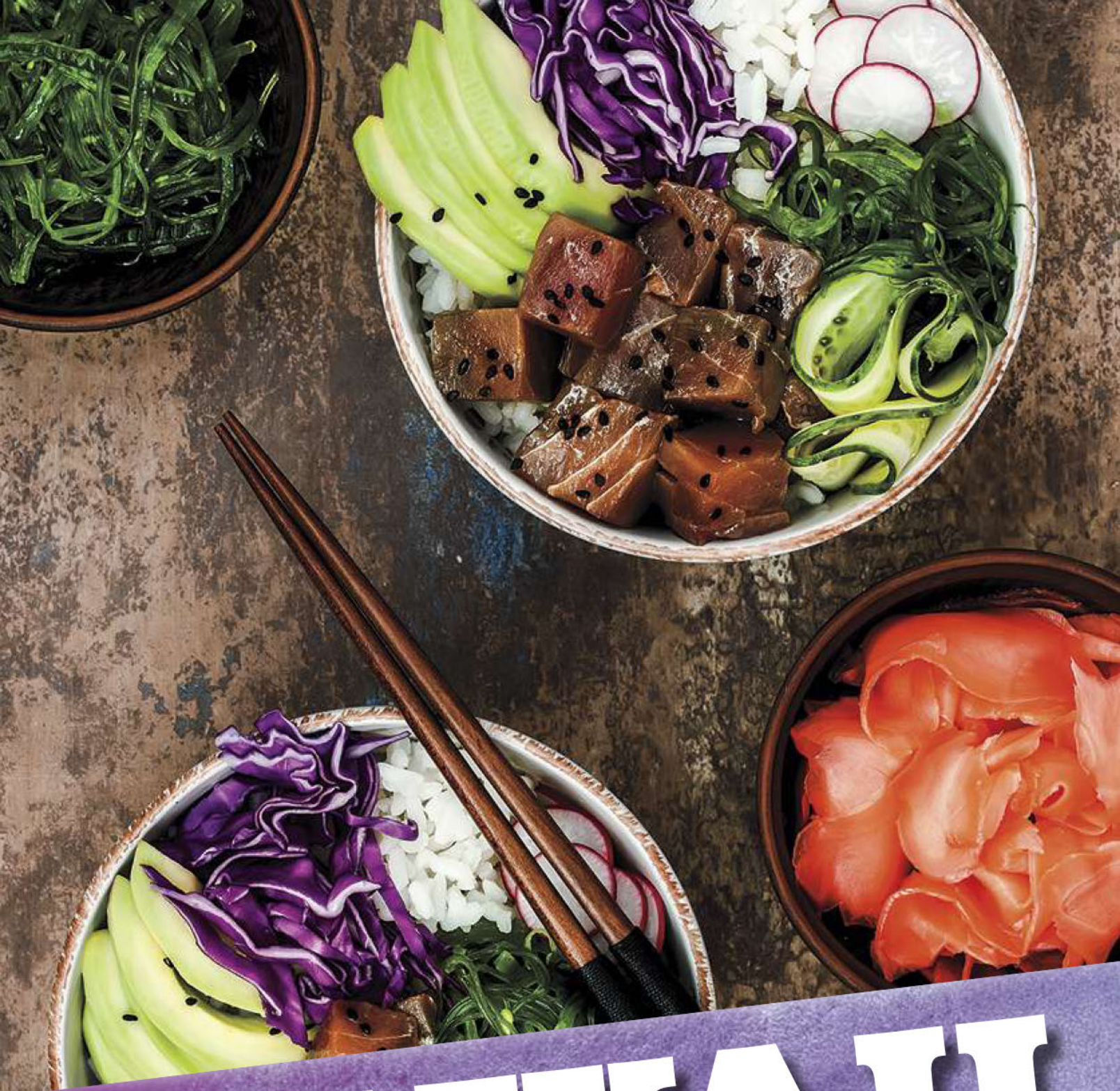




HAWAII

A Foodie's Paradise

SPECIAL ADVERTISING SECTION



Hawaii for Foodies

The Aloha State has all the ingredients for the perfect gastronomic getaway. Lush volcanic landscapes are fostering a newly thriving farm-to-table movement. Eateries offer a melting pot of cuisines, from Polynesian to Asian to ole-fashioned American. Culinary tourists can indulge in a mix of resort fine dining and home-style Hawaiian in hidden locales. From the mountains of Maui to the hotspots of Honolulu, here's where to get your foodie fix.

Oahu

Honolulu is a hotbed for fusion cuisine - a fun mix of Hawaiian, Asian and American classics. First, go traditional at Helena's Hawaiian Food, where dishes like beef jerky-esque pipikaula and pit-roasted pig are so good they earned the restaurant a James Beard Award. Next, sample the food scene's immigrant influence. Leonard's Bakery serves up mouthwatering malasadas- Portuguese donuts brought to Hawaii when laborers from Madeira and Azores came to work on the plantations. The Pig and the Lady perks up taste buds with Vietnamese-hybrid fare like banh mi pho French dip. Hip Chinatown hotspot Lucky Belly serves soul-satisfying ramen, plus addictive apps like shishito peppers swathed in sesame oil and bonito. Bring an open mind and an empty belly to Koko Head Cafe, where the loco brunch treats include kimchi-bacon-cheddar scones, and congee with Portuguese sausage topped with cinnamon-bacon croutons.

Maui

Rolling along the slopes of Mount Haleakala, Upcountry is the heart of Maui's farm-to-fork movement. At O'o Farm, visitors can pick produce, then hand it to the chef, who'll serve a gourmet meal beneath a vine-braided trellis overlooking the Pacific. At Maui Wine, set in King Kalakaua's former mountain retreat, oenophiles can sip syrah and pineapple vino. Cocktail lovers can tour Hali'imaile Distilling Company to sip the world's only vodka crafted from pineapples. Foodies can also sample Upcountry-raised ingredients back at sea level. At Merriman's restaurant, perched on a peninsula carressing Kapalua Bay, Kurobuta pork stars in dishes such as kalua pig and sweet onion quesadilla. Monkeypod Kitchen in Wailea sources Maui Cattle Company's grass-fed beef for its chimichurri-sauced ribeye and cheeseburgers cradled in Portuguese sweet bread.

Hilo & Kona

In the last decade, a food scene has blossomed across this varied island, from lush Hilo to the black beaches of Kona. Laid-back Hilo is home to Moon & Turtle, where lanterns made of menus hint at the cleverness of dishes such as sashimi splashed with smoked soy and Hawaiian chili water. Sweet-toothed locals flock to Two Ladies Kitchen for mochi (Japanese rice cake); the strawberry flavor is the stuff of legend. In a verdant setting near Kona, Holuakoa Gardens and Cafe celebrates organic produce from nearby farms at its restaurant, coffee shop and farmer's market. But Kona is most famous for its beans - coffee and cacao. Chocoholics can tour the Original Hawaiian Chocolate Factory's orchard and factory, then sample rare, single-origin Hawaiian chocolate. And you may not always drink Kona coffee, but when you do, drink it at Daylight Mind Coffee Co., lounging under an oceanside lanai.

ESCAPE

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