

A background image showing two hands holding halves of a papaya. The papaya halves are hollowed out and filled with a mixture of pink and red flowers, including what appear to be dahlias. The background is a soft-focus image of more flowers and a wooden surface.

Maui Nō Ka 'Ōi

PLANT-BASED DINNER MENU

Chef Kyra Bramble

SALADS

Chef's Choice Rainbow Salad

Local greens and select Maui grown seasonal produce; choice ume-sesame, preserved lemon cream, or truffle-ponzu dressing (v)

Miso Caesar Salad

Romaine, massaged kale, white miso hemp dressing, sourdough garlic croutons, avocado, shaved parmesan, or almond "rawmesan"(available v)

Blackened Avocado Salad

Blackened avocado, spiced pepitas, baby cucumber, watermelon radish, local baby greens, lemon cilantro vegan aioli (v/gf)

Roasted Beet Salad

Roasted beets, baby arugula, toasted macadamia, Kula strawberries, edible flowers, sprouts, goat cheese or macadamia "chèvre", balsamic honey dressing (available v / gf)

Cauliflower Soup

Cauliflower & fennel pureed soup, fennel frond truffle pesto (v/gf)

French Onion Soup

Caramelized onions, mixed mushrooms, gruyere crostini

Roasted Squash Soup

Roasted squash, bell pepper, cumin, cashew crema (v/gf)

***Request any dish fully vegan**



APPETIZERS

Poke Nachos

Marinated local king trumpet mushrooms in ginger sesame soyu sauce, avocado, wasabi aioli, fried local wontons (v)

Classic Springrolls

Baked tofu, mango, avocado, sunflower sprouts, cucumber, baby greens, peanut ginger sauce (v/gf)

Honey Truffle Macadamia Cheese Platter

Handmade macadamia truffle "rawcotta", Maui honeycomb, assorted fruit, veggies, accouterments, crackers (v/gf)

Tomato Confit Bruschetta

Maui sourdough toast with Hana cherry tomato confit, truffle oil, fresh herbs (v)

Mushroom Gyoza

Locally grown mushroom ginger duxelles wrapped fresh and steam fried to order (v)

Hawaii Mushroom Ceviche

Local oyster and King Trumpet mushrooms, avocado, onion, Hana tomato, radish marinated with local citrus, Maui taro chips (v/gf)

*Request any dish fully vegan



MAINS

King Trumpet Mushroom "Scallops"

Blackened king trumpet mushroom "scallops", truffled cauliflower eggplant purée, roasted rainbow carrots, micro greens (v/gf)

Handmade Tortellini

Garlic herb macadamia cheese in hand-shaped tortellini, Maui basil pesto, sautéed Hawaiian mushrooms, shaved parmesan or almond "rawmesan" (gf/available v)

Curry Platter

Grilled oyster mushroom "satay", grilled veggies, lemongrass veggie coconut curry, pineapple fried rice (v/gf)

Mezze Platter

Roasted rainbow veggies, beet garlic confit hummus, roasted eggplant bell pepper purée, olives, fresh veggies, quinoa "tabbouleh", fresh chapati (v/ available gf)

Maui adzuki bean tempeh, cacao roasted chili mole, fajita veggies, garlic coconut polenta, avocado, cashew crema (v/gf)

Miso Honey Tofu

Marinated & grilled tofu, spicy miso honey, grilled rainbow veggies, coconut garlic mashed purple Maui sweet potatoes (v/gf)

Pulled Jackfruit Bao Buns

Spiced jackfruit steamed fresh in homemade bao bun dough, sriracha hoisin, charred bok choy (v)

Macadamia Crusted Cauliflower "Steak"

Macadamia Maui herb-crusted Cauliflower, lemon herb butter, garlic confit potato puree, grilled asparagus (available gf)

*Request any dish fully vegan

DESSERT

Triple Threat Chocolate Cake

Triple-layer rich and decadent flourless, dairy-free chocolate ecstasy cake with raw cacao powder (v/gf)

Lilikoi Cheesecake

Graham cracker salted macadamia crust, classic NY style vanilla bean cream cheese filling, lilikoi icing

Lavender Strawberry Shortcake

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

Hawaiian Rum Tiramisu

Ladyfingers marinated in Hawaiian coffee & rum, layered with vanilla bean infused mascarpone (available v/gf)

Chocolate Caramel Pot de Creme

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

Lilikoi Blackberry Bread Pudding

Sourdough bread pudding, vanilla bean, fresh berries, sweet lilikoi sauce (available v/gf)

Upside Down Pineapple Cake

Pineapple baked under vanilla bean cake, rum caramel lilikoi sauce (gf/available v)

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 (gf/available v)

PRICING

	4 COURSE	5 COURSE	6 COURSE
2-3 GUESTS	\$350 per guest	\$400 per guest	\$450 per guest
4-5 GUESTS	\$200 per guest	\$235 per guest	\$270 per guest
6-11 GUESTS	\$165 per guest	\$190 per guest	\$215 per guest
12-18 GUESTS	\$150 per guest	\$175 per guest	\$200 per guest
18+ GUESTS	please inquire	please inquire	please inquire

4 courses

Chef's amuse bouche
1 salad or appetizer | plated or family
1 main | plated
1 dessert | plated

5 courses

Chef's amuse bouche
2 salad or appetizer selections | plated or family
1 main | plated
1 dessert | plated
Coffee & tea selection

6 courses

Chef's amuse bouche
3 salad or appetizer selections | plated or family
1 main | plated
1 dessert | plated
Coffee & tea selection

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

FINE PRINT & COSTS

Menu subject to change based on availability and integrity of ingredients

Still filtered & sparkling water provided | Coffee & tea service included

All chef & service support included

No alcohol is provided under any circumstances, but sommelier & mixologist referrals are available (please inquire or plan your own)

Additional items or requests are welcome but subject to additional fees

All food prep is done onsite and assumes the kitchen is equipped for service for both front-of-house and back of house

Kama'aina 10% discount upon request and availability with local ID

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

Children 6-12 50% off & children 5 & under eat free (ask for child's menu)

Travel fee \$1.50/mile from Haiku for travel time & gas

\$50 resort surcharge may apply depending on rental location

Gratuity or "tips" fully at the client's discretion for excellent service, and distributed to all onsite staff based on hours

Maui County GET tax 4.166% mandatory for all Maui County transactions

Service charge 20% acknowledging costs of equipment, licenses, insurances, legal & professional services, website, client management apps; and additional time used for small business administration

High season charge 35% (all holidays and mid-November - January)



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.

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! .



