



FOR IMMEDIATE RELEASE

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**THE ROYAL HAWAIIAN, A LUXURY COLLECTION RESORT WILL HOST NEW FARMERS’
MARKET SUNDAY BRUNCH “ROYAL 220”**

HAWAII, HONOLULU, WAIKIKI – July 1, 2011 – The Royal Hawaiian, a Luxury Collection Resort presents a new farmers’ market inspired Sunday brunch “Royal 220” on Sunday, July 17 and August 21. Executive chef Hans Stierli has created an alluring upscale feast featuring fresh local produce provided by farmers within the 220 mile radius of the Hawaiian islands.

The “Royal 220” Sunday brunch buffet will be served from 10 a.m. to 2 p.m. beneath the banyan trees in the resort’s Coconut Grove for \$48 per adult and \$32 per child (3-12 years). Children 3 years and under eat for free with a paying adult. Guests are invited to visit with a select group of food safety approved local farmers showcasing specialty products at the “Royal 220” Farmers’ Market which will be open to the public with free admission.

Hot station selections will feature braised Hawaii Ranchers red veal scaloppini wraps with Ho Farm tomato stew, orecchiette pasta, and shaved manchego cheese, Fire Rock pale ale and Maui onion braised Kuahiwi Ranch sirloin tips with grilled Surfing Goat cheese polenta, charcoal grilled Kuahiwi Ranch flat iron steak, fried rice Pier 38 sautéed with spicy Wow Farm tomato sauce, steamed jasmine rice infused with coconut grove kefir and lemon grass, and Ho Farm Long Beans with crispy garlic and oyster sauce.

Breakfast items will offer Hawaii Ranchers red veal loco moco, poached island egg and Hamakua mushrooms, Kalua pork hash with poached island egg and mustard hollandaise or Kona coffee barbeque sauce, and taro pancake station with Ho Farms apple bananas and coconut syrup.

Cold items will include ahi sashimi over Big Island mashed avocado with yuzu-wasabi dressing and Nalo Farm micro greens, Ho Farm Greek salad with tomato, cucumbers, Big Island feta cheese, ahi poke Twin Bridge Farm Yukon gold potato salad with alder wood smoked bacon, and Hirabara Farm greens with spiced macadamia nuts and Coconut Grove herb vinaigrette. The buffet will also include a variety of juices and smoothies, pastries and delights that include Alii Kula Lavender scones and croissants, an island fruit display, and salads. Dessert offerings will include Waialua chocolate fondue with assorted Hawaiian short bread cookies, marshmallows and Kula Country strawberries, La Gelateria ice cream station, with seasonal island fruits and tarts, garnished with Coconut Grove mint.

For more information or reservations, please call Starwood Hotels & Resorts Waikiki's Dining Desk at 808-921-4600 or email trdc.waikiki@sheraton.com. Four hour complimentary valet and self parking is available with validation.

Kyo-ya Hotels & Resorts, LP owns the two Sheraton Hotels in Waikīkī, The Royal Hawaiian and the Moana Surfrider, A Westin Resort as well as the Sheraton Maui in Kaanapali, Maui. Kyo-ya Hotels & Resorts, LP is one of Hawaii's largest employers, with nearly 3,000 hotel associates in its workforce. The hotels are a part of the 11-hotel group of Starwood-managed properties in Hawaii.

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