to-table rainbow salad
Hawaiian sweet rolls
Farm-to-table salad OR cucumber namasu

RECOMMENDED APPETIZER PAIRING

Island Gyoza
Tuna Poke*

*Subject to price increase based on market pricing



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CLASSIC MENU

CHOOSE YOUR SAUCE

Kula basil macadamia pesto
Maui herb chimichurri
Garlic herb edible flower compound butter
Horseradish whipped cream

CHOOSE YOUR PROTEIN

Local grass-fed New York Steak*
Organic grilled chicken breast
Local white fish pan-fried*
Lion's main or portabello mushroom "steak"*

SIDES INCLUDED

Garlic coconut mashed potatoes
Grilled rainbow veggies
Local focaccia
Farm-to-table rainbow salad

RECOMMENDED APPETIZER PAIRING

Baked Brie Platter
Rainbow Charcuterie Board

*Subject to price increase based on market pricing



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MEXICAN INSPIRED MENU

CHOOSE YOUR PROTEIN

Fajita-style Maui grass-fed steak*
Maui beef ground and seasoned taco meat
Locally smoked pulled pork
Pan-seared or grilled local fish of the day*
Fire-grilled organic chicken
Chicken or Tofu Chile Verde
Tempeh & mushroom "taco filling"

SIDES INCLUDED

Spanish rice
Black beans or refried beans
Cotija or shredded cheese
Fresh corn chips Chef's fresh salsa
Farm-to-table rainbow salad
Corn and/or flour tortilla

RECOMMENDED APPETIZER PAIRING

Ceviche of the Day*
Salsa Trio

*Subject to price increase based on market pricing



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SOUTHEAST ASIAN

CHOOSE YOUR PROTEIN

Grilled Maui curry rubbed beef steak
Grilled sweet chili pork satay
Grilled lemongrass turmeric chicken satay
Grilled local fish of the day
Grilled head-on Kauai shrimp*
Grilled curry rubbed tofu satay.

SIDES INCLUDED

Pineapple cashew fried rice
Grilled rainbow veggies
Peanut ginger coconut sauce
Farm-to-table rainbow salad with green papaya.

RECOMMENDED APPETIZER PAIRING

Island Gyoza
Tuna Poke*

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ITALIAN INSPIRED MENU

CHOOSE YOUR SAUCE

Bolognese (recommended with ground beef or tempeh)
Kula basil pesto (recommended with chicken or seafood).

Cheesy vodka sauce
Mushroom marinara
Garlic alfredo

CHOOSE YOUR PASTA

Fettuccini
Lasagne
Penne

CHOOSE YOUR PROTEIN

Ground Maui beef or Venison* or meatballs (available with tempeh),
Grilled lemon garlic chicken
Shrimp scampi
Grilled fish of the day*

SIDES INCLUDED

Garlic bread
Roasted or grilled veggies
Choice farm-to-table rainbow salad or Caprese salad

RECOMMENDED APPETIZER PAIRING

Tomato Confit Bruschetta
Rainbow Charcuterie Board

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MEDITERRANEAN/SOUTH AFRICAN INSPIRED

CHOOSE YOUR PROTEIN

Grilled Maui steak*
Maui beef or lamb* kafta
Grilled lemon garlic chicken
Grilled garlic harissa shrimp
Grilled harissa sesame tofu & veggie kabobs
Baked dill salmon*
Pan-seared local white fish*

MEZE SIDES INCLUDED

Grilled pita
Cucumber yogurt salad
Herbed basmati rice or quinoa
Grilled rainbow veggies
Olive and feta cheese
Farm-to-table rainbow salad.

RECOMMENDED APPETIZER PAIRING

Rainbow Charcuterie Board
Mezze Platter.

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BOUGIE BURGER GRILL

CHOOSE YOUR PROTEIN

Maui ground beef patties
Organic chicken breasts
Salmon fillets
Local white fish*
Veggie burgers

CHOOSE YOUR STYLE

Classic: bacon, grilled mushrooms & cheddar cheese
Hawaiian Style: BBQ sauce, grilled pineapple, provolone
Mexican: pico de gallo, pickled jalapeño, jack cheese
Or... customize your own!

SIDES INCLUDED

Local Hawaiian style or Ciabatta rolls
Sauces of choice, including classic ketchup,
BBQ sauce, mayo & dijon
Local lettuce & tomato & market veggies
Sliced cheese of choice
Grilled veggies, or baked baby potatoes,
Farm-to-table salad with homemade ranch dressing.

RECOMMENDED APPETIZER PAIRING

Smoked Trout Kimchi Dip
Tuna Poke*

*Subject to price increase based on market pricing



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APPETIZERS

TOMATO CONFIT BRUSCHETTA

Crostini, Hana cherry tomato garlic confit, Parmesan, truffle, Maui herbs (available v).

RAINBOW CHARCUTERIE BOARD

Chef's choice imported and local charcuterie, cheese, crudités, and delicacies (available gf).

BAKED BRIE

Baked brie, roasted garlic, assorted Maui fruit, Maui honey (available gf).

ISLAND GYOZA

Locally grown mushroom ginger duxelles wrapped in fresh and steam-fried to order (available v).

SALSA TRIO

Yellow Maui fruit salsa, red roasted tomato chipotle salsa, fresh guacamole, and organic corn chips.

TUNA POKE*

Sesame-marinated wild sashimi ahi, avocado, green onions, wasabi aioli, taro root & corn chips (available gf).

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, creamed together with aromatics and citrus, saltines, and crudités (available gf).

MEZZE PLATTER

Baked feta and cherry tomatoes or beet garlic hummus, olive, fresh veggies, flatbread, crackers (available v/gf).

*Market price surcharge may be applied.

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DESSERT

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 Hawaiian vanilla bean ice cream

BIRTHDAY CUPCAKES

Vanilla cupcakes with lemon buttercream frosting - or choose your own flavor requests!
(available gf)

CHOCOLATE BANANA FUDGE PIE

Chocolate, Maui banana, vanilla bean whipped cream
(available v & gf)

UPSIDE DOWN PINEAPPLE CAKE CUPCAKES

Caramel pineapple deliciousness
*available gluten-free



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ALL INCLUSIVE PRICING

TIER 1

1 protein main

Chef's salad + all listed sides

Up to 4 hours on-site, shopping, and planning included

Chef & assistant(s) included

Tax, travel & admin/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

1 appetizer
2 protein main
Chef's salad + all listed sides
1 dessert
still & sparkling water + coffee/tea service
Up to 5 hours on-site, shopping, and planning included
Chef assistant(s) included
Tax, travel & admin/service fees 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

4.712% 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. 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.
- Professional table service.
- Grocery shopping and local ingredient sourcing.
- Seated professional 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 cute little platters and spoons for a polished presentation, and professional florals and tablescape added to our Platinum package.
- 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:

- 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.
- Event planning or coordination beyond the scope of the 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 the 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!*

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.

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 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, 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.



