



**LA MER CONTINUES ITS LONGSTANDING REPUTATION AS HAWAII'S #1 RESTAURANT**  
***Honored with top ratings by the prestigious Zagat Survey, Halekulani's award-winning Neoclassic French, fine dining restaurant launches new menus designed by its acclaimed chefs***

**WAIKIKI, HI, February 5, 2013** – Halekulani, celebrated globally for its personalized service, masterful cuisine and innovation, proudly announces La Mer's recognition by the prestigious Zagat Survey, which honored the Neoclassic French dining establishment with the highest scores among 730 reputable dining establishments in Hawaii. Yearly ratings are based on Zagat's signature 30-point scale encompassing three categories - food, service and décor. La Mer received an astonishing 29-point rating for all three categories.

"The ratings earned by Zagat are a testament to Halekulani's unrivaled commitment to its guests, providing unmatched experiences complemented by the highest level of service and gracious Hawaiian hospitality," said Ulrich Krauer, General Manager of Halekulani. "We are grateful to be recognized by Zagat Survey, one of the world's most trusted sources for consumers."

Featuring fine Neoclassic French cuisine, exquisite oceanfront surroundings and exceptional service, La Mer is the longest consecutively ranked AAA-Five Diamond restaurant in Hawaii. The ongoing acclaimed reputation of the culinary program at La Mer continues through the recent appointment of Alexandre Trancher as Chef de Cuisine. Chef Trancher brings an extensive background in Michelin Star cuisine, having worked at top restaurants around the world.

Chef Trancher has designed a new dinner menu and a six course *Menu Degustation*. Maintaining the signature La Mer style, which fuses indigenous ingredients - uniquely blended in dishes inspired by flavors from the South of France, highlights from the *Menu Degustation* include a *Cured Foie Gras with Pineapple Chutney and Balsamic Glaze, Millefeuille of Seasonal Truffles and Scallops on Bok Choy and Sauce Perigueux, and Kadaif Crusted Lamb Loin with Eggplant Caviar, Lemon Scented Onion and Thyme Jus.*

La Mer is open daily from 6 pm to 10 pm. Long-sleeved collared shirt or jacket required for gentlemen. As an elegant fine dining restaurant, La Mer restricts patrons to adults and children eight years and older. For reservations please call (808) 923-2311 or book online at [OpenTable](#).

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**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* earned the coveted Forbes Travel Guide Four-Star rating 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](http://www.Halekulani.com)).

**About Zagat**

Zagat is known as the "burgundy bible" and a trusted source for consumer-generated survey information. With a worldwide network of surveyors, Zagat rates and reviews restaurants, hotels, nightlife, movies, music, golf, shopping and a range of other entertainment categories and is lauded as the "most up-to-date," "comprehensive" and "reliable" guide, published on all platforms. Zagat content is integrated throughout Google, including Maps, Search, Google+ and mobile. Zagat guidebooks are also available at all major retailers. In September 2011, Zagat was acquired by Google Inc.