



HALEKULANI PRESENTS AN EVENING WITH ACCLAIMED MICHELIN THREE STARS CHEF BRUNO MENARD

WAIKIKI, HAWAII – December 23, 2014 – The iconic Halekulani will host ***An Evening with Acclaimed Three Stars Michelin Chef Bruno Menard*** at its 5-Diamond and Five-Star award-winning restaurant, ***La Mer*** on Sunday, January 18th. The one-of-a-kind epicurean experience will feature celebrated French Chef Bruno Menard, who has received multiple Michelin Stars for his culinary achievements at *L’Osier*, Tokyo’s Neoclassic French restaurant owned by Shiseido, Japan’s largest cosmetics maker.

An Evening with Acclaimed Three Stars Michelin Chef Bruno Menard at ***La Mer*** on Sunday, January 18 starts at 5:30 p.m. with special cocktails and dinner begins at 6:30 p.m. Guests are invited to discover a decadent, five-course menu created by Menard, Halekulani’s Executive Chef Vikram Garg and ***La Mer*** Chef de Cuisine Alexandre Trancher. Specialty menu items include *Brittany Lobster “Parisienne” style with Tomato Vanilla Chutney, Venaison style Beef Tenderloin with Cabbage and Foie Gras Cannelloni, Hokkaido Scallops with Parmesan Gnocchi and Sake Cream, Mache Coulis and Brown Butter, Sweet “Ceyennes” Onion Soup with Truffle and Yuzu Custard; and Valrhona P125 Chocolate Macaroon Souffle, Vanilla Sorbet and Caramelia Pearls*. Each dish will be paired with special wines by Young’s Market Company of Hawaii. The dinner event is priced at \$295 per person inclusive of tax and gratuity. For Dining Reservations, call (808) 923-2311 and for more information, visit <http://www.halekulani.com/hotel/events>. Dress code: Long-sleeved collared shirt or jacket required for gentlemen.

This special event is part of the *Halekulani Living* luxury lifestyle series, which offers a roster of events that cater to the distinct interests and cultural desires of Halekulani’s guests and patrons with unparalleled, immersive, authentic and memorable experiences.

About Bruno Menard

Known as one of the greatest chefs of the world, Menard gained three stars by the *Michelin Guide* at restaurant *L’Osier* Tokyo and has received several accolades including 5 diamonds by AAA and 3 red Chef’s hats in the *Gault&Millau Guide*. His passion for cooking is the inheritance of a family tradition dedicated to hospitality jobs. He began his career at Loire Valley chocolatier with his father Jean-Claude. In 2005, he created the Vinecao, which is the only cocoa vinegar in the world. With his roots in France, Bruno Menard is currently based in Singapore and spent four years in the United States and 13 years in Japan. Today, Menard is the specialist of Asia, armed with his experience around the world and is a creator of trends in French cuisine.

About Halekulani

Since its inception in 1984 as one of the world’s finest and most acclaimed independent luxury hotels, Halekulani has received more than 500 accolades, awards and honoraria. The property is one of The World’s Best Hotels on *Condé Nast Traveler’s* 2015 Gold List and was voted Best Hotel in Hawaii in *Condé Nast Traveler’s* 2014 Readers’ Choice Awards and is ranked #1 for Oahu Hotels and placed in the Top 100 in the World in *Travel + Leisure’s* World’s Best Awards 2014 Readers’ Survey. Halekulani is home to SpaHalekulani, House Without a Key, Lewers Lounge, Orchids and La Mer, Hawaii’s longest, consecutively ranked AAA 5 Diamond and *Forbes Travel Guide* Five-Star Restaurant. For twenty years, Halekulani has maintained a strong commitment to arts and culture through exclusive alliances with Oahu’s most iconic cultural venues. Halekulani is operated by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also oversees the Waikiki Parc Hotel. Halekulani is a member of The Leading Hotels of the World and is aligned with Tokyo’s legendary Imperial Hotel.

Stay connected with Halekulani via www.halekulani.com, on Twitter and Instagram at @HalekulaniHotel or on Facebook at www.facebook.com/HalekulaniHotel.

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