



Chef Kyra Bramble & Team

**Maui Nō Ka 'Oi**  
SEATED CLASSIC CHEF  
DINNER MENU





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# INTRODUCTION

Dive into an unparalleled dining journey with our Maui Chef's Dinners and Private Chef Experiences. Set amidst the majestic backdrop of Maui, our seated dinner and brunch services are curated specially for those treasured occasions that demand nothing but the best. Harnessing the abundance of Maui's lush terrains and pristine waters, our culinary creations pay homage to the island's rich bounty, offering a symphony of flavors that evoke both tradition and innovation.

Recognizing that the perfect meal is more than just its ingredients, we offer an array of styling options and add-ons to elevate your dining ambiance. Whether you're looking to embellish your tablescape with artisanal details or add a thematic touch to your celebration, our services are designed to be as versatile as they are refined. Yet, at the heart of our offerings is an unwavering emphasis on hospitality. At Lotus Chefs, we believe in blending luxury with warmth, ensuring our high-end experiences remain grounded and approachable.

Forget the hassle of securing a reservation or navigating crowded restaurants. With our Private Chef Experiences, we're flipping the script – we bring the restaurant directly to your chosen venue. Sit back, relax, and immerse yourself in a culinary adventure, all while reveling in the comfort of your own space. With Lotus Chefs, expect nothing less than a gastronomic experience that is as intimate as it is unforgettable.

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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# GREEN STARTERS: SOUP & SALAD

## **Chef's Choice Rainbow Salad**

Local greens and select Maui-grown seasonal produce; choice of preserved lemon vinaigrette, truffle-ponzu, or custom (v/gf)

## **Miso Caesar Salad**

Romaine halves, white miso anchovy dressing, sourdough garlic croutons, shaved parmigiana reggiano (available v & gf)

## **Blackened Avocado Salad**

Blackened avocado, spiced pepitas, baby cucumber, radish, cherry tomatoes, local baby greens, queso, smoked paprika cilantro citrus dressing (gf, available v)

## **Warm Goat Cheese Arugula Salad**

Fried Maui goat cheese, baby arugula, candied macadamia, Kula strawberries (seasonal), edible flowers, sunflower sprouts, balsamic local honey vinaigrette (available gf)

## **Mezze Salad**

Fried Halloumi cheese, zucchini & cucumber ribbons, Hana tomato, roast bell pepper puree, Kalamata olives, flatbread croutons, Maui macadamia herb oil, preserved lemon vinaigrette, za'atar (available gf)

## **French Onion Maui Mushroom Soup**

Maui onion, shiitake, miso, black garlic, crouton & gruyere (available v & gf)

## **Cauliflower Fennel Soup**

Creamy cauliflower, fennel bulb and coconut purée, fennel frond truffle oil (gf, available v)

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# GREEN STARTERS: APPETIZERS

## Tomato Confit Bruschetta

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

## Jumbo Tortellini

Garlic herb ricotta in hand-shaped tortellini, Maui basil macadamia nut pesto, shaved parmesan (available v)

## Island Gyoza

Locally grown mushroom ginger duxelles (or available with ginger pork) wrapped fresh and steam fried to order (available v)

## Vegan Ceviche

Local Oyster Mushrooms or Heart of Palm (seasonal), Maui citrus Leche de Tigre, Maui onion, cilantro, pineapple, taro root chips (v/gf)

## Rainbow Grazing Board

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

## Baked Brie & Honeycomb

Warm brie, Maui Bees honeycomb, garlic confit, Kula strawberries, fig crackers



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# APPETIZERS

## **Poke Nachos**

Sesame-marinated wild sashimi-grade ahi, avocado, green onions, wasabi aioli, fried wonton chips

## **Spicy Salmon Rice Paper Crisps**

Sashimi-grade salmon with spicy local-style Sriracha mayo, avocado, green onions, crispy rice paper puffs, furikake, tobiko

## **Ceviche of the Day**

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

## **Seafood Cakes**

Kauai shrimp or imported crab, preserved lemon, Maui herbs, panko, sriracha remoulade (available gf)

## **Chicken Satay**

Grilled turmeric lemongrass chicken skewers, green papaya salad, ginger peanut sauce (gf)

## **Pork Belly Bao Bites**

Seared pork belly with guava glaze, pickled Maui root veggies, sriracha aioli, Haiku micros

## **Sashimi Carpaccio**

Choice of sashimi-grade Ahi or Hamachi (as available), truffle ponzu, Maui cucumber, jalapeño (gf)

## **Smoked Trout Kimchi Dip**

Local kimchi, smoked trout, creamed together with aromatics and citrus, saltines and crudités (available gf)

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# MAINS: FISH

## Sesame Ahi Tataki

Wild ahi tuna steak crusted with sesame seeds & black pepper, choice citrus ginger or wasabi coconut sauce, served med-rare unless requested otherwise (gf)

## Miso Honey Cedar Plank Salmon

Salmon fillets cooked on a cedar plank, miso lilikoi honey glaze (served family style / gf)

## Seared Fish of the Day

Maui wild catch of the day pan-fried (Options range depending on the catch, from Mahi Mahi, Opah, Opakapaka, Swordfish, and more!) choice preserved lemon garlic herb butter, tropical seasonal fruit salsa, ginger sesame, or lemon garlic cream (gf)

## Macadamia Coconut Crusted Fish of the Day

Maui wild catch of the day (Mahi-Mahi or Swordfish recommended, chef's choice but open to requests) crusted with local macadamia nuts, upcountry herbs, edible flower compound butter (available gf)

## Fish of the Day en Papillote

Maui wild catch of the day pan-fried (Options range depending on the catch, from Mahi Mahi, Opah, Opakapaka, Swordfish, and more!), local citrus and herbs, grass-fed butter (gf)



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## MAINS: LAND

### **Sous Vide Hawaiian Filet Mignon\* or Maui Venison**

Local grass-fed sous-vide grass-fed Filet Mignon or  
wild Maui Venison backstrap

Choice Maui herb chimichurri, Pinot Noir shallot  
herb butter, or horseradish cream, sous vide and  
seared to perfect medium-rare

(gf, request if medium-rare is not preferred)

\*waghu available for additional charge, or other  
cuts of steak

### **Island Chicken Cordon Bleu Katsu**

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

### **Papaya Pork Chop**

Seared or grilled tropical fruit glazed pork chop,  
tropical fruit chutney or fresh salsa (gf)

### **Jumbo Tortellini Main**

Garlic herb ricotta in hand-shaped tortellini, choice  
Maui venison and beef ragu or Maui basil  
macadamia pesto, shaved parmesan (available  
plant-based or v)



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## SIDES

Garlic confit and cream mashed classic potatoes (available v)

Molokai purple sweet potato coconut puree (available v)

Macadamia nut & caramelized onion rice pilaf (available v)

Linguine or fettuccini with lemon garlic cream sauce

Charred sesame broccolini (v)

Roasted rainbow carrots & fennel bulb (v)

Charred bok choy (v)

Grilled seasonal rainbow veggies (v)

Grilled lemon Makawao asparagus (seasonal)

Pea shoots & bell pepper in butter with garlic (seasonal)

Sautéed Hawaiian mushrooms (availability ranges between oyster, baby shiitake, king trumpet; available v)



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# DESSERT

## Lilikoi Upside Down Cheesecake

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

## Lavender Strawberry Shortcake

Lavender infused biscuits, Kula strawberries, vanilla bean whipped cream (available gf)

## Hawaiian Rum Tiramisu

Ladyfingers marinated in Hawaiian coffee & rum, layered with vanilla bean-infused mascarpone

## Chocolate Caramel Pot de Creme

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

## Mango Creme Brûlé

Mango creme delight with a crunchy sugar top (gf)

## Birthday Cupcakes

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

## Fruit & Cream

Fresh Maui fruit and your choice local goat milk gelato or local vegan coconut Icecream - a perfect simple ending to a decadent meal (available v)





# ALL INCLUSIVE PRICING

## TIER 1: SILVER

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

1 green starter | plated or family

1 main + 2 sides | plated

1 dessert | plated

*Tax, travel & service fees additional*

*Children under 5 free, children 5-12 half off*

| Number of Guests | Rates per person |
|------------------|------------------|
| 2-3              | \$450            |
| 4-5              | \$275            |
| 6-7              | \$200            |
| 8-9              | \$155            |
| 10-14            | \$145            |
| 15-19            | \$135            |
| 20+              | inquire          |

additional courses | + \$15-50pp

Please feel free to customize! Just inquire!

children's pricing

ages 0-5 | no charge, children's menu available

ages 6-11 | half price adult tier, small portions or children's menu

ages 12+ | adult pricing



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# ALL INCLUSIVE PRICING

## TIER 2: GOLD

Chef's amuse bouche  
1 green starter | plated or family  
1 appetizer | plated or family  
2 mains + 2 sides | plated  
1 dessert | plated  
Coffee & tea service

*Tax, travel & service fees additional*  
*Children under 5 free, children 5-12 half off*

| Number of Guests | Rates per person |
|------------------|------------------|
| 2-3              | \$575            |
| 4-5              | \$365            |
| 6-7              | \$275            |
| 8-9              | \$225            |
| 10-14            | \$195            |
| 15-19            | \$180            |
| 20+              | inquire          |

additional courses | + \$15-50pp

Please feel free to customize! Just inquire!

children's pricing

ages 0-5 | no charge, children's menu available

ages 6-11 | half price adult tier, small portions or children's menu

ages 12+ | adult pricing



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# ALL INCLUSIVE PRICING

## TIER 3 : PLATINUM

Chef's amuse bouche

3 choices green starters or appetizers | family or plated

2 mains + 2 sides | plated, choice of two mains per guest or split

1 dessert | plated

Coffee & tea service

Custom floral arrangements & celebratory luxury lei

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

Optional: sommelier wine pairing & glassware.

*Tax, travel & service fees additional*

*Children under 5 free, children 5-12 half off*

| Number of Guests | Rates per person |
|------------------|------------------|
| 2-3              | \$700            |
| 4-5              | \$450            |
| 6-7              | \$350            |
| 8-9              | \$300            |
| 10-14            | \$250            |
| 15-19            | \$225            |
| 20+              | inquire          |

additional courses | + \$15-50pp

Please feel free to customize! Just inquire!

children's pricing

ages 0-5 | no charge, children's menu available

ages 6-11 | half price adult tier, small portions or children's menu

ages 12+ | adult pricing

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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.
- 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 .
- 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, and laundering linens.
- 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.
- 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!*





## 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?





