



**Halekulani Presents "A Taste of Imperial"  
*A Spring Culinary Showcase by Grand Chef Tanaka***

**FOR IMMEDIATE RELEASE**

HONOLULU – March 7, 2013 – Halekulani, celebrated for its personalized service, masterful cuisine and innovation, invites guests to enjoy a unique dining experience featuring renowned Grand Chef Kenichiro Tanaka of the Imperial Hotel Tokyo. Chef Tanaka, in cooperation with Halekulani Executive Chef Vikram Garg and his team, will create a special seven course menu plus canapés.

The theme of this special dinner will be Cherry Blossoms, a flower with special significance in Japan. The extremely beautiful but short-lived blossoms are richly symbolic of the fleeting nature of life. April is a traditional month for the flowers to bloom. This will be incorporated in the cuisine by using special ingredients imported from Japan, including cherry blossom paste and salt-cured cherry blossoms.

Grand Chef Tanaka has been Imperial Hotel Tokyo's Executive Grand Chef since 1999. His highly prestigious career includes a national decoration by the French government with the prestigious Chevalier dans l'Ordre du Merite Agricole, recognizing the promotion of French culture and epicurean traditions by outstanding individuals outside France. Grand Chef Tanaka is also credited with elevating Japanese perceptions of hotel weddings, when he oversaw the wedding menu of Her Imperial Highness Princess Nori, daughter of Emperor Akihito, at Imperial Hotel Tokyo. Grand Chef Tanaka is also a media celebrity, appearing on NHK cooking programs, newspaper features, magazines and other media, representing the impressive and diverse culinary accomplishments of Tokyo's solitary grand hotel.

The event will be held on **Friday, April 5** starts at **6:30 p.m.** at award-winning **La Mer**, with a canapé and Champagne reception followed by dinner. Cost is **\$295.00** per guest, exclusive of tax and gratuity (limited seating). Guests will depart with a special gift: the Imperial Chef Mochizuki Original "Orchard Cake," available exclusively at Imperial Hotel Tokyo. The menu follows:

Canapés

Roll of Smoked Salmon with Caviar

Canapé of Codfish Brandade and Crab

Mille-feuille of Foie Gras and Mango with "Muscat de Rivesaltes" Wine Jelly

Dinner Menu

Mango and Carrot Puree with Ginger Confit

Assortment of Seafood and Exotic Fruits with Cherry Flavor

Cream of White Asparagus Soup "Argenteuil Style"

Paupiette of Lobster Mousse Wrapped in Cabbage with Newberg Sauce

Roast Veal with Honey and Soy Sauce

Mille-feuille of Potato and Comté Cheese with Morel

Cherry Flower Sherbet on Rice Wine "Daiginjou" Granita

Grand Marnier Parfait with Orange Flavored Strawberry Sauce and Plum Jelly

## Coffee and Petit Four

Beverages: Wine pairing with each course

For reservations, please contact Dining Reservations at (808) 923-2311. Complimentary parking. Dress code: Long-sleeved collared shirt or jacket required for gentlemen.

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### **About Halekulani:**

Since its inception in 1984, Halekulani has received more than 500 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 [www.halekulani.com](http://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.

### **About Imperial Hotel**

Founded in the year 1890 under the behest of the Imperial Palace, the Imperial Hotel remains a legend close to the soul of the city of Tokyo. It was here visitors from across the seas made their home as they brought to Japan the wonders of the West in the age of the Emperor Meiji. It was here, on the very same site, two generations of landmark buildings bade welcome to countless numbers of statesmen, to royalty, fabled celebrities and helmsmen of international commerce.

Since opening almost 12 decades ago, its prime mission has been to serve the nation by accommodating and entertaining foreign dignitaries and other important guests. As the site of numerous state functions, the Imperial Hotel has played an important role in Japan's modern history. Moreover, as Japan's foremost urban hotel, it has led the country's hotel industry and has made significant contributions to tourism, the national economy and popular culture.

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FOR FURTHER INFORMATION, PLEASE CONTACT:

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