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ROYAL HAWAIIAN 220
Where:

2259 Kalakaua Ave.

Call:

921.4600 for reservations

Notes:

Four hour complimentary valet parking is available with validation.

THE ROYAL TREATMENT

Story by Alana Folen | Photos by Leah Friel

The Royal Hawaiian, a Luxury Collection Resort exudes a taste of pure splendor as it presents a new farmers market-inspired Sunday brunch “Royal 220” from 10 a.m. to 2 p.m. today (Sunday) and Aug. 21 beneath the banyan trees in the resort’s Coconut Grove. In an effort to support the local farm industry in the islands, Royal Hawaiian executive chef Hans Stierli has created a captivating fine dining experience utilizing only the best and freshest local produce provided by farmers within the 220-mile radius of the Hawaiian Islands.

“Using local products is beneficial to the environment, being that you don’t have to worry about shipment of the products,” says Stierli, who has served as executive chef of the resort for the past three years.

“You also support the food source and the farmers who are producing quality products. It’s important that people are aware of what they’re getting and what they’re putting into their bodies — it’s safer when you know where the product is coming from,” he adds.

The brunch is priced at \$48 per adult and \$32 per child (ages 3-12) and features hot station selections offering up exquisite culinary masterpieces, such as Soy and Sake braised Kuahiwi Ranch Beef Sirloin Tips on creamed Kahuku Corn served with fried Maui Onion; Fire Rock pale ale and Maui Onion braised Kuahiwi Ranch Sirloin with grilled Surfing



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