From traditional luau feasts to romantic seaside dinners, the Island of Hawaii is full of rich culinary experiences. Savor organic produce, plantation-style gastronomy and Euro-Pacific fusion dishes. Or enjoy local coffees, fresh macadamia nuts and handmade chocolates. The possibilities are endless.
Hawaiian Culinary Journey

**Days 1 – 2** | Be transported back to Hawaii’s Golden Age, with three exquisite nights at *Four Seasons Resort Hualalai*. Unwind with a succulent seafood dinner at ‘Ulu Ocean Grill, boasting ocean-to-table freshness and creative dish presentations. The next day, visit Beach Tree for delicious Italian and Mediterranean fusion cuisine with tropical influences, or indulge in the beachside barbecue with Tuscan-inspired dishes.

**Day 3** | Enjoy a trip to Kailua-Kona and tour the Original Hawaiian Chocolate Factory – renowned for chocolates that are grown, handpicked and created on Island of Hawaii. Explore the orchard and factory, enjoy delicious chocolate samples, and discover the entire process – from growing trees to the final molding of chocolates.

**Day 4** | Settle in for three nights at *Mauna Kea Beach Hotel* – founded by Laurance S. Rockefeller, showcasing koi ponds, fire pits, hiking trails and an 18-hole championship golf course. Enjoy four exceptional restaurants and a traditional clambake on the beach – a romantic seafood buffet with Hawaiian music and dancing in the sand. Savor delicacies such as Keahole Lobster Pappardelle, shrimp, crab, clams and prime rib, followed by a delectable dessert bar.

**Day 5** | Experience an *Evening at Kahua Ranch* – a delicious buffet of grilled steak and chicken, plus side dishes and macadamia nut pie on an authentic cattle ranch. Revel in live music, an open bar and activities such as roping, line dancing and horseshoe pitching.

**Days 6 – 7** | Explore the best of the Island of Hawaii with a sightseeing drive to Hilo. Visit Hilo Town, Hawaii Volcanoes National Park, the Jaggar Museum and Banyan Drive. View the recent lava flows, walk through Thurston Lava Tube, and drive along the Kilauea Iki Crater. Then, enjoy a decadent dinner at The Seaside Restaurant and Aqua Farm – owned and operated since 1947 by the Nakagawa family. Relish an eclectic menu including New York steak, lobster, prawns, grilled lamb chops and fried aholehole. On the last day, board your homebound flight.
INSIDER TIDBIT
Two of the chefs known for the Hawaiian Regional Cuisine movement are on Island of Hawaii:
1. Peter Merriman: Merriman’s (across the islands)
2. Roy Yamaguchi: Roy’s - Waikoloa Bar & Grill

CULINARY TIPS
- Some of the best jelly-filled donuts are found at Tex’s Drive-In in Honokaa; be sure to try mango, guava and raspberry.
- If you’re looking for a casual eatery, stop by Café 100 in Hilo – originally opened in 1946. For a local favorite, order the traditional loco moco, or consider beef teriyaki or chicken katsu.
- Pick up some stone cookies to take home with you, from Mt. View Bakery in Mountain View – they’re perfect for dipping in coffee.
- Savor 100% Kona coffee – grown only in the mineral-rich volcanic soil on the slopes of Hualalai and the Mauna Loa Mountains.

JOURNESE’ CULINARY RECOMMENDATIONS

HILO

Mauna Loa Macadamia Nut Factory | With its original plantation dating back to 1946, Mauna Loa is steeped in history. Learn how it takes years for a tree to produce efficiently, and how the company worked with scientists to crack the world’s hardest nutshell while leaving the delicious macadamia nuts whole. Plus, sample flavors such as butter candy glaze and wasabi teriyaki.

Moonstruck Patisserie | Compared to the talented chocolatier in the movie Chocolat, Jackie Tan-DeWitt brings together exquisite European and Lebanese pastry recipes to create mouthwatering desserts. Experience items such as Lilikoi cheesecake, hazelnut sonata and the Midnight Rhapsody - layers of chocolate cake, truffle and raspberry marmalade.

KAILUA-KONA

Huggos Restaurant | Dating back to 1969, this waterfront restaurant boasts freshly-caught seafood and casual elegance. Be sure to savor the twist on American favorites, including the teriyaki steak or guava-braised baby back ribs, followed by a mojito or tropical drink in the lounge.

Kona Brewing Company | This brewery is known for specialized brews such as Big Wave Golden Ale, Fire Rock Pale Ale and Longboard Island Lager. Enjoy an intriguing tour to learn about the intricate beer-making process – starting with volcanically purified Hawaiian water, then continuing with milling, fermenting and lautering.

Mountain Thunder Coffee Plantation | Explore this certified organic coffee farm through a fun, interactive excursion. Taste the difference of 100% Kona coffee, and discover the unique secrets of the cloud forest estate, which produces coffee with unique chocolate and nutty flavors.

KEAUHOU

Kenichi Pacific | This restaurant boasts Japanese-Pacific Rim fusion gastronomy, an extensive osake selection and exceptional food presentation. Choose from fresh sushi, steak, lamb and duck confit – featuring five Chinese spices, alii mushrooms, pea tendrils and mashed potatoes.
Ray’s on the Bay at Sheraton Kona Resort & Spa at Keauhou Bay | Revel in Pacific Rim cuisine combined with nightly live entertainment and spectacular views of giant manta rays in the ocean below. Enjoy tropical flavors such as Kona kampachi sashimi, and smoked ahi poke, followed by a decadent wild lilikoi cheesecake.

Sam Choy’s Kai Lanai | Enjoy panoramic views at this restaurant, featuring gracious Hawaiian hospitality, casual elegance and tantalizing island fare. Be sure to sample Sam’s trio of fish, Kona orange duck or macadamia nut crusted fresh catch.

KOHALA COAST

Browns Beach House at Fairmont Orchid, Hawaii | Steps from the beach, this acclaimed restaurant features Hawaiian-inspired cuisine, crafted from locally grown seafood and agriculture. Relish dishes such as crab crusted Kona kampachi, grilled Kona lobster tail and filet mignon.

CanoeHouse at Mauna Lani Bay Hotel and Bungalows | Explore Pacific Rim tastes at this oceanfront venue, boasting a “Captain’s Table” experience – an interactive evening with a blind tasting menu. Enjoy plantation-style delights, complemented with premium wines.

Manta at Mauna Kea Beach Hotel | Overlooking the bay, dine on Pacific Rim fusion fare at this beachfront venue. Begin your day with signature made-to-order waffles at the breakfast buffet. Then, evening comes alive with an exhibition kitchen preparing freshly caught fish, premium meats and poultry dishes, plus enjoy a notable wine list and live entertainment.

The Three Fat Pigs, Restaurant & Gastropub | Savor Euro-Pacific cuisine at this inspiring venue, featured on Forbes “30 under 30 Food and Wine List”. Experience tender and flavorful dishes such as lamb porterhouse, BBQ baby back ribs or double-cut pork chop.

WAIMEA (NORTH KOHALA)

Merriman’s | Praised for their farm-to-table ingredients and innovative regional dishes, savor authentic Hawaii flavors from Chef Peter Merriman in the picturesque Waimea upcountry. Dine on succulent seafood such as ahi, mahi mahi and lobster, plus earth-grown salads, grass-fed beef and luscious dessert offerings.

Hawaiian Style Café | Perfect for those with an appetite, this local eatery features American and Hawaiian cuisine at great values. Choose the loco moco for a local favorite, or select the teri burger or stew to sample the island’s beef.