



Maui Nō Ka 'Ōi

SAVORYBRUNCH MENU

Chef Kyra Bramble

THE BENNIES

THE ISLAND

Poached Maui farm eggs, Sriracha citrus hollandaise*, fresh ahi tuna (cooked rare unless requested otherwise), tomato, avocado

Toasted local Foccacia or sourdough

Roasted baby potatoes, Maui onion, furikake

THE NEVER GETS OLD

Poached Maui farm eggs, preserved lemon hollandaise, Canadian or classic bacon, tomato, avocado

Toasted local Foccacia or English muffin

Roasted baby potatoes, Maui onion, garlic confit

THE FANCY PANTS

Poached Maui farm eggs, truffle hollandaise, Prosciutto, arugula, tomato, avocado, shaved parmesan

Toasted local Foccacia or Maui country bread

Roasted baby potatoes, Maui onion, garlic confit, Maui herbs

THE HEAT

Poached Maui farm eggs, kimchi hollandaise, pork belly, tomato, avocado, local kimchi

Toasted English muffin or Maui country bread

Roasted baby potatoes, Maui onion, garlic confit, furikake



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

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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 focaccia or sourdough

THE YOGI

Acai bowls with blended banana, blueberry, coconut
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, dill
avocado, tomato, sprouts, pickled red onion
Soft boiled eggs
Local bagels
*available dairy free with macadamia base 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

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PRICING STRUCTURE

	THE CLASSIC SPREAD	TIER 1	TIER 2
2-3 GUESTS	n/a	\$400 per guest	n/a
4-5 GUESTS	\$165 per guest	\$225 per guest	\$275 per guest
6-11 GUESTS	\$135 per guest	\$185 per guest	\$225 per guest
12-18 GUESTS	\$100 per guest	\$145 per guest	\$185 per guest
18+ GUESTS	please inquire	please inquire	please inquire

FINE PRINT

Menu subject to change based on availability and integrity of ingredients

Still pH-balanced water & sparkling water included (please request)

No alcohol provided under any circumstances (please plan your own)

Additional items or requests subject to additional fees

Prep done onsite and assumes kitchen is equipped for service

10% Kama'aina available upon request and availability

Non-refundable & non-transferable deposit of 25-50% to reserve services

Children 6-12 50% off & children under 6 eat free (ask for child's menu)

Travel fee \$1.25/mile from Haiku for travel time & gas

Maui County tax 4.166%

Service charge 20%

High season charge 25%

*Service can be casual or semi-formal, depending on your preference.

What this means is we can plate food to order as you and your guests wake up, prepare a buffet, offer table-side service, or a combination of all of the above. We're all about making brunch fun and indulgent!

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WHAT YOU GET

The Classic Spread

Buffet Style of the following:

Creamy scrambled organic eggs with chives, butter, parmesan
Thick cut crispy bacon or sausage
Maui goat cheese or cream cheese chive spread
Roasted baby potatoes, garlic, herbs
Toasted local focaccia or sourdough avocado toast
Strong Maui roasted coffee, assorted teas
Still & sparkling water
Organic creamer, plant-based milk (please request)
Raw honey, raw sugar, stevia
Assorted local & imported hot sauce
Fresh local tropical fruit

Tier 1

Single choice of one menu item for full group
Strong Maui roasted coffee, assorted teas
Still & sparkling water
Organic creamer, plant-based milk (please request)
Raw honey, raw sugar, stevia
Superfood mini smoothie
Assorted local & imported hot sauce
Fresh local tropical fruit
French toast bread pudding muffins or gluten-free banana bread muffins

Tier 2

Two choices of two menu items per group
Strong Maui roasted coffee, assorted teas
Still & sparkling water
Organic creamer, plant-based milk (please request)
Raw honey, raw sugar, stevia
Superfood mini smoothie
Assorted local & imported hot sauce
Fresh local tropical fruit
French toast bread pudding muffins or gluten-free banana bread muffins
Full Chef's Bloody Mary bar (you provide the alcohol!)

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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A portrait of Chef Kyra Mirian Bramble, a woman with long, wavy blonde hair, wearing a blue and white striped top. She is looking directly at the camera with a slight smile. The background is a soft, out-of-focus blue and white, suggesting a beach or coastal setting.

About Me

Chef Kyra Mirian Bramble

My food is my art, the truest way I've found to combine my loves of travel, hospitality, and wellness into one place.

A Maui local for over half a decade, I am still inspired by the diverse culinary offerings on such a tiny island. As a chef and community member, I always strive to share seasonal ingredients and specialty local products, as well as infuse aloha spirit into all that I do, with my menu goals set for 80% or greater local produce, seafood, and animal products.

My menus are also as influenced by my California roots as they are by years of backpacking through Southeast Asia and Central America. I love the rustic elegance of wine-country influenced meals, as well as the explosions of flavor and texture characterized by PanAsian and traditional Mexican cuisine. In short: I am happy to keep it classic – or offer a unique contemporary experience.

My training began with a classic Le Cordon Bleu degree, but I also have studied many styles of cooking including regional cuisines and healing arts. I boast almost twenty years in the hospitality industry, working both in the front and back of restaurants, event management, catering, wine industry, festival production, and weddings.

Every meal I prepare is a new opportunity for me to explore my craft and share my heart. I love to get fancy and creative, but never at the expense of being pretentious or stuffy. I am always happy to work with custom menus as well as food preferences. If you're looking for a chef with love and passion to bring an intentional and interactive experience, you found me! .

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

