



HALEKULANI PRESENTS “BARBEQUES FROM AROUND THE GLOBE”
Kiawe grilled menu items offered throughout the month of October

FOR IMMEDIATE RELEASE

HONOLULU – September 25, 2012 – Halekulani, celebrated for its personalized service, masterful cuisine and innovation, invites guests to embark on a global culinary journey with an exclusive barbeque menu designed by Executive Chef Vikram Garg. The menu is inspired by Garg’s international culinary training in countries all over the world and feature bold flavors that are signature to his dishes. Available on select days during the month of October, the menu is featured at Halekulani’s legendary indoor/outdoor gathering spot *House Without A Key*.

“In this menu, I’m sharing my 22 years of travels around the world, distilled into culinary experiences. It speaks to my philosophy of sourcing locally and cooking globally,” says Garg. “Each dish brings back personal memories for me. For instance, the **Ginger Yogurt Marinated Chicken with Mint Chutney and Kachumber Salad** brings me back to my youth growing up in India, the **Jamaican Jerk Spiced Pork Chops with Mango and Hearts of Palm Salsa** was a favorite when I lived in the Caribbean, and the **‘Soe Galbi’ Korean-Style Beef Short Ribs with Kim Chee** reminds me of my first visit to Hawaii, when a cook right here in Halekulani’s kitchen welcomed me to the hotel with a local favorite.”

Infusing a plethora of flavors and ingredients from South Africa, Singapore, Hawaii, as well as other countries and regions, the menu uses only the freshest ingredients. All items are prepared on a kiawe grill, favored in Hawaii for creating a smoky flavor. Offered from September 27th – October 30th on Sundays, Tuesdays and Thursday, the delectable dinner menu includes:

Jamaican Jerk Spiced Pork Chops with Mango and Hearts of Palm Salsa

Smoked Baby Back Ribs with Tamarind Date Glaze

“Soe Galbi” Korean-Style Beef Short Ribs with Kim Chee

Lebanese Lamb Chop with Tahini Garlic Sauce on Pita Bread

“Boerewors” South African Beef and Pork Sausage Coil on a Boerewors Roll with Tomato Onion Relish

BBQ Pulled Pork Burger with Cole Slaw

Ginger Yogurt Marinated Chicken with Mint Chutney and Kachumber Salad

Sambal Marinated Catch of the Day with Coconut Rice

Hawaiian Salt-Crusted Beef Strip Loin with Tamarind Sauce

Garlic Butter Kona Lobster with Old Bay Seasoning

All Barbeque dishes are served with Wedge Salad and choice of Blue Cheese or Honey Vinaigrette

Reservations not required or taken at House Without A Key; please visit the restaurant for dinner from 5 p.m. – 9 p.m. daily.

About Halekulani:

Since its inception in 1984, Halekulani has received more than five hundred accolades, awards and honoraria, and is consistently ranked among the world’s finest hotels. SpaHalekulani, amongst many others, earned the coveted Forbes Four-Star rating, the highest bestowed upon any spa by the Forbes Travel Guide, and was ranked the #2 Best Resort Spa in North America by Conde Nast Traveler. Halekulani’s fine dining restaurant, La Mer, is Hawaii’s longest ranked AAA-Five Diamond restaurant. Halekulani is managed by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also

manages Waikiki Parc Hotel. Halekulani is a member of The Leading Hotels of the World and is aligned with Tokyo's legendary Imperial Hotel. For reservations and information, please contact a travel planner, call Halekulani at (800) 367-2343 / (808) 923-2311 or visit the website (www.halekulani.com).

About Halekulani Corporation:

Halekulani Corporation owns and operates globally-acclaimed luxury resort Halekulani and Waikiki Parc Hotel in Hawaii. Halekulani represents a luxury hospitality legacy of unique and iconic proportions. (See About Halekulani). Waikiki Parc Hotel, conveniently situated in close proximity to Halekulani, was developed by Halekulani Corporation in 1987 following the successful reopening of Halekulani. The hotel offers affordable luxury in a chic and contemporary setting, and provides new guest experiences and gracious service, both hospitality hallmarks of the Halekulani brand.

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