



New Tastes of Wailea

FUSION CUISINE AT ITS FINEST

The dynamic DUO, the dining sensation that opened in 2007 at Four Seasons Resort, Maui, has been joined by three new restaurants on the Wailea dining scene — Mala Wailea, at Wailea Beach Marriott Resort & Spa, Kō Restaurant, at The Fairmont Kea Lani, Maui, and Il Teatro at Capische at Diamond Hawaii Resort & Spa.

Chef Mark Ellman was one of the original 13 founders of Hawaii Regional Cuisine, along with Roy Yamaguchi, Alan Wong and Sam Choy. Following on the success of the Maui Taco franchise and Mala Ocean Tavern, Ellman opened Mala Wailea in the Wailea Beach Marriott Resort & Spa.

The wittily eclectic menu features everything from My Big Fat Greek Salad to Carmel Miranda, the restaurant's signature dessert that harbors such treasures as Maui Gold pineapple.

"The menu was created from the fact that I love the cooking of the Mediterranean and Pacific Rim," says Ellman, "which is the perfect light style for a tropical climate. We buy strictly from local

farmers except for the commodity products like carrots and celery and garlic."

When asked to name his personal favorites from the menu, he replied, "It's hard for me to pinpoint my favorites. What day is it?"

Topping the list: the quartet of hummus, babaganoush, feta dip and raita with Greek olives and pita. Also mentioned: the Seared Ahi Bruschetta, with edamame puree made from 20-year-old balsamic, and the Wok-fried Opakapaka with Ginger Garlic Black Bean Sauce.

Kō means "sugarcane" in Hawaiian. It is also the name of the new restaurant at The Fairmont Kea Lani, Maui, which embraces the culinary traditions introduced by each wave of new immigrants

that came to the Islands to work in the sugarcane fields. Chef de Cuisine Joaquin Belmonte, *Hawaii Hospitality Magazine's* "Top 10 Chefs in Hawaii under 40," drew inspiration from the stories of his grandfather, a first-generation plantation worker in the early 1930s. Reflecting a harmonious blend of flavors, ingredients and cooking styles, from Japanese and Chinese to Portuguese and Hawaiian, the menu includes "Lumpia" Filipino Spring Rolls, made from the chef's treasured family recipe; Lobster Tempura with spicy-sesame, pineapple, sweet chili, garlic and grapefruit soy sauce; and the Maui Cattle Co. "Paniolo" Rib-Eye Steak. The Makai Catch, which changes daily according to season, weather and "luck of the fishermen," is wok-seared with spicy black bean sauce, broiled with miso butter, coated in a macadamia nut crust or prepared "Haole style" with lemon-herb butter.

Dining truly is the new theater at Il Teatro, or "The Theater", at Diamond Hawaii Resort & Spa. Capische chef/owner Brian Etheridge and Chris Kulis, who worked with celebrity chef Thomas Keller, have orchestrated a unique dining experience. In an intimate, private dining room, nestled beside the lush garden dining area, a personal chef takes diners on a culinary journey, with each course prepared tableside using fresh ingredients and expertly paired with fine Italian wines.

These restaurants, along with the other fine dining options, ensure a rewarding dining adventure in Wailea.