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THE ROYAL HAWAIIAN, A LUXURY COLLECTION RESORT'S SUMMER *EPICUREAN JOURNEY* TAKES UNIQUE LOOK AT LOCAL PRODUCE

HAWAII, HONOLULU, WAIKIKI – June 5, 2017 – For more than 90 years, The Royal Hawaiian, a Luxury Collection Resort has inspired transcendent journeys of sophistication and glamour. Now during its milestone anniversary year, the Pink Palace of the Pacific is the destination for an extraordinary culinary experience, the **Epicurean Journey**.

Azure Restaurant Chef de Cuisine Shaymus Alwin, who recently introduced a new tasting menu at his beachfront culinary landmark, has developed a truly intriguing event with farm-fresh foods: the Misfits Epicurean Journey. Chef Alwin will join Executive Chef Colin Hazama and their team of culinary wizards in taking produce, fish, seafood and meats that aren't known for being the primal, popular cuts, work to bring out their rich delicate value, and use them in a lavish 7-course chefs' wine dinner.

The Misfits dinner takes place on Friday, June 30 in partnership with Twin Bridge Farms, which is located near Oahu's north shore; and on Saturday, July 1, an interactive cooking session and lunch with The Royal Hawaiian Chefs takes place at the hotel.

The following is the menu for "Misfits" on Friday, June 30 at 6 p.m. at Azure Restaurant with pairings done by *Pairings by Sommelier Micah Suderman*:

“Twin Bridges Potato Brandade Beignets”

Tomato Confit, Sage
(Sauvage Brut)

“Spiced Breadfruit”

Chicken Liver Mousse, Tangerine Gel, Pickled Mustard Seeds, Port Syrup, Pickled Waialua Onion
Accompanied by Bread Service

“Twin Bridge Farm’s Asparagus Flight”

Spears with Cured Local Egg Yolk, Pickled Micro Asparagus, Shaved Salad with Tops Chimichurri,
Sunflower Seed, Escargot Caviar
(Meyer Fonne Edelzwicker)

“Fish and Chips”

Cold smoked Kona Amberjack Belly, Fish Chicharron, Waialua Citrus Pumpkin, Coriander Flower,
Purslane, Long Beans
(Weins Prum Riesling Graacher Kabinett 2014)

“Veal Sweetbreads a la Meunière”

Brown Butter Sorghum Glazed Veal Sweetbreads, Parsley Oil, Ulu Puree, Waialua Calamansi
Carrot Reduction
(Guy Breton Beaujolais 2015)

“Braised Pono Farm’s Pork Cheek”

Waialua Coriander Green Papaya Mustard, Banana Pepper Cabbage-Kraut, Crispy Pig Ears,
Spiced Tomato Beet Essence
(Bertani Villa Arvedi Amarone 2012)

“Lilikoi Avocado Cake”

Waialua Mango Papaya Lime Mouse, Twin Bridge Caramel Apple Banana, Mac Nut Brown
Butter Streusel
(Kenzo Muku Sauvignon Blanc)

The following day on Saturday, July 1, gourmands are invited back to join the chefs for a lively cooking class and luncheon from 11 a.m. – 3 p.m. at the resorts Regency Room featuring **Milton Agader** from **Twin Bridge Farms** and presented by **Chef Shaymus Alwin & Chef Chris Kirksey**.

Cooking Demo – It’s as easy as 1-2-3

Breaking down a whole fish & the many ways of cleaning fish – Azure Sashimi and cooked preparation of fish

Hands on cooking class – Create your “Singapore Style Fried Onaga”

The following is the menu for the family style luncheon following the cooking class.

“Singapore Style Fried Onaga”

Shiitake Mushrooms, Black Pepper Jam, Fried Shallots, Chili Lemongrass Sambal

“Shinsato Farms Country Smoked Meat”

Chef Shaymus’ Ume BBQ Sauce + Roasted Hearts of Palm Country Salad + Crispy Onions

“Pan Dan Fragrant Lemongrass Rice”

Crispy Fried Chicken Skin, Sesame Garlic, Peanuts, Scallions

Lomi Tomato Waiialua Micro Asparagus Relish

Maple Chipotle Roasted Kahuku Corn

Quench & Munch

Jackass Ginger Hibiscus Elixir, Pink Peppercorn + Mint + Ver Jus

The Epicurean Journey series continues in September and December with the following themes and dates:

“Archipelagos” – Friday, September 29 and Saturday, September 30:

This event showcases the Hawaiian archipelago and each course focuses on a specific part of the island chain using products sourced solely from that area, reflecting earth and sea on the plate. The chefs also hope the dinner will also inspire guests to think about their travels to other archipelagos around the world and how those regions have inspired cuisine.

“The Royal Feast” – Friday, December 15 and Saturday, December 16:

The final Epicurean Journey of the year will be a Royal Feast – a meal fit for a King or Queen with the dinner set in The Royal Hawaiian’s stunning Presidential Suite, the Kamehameha Suite.

“There are very few resorts today whose culinary teams can pull off events that include this much thought, preparation and passion about food, its origins, and the complete gastronomic

experience,” says **Certified Sommelier Micah Suderman**, currently general manager at The Royal Hawaiian’s Azure Restaurant, who also worked with Chefs Hazama and Alwin on previous chef collaboration dinners.

The per-person prices for **“Misfits”**, and **“Archipelagos”** Epicurean Journey events are inclusive and include tax and gratuity and are as follows:

- Friday dinner and Saturday experience: \$250 (no wine) and \$280 with wine pairings.
- Friday dinner only: \$150 (no wine) and \$180 with wine pairings
- Saturday experience: \$100 (no alcohol) and \$130 with wine and/or sake/Shochu pairings

The prices for the last Epicurean Journey event **“The Royal Feast”** are currently priced as follows:

- Friday dinner and Saturday experience: \$295 (no wine) and \$325 with wine pairings.
- Friday dinner only: \$195 (no wine) and \$235 with wine pairings
- Saturday experience: \$120 (no alcohol) and \$150 with wine pairings

Reservations for **“Misfits”** or any of the upcoming ones can be made by calling the Dining

Reservations Desk at (808) 921-4600. Event dates, themes and prices are subject to change.

About The Royal Hawaiian, a Luxury Collection Resort

Opened in 1927 and affectionately called the “Pink Palace of the Pacific,” The Royal Hawaiian, a Luxury Collection Resort is a haven of timeless luxury. Modern yet indigenous, the resort offers unprecedented amenities, unrivaled accommodations and exclusive services – all designed to provide the ultimate global trendsetter with a unique luxury experience. From first-class accommodations in the landmark Historic Wing and the magnificent Mailani Tower to world-class dining, the 528-room resort embodies the allure of Hawaii’s spirit and the essence of an indulgent escape. Exceptional Epicurean Journeys can be found at award-winning Azure Restaurant, the original Mai Tai Bar, and A Royal Hawaiian Luau – Aha Aina, Waikiki’s only oceanfront luau. The intimate Malulani Pool and private beach area are both complemented with pink-hued umbrellas to match the resort’s signature color. On February 1, 2017, The Royal Hawaiian celebrates nine glorious decades of exceptional service along Waikiki Beach.

About The Luxury Collection Hotels & Resorts

The Luxury Collection® is a collection of hotels and resorts offering unique, authentic experiences that evoke lasting, treasured memories. For the global explorer, The Luxury Collection offers a gateway to the world’s most exciting and desirable destinations. Each hotel and resort is a unique and cherished expression of its location; a portal to the destination’s indigenous

charms and treasures. Magnificent decor, spectacular settings, impeccable service and the latest modern conveniences combine to provide a uniquely enriching experience. Originated in 1906 under the CIGA brand as a collection of Europe's most celebrated and iconic properties, today The Luxury Collection brand is a glittering ensemble of more than 95 of the world's finest hotels and resorts in 35 countries in bustling cities and spectacular destinations around the world. The Luxury Collection includes award-winning properties that continuously exceed guest expectations by offering unparalleled service, style and class while celebrating each hotel's distinctive heritage and unique character. All of these hotels, many of them centuries old, are internationally recognized as being among the world's finest. For more information, please visit www.luxurycollection.com.

About Kyo-ya Hotels & Resort, LP and Kyo-ya Kaiulani, LLC

As one of Hawaii's largest employers, with more than 4,500 hotel associates in its workforce, Kyo-ya has a long history in Hawaii dating back to 1961. The company is the steward of six hotel and resort properties in Hawaii and California, including historical treasures: Moana Surfrider, A Westin Resort & Spa; The Royal Hawaiian, A Luxury Collection Resort and The Palace Hotel, A Luxury Collection Hotel in San Francisco; as well as the Sheraton Waikiki, Sheraton Princess Kaiulani and Sheraton Maui Resort & Spa. The company recently completed extensive renovations and upgrades, investing more than \$300 million in its Waikiki properties alone, and plans to continue its investment to ensure Waikiki maintains its reputation as a world-class destination. Kyo-ya is committed to strengthening the communities where it does business by partnering with local nonprofit organizations, community establishments and community leaders who share the same vision and passion for making a difference.

About Starwood Hotels & Resorts in Waikiki

Starwood Hotels & Resorts in Waikiki, comprised of the Sheraton Waikiki, Sheraton Princess Kaiulani, The Royal Hawaiian, a Luxury Collection Resort, and Moana Surfrider, A Westin Resort & Spa, is owned by Kyo-ya Hotels & Resorts, LP and managed by Starwood Hotels & Resorts Worldwide, Inc. Between the four properties, Starwood Hotels & Resorts in Waikiki offers 4,110 rooms, ranging from comfortable affordability to the ultimate in suite luxury. In addition, the properties offer industry-leading and critically-acclaimed food and beverage offerings and one-of-a-kind resort amenities.

Starwood Hotels & Resorts is owned by Marriott International, Inc. (NASDAQ: MAR), the world's largest hotel company based in Bethesda, Maryland, USA, with more than 5,700 properties in over 110 countries. Marriott operates and franchises hotels and licenses vacation ownership resorts. The company's 30 leading brands include: *Bulgari*®, *The Ritz-Carlton*® and *The Ritz-Carlton Reserve*®, *St. Regis*®, *W*®, *EDITION*®, *JW Marriott*®, *The Luxury Collection*®, *Marriott Hotels*®, *Westin*®, *Le Méridien*®, *Renaissance*® Hotels, *Sheraton*®, *Delta Hotels by Marriott*SM, *Marriott Executive Apartments*®, *Marriott Vacation Club*®, *Autograph Collection*® Hotels, *Tribute Portfolio*TM, *Design Hotels*TM, *Gaylord Hotels*®, *Courtyard*®, *Four Points*® by Sheraton, *SpringHill Suites*®, *Fairfield Inn & Suites*®, *Residence Inn*®, *TownePlace Suites*®, *AC Hotels by Marriott*®, *Aloft*®, *Element*®, *Moxy*® Hotels, and *Protea Hotels by Marriott*®. The company also operates award-winning loyalty programs: Marriott Rewards®, which includes The Ritz-Carlton Rewards®, and Starwood Preferred Guest®. For more information, please visit our website at www.marriott.com, and for the latest company news, visit www.marriottnewscenter.com and @MarriottIntl.

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