



# Maui Nō Ka 'Ōi

SEATED CLASSIC CHEF  
DINNER MENU

Chef Kyra Bramble

# 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)

\*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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# 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, Maui fruit preserves, garlic confit, 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)

## Smoked Pork Mini Tacos

Local smoked pork, homestyle tortillas, tropical fruit pico de gallo, cotija (gf)

## 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**

Local grass-fed sous-vide grass-fed Filet Mignon, 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

## **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)

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# PRICING & BREAKDOWN

	4 COURSE	5 COURSE	6 COURSE / SPLIT MAIN
2-3 GUESTS	\$375 per guest	\$425 per guest	\$500 per guest
4-5 GUESTS	\$250 per guest	\$285 per guest	\$325 per guest
6-11 GUESTS	\$175 per guest	\$200 per guest	\$250 per guest
12-18 GUESTS	\$160 per guest	\$185 per guest	\$235 per guest
18+ GUESTS	please inquire	please inquire	please inquire

## 4 courses

Chef's amuse bouche  
 1 green starter | plated or family  
 1 main + 2 sides | plated  
 1 dessert | plated

## 5 courses

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

## 6 courses with split main option

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 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

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# FINE PRINT & ADDITIONAL 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

Credit card and/or processing fee of 2.9% added unless requested otherwise

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, 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! .





# Mahalo mihi