



**HALEKULANI PRESENTS "BARBECUES FROM AROUND THE GLOBE"**  
***Kiawe grilled menu items offered throughout June***

FOR IMMEDIATE RELEASE

HONOLULU – May 27, 2013 – Halekulani, renowned for its gracious hospitality, innovation and award-winning cuisine, introduces an exclusive barbecues menu designed by Executive Chef Vikram Garg. The menu is inspired by Garg's international culinary training in countries all over the world and features bold flavors that are signature to his dishes. Available on select days during the month of June and October, the menu is featured at Halekulani's legendary indoor/outdoor gathering spot *House Without A Key*.

"In this menu, I'm sharing my 23 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 '**Sarson Ka Chaap**' **Lamb Chops** brings me back to my youth growing up in India, and the **Cornish Hen 'Bin Zattar'** reminds me of my life in Dubai. The blend of herbs and spices accompanied with the garlic aioli leaves an unforgettable impression on the taste buds."

Garg continues, "Reflective of my time in Hawaii, 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. Five years later, the **Ribeye Steak 'Pulehu Style'** speaks to my appreciation for the host culture, and how the Hawaiian preparation of grilled steak is simple yet sophisticated. We rub this steak with black lava salt, and serve it with a daikon-ponzu sauce, a nod to our local flavors."

Infusing a plethora of flavors and ingredients from Indonesia, South Africa, 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 June 4 – July 4, and throughout the entire month of October, on Sundays, Tuesdays and Thursday, the delectable dinner menu includes:

Bourbon Glazed Baby Back Ribs  
"Babi Guling" Indonesian Pork Chop  
BBQ Smoked Pork Shoulder Sandwich  
"Soe Galbi" Korean Style Beef Short Ribs  
"Sarson Ka Chaap" Lamb Chops  
Cornish Hen "Bin Zattar"  
Achiote Marinated Fish  
Ribeye Steak "Pulehu Style"  
Kona Lobster, Mediterranean Style  
"Boerewors" South African Beef and Pork Sausage Coil

*All Barbecue 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](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.

###

FOR FURTHER INFORMATION, PLEASE CONTACT:

EVINS, Ltd.

Samantha Stier

Senior Account Executive

Phone: (212) 688-8200

Fax: (212) 935-6730

E-mail: [Samantha.Stier@Evins.com](mailto:Samantha.Stier@Evins.com)

Halekulani Corporation

Diane Ako

Director of Public Relations

Phone: (808) 295-5794

Fax: (808) 536-8794

Email: [Diane.Ako@Halekulanicorp.com](mailto:Diane.Ako@Halekulanicorp.com)