

Culinary Style

Kāheha 'ai! — You are called to eat, to share and to enjoy.

For Hualalai's critically acclaimed restaurants, culinary style is not blandly categorized as "Pacific Rim," "fusion" or "continental." Rather, the essence of the resort's culinary genius lies within the fresh simplicity and distinctive preparations found within each of its four kitchens.

"Every restaurant and each chef offers unique tastes, distinct flavors," says Executive Chef Etsuji Umezu, who oversees the resort's approach to dining. "First and foremost, Hualalai is a small, welcoming community, not a large hotel operation. Our approach is inspired by this feeling of community."

To that end, The Hualalai Grille, infused with the creativity of renowned Chef Alan Wong, showcases Hawai'i Regional Cuisine, while the Canoe Club offers a casual, poolside gathering spot where families enjoy *pupus* (appetizers), sandwiches and salads.

Oceanside, the secluded Residents' Beach House remains an ever-popular haven for Residents who rest their toes in the sand—Big Daddy *Mai Tai* in hand—while pondering a selection of fresh fish and seafood entrées.

Ke'olu Clubhouse, the latest addition to the resort's impressive culinary line-up, offers a casually elegant upcountry atmosphere graced by a stunning view of the Kona-Kohala Coast and features a Mediterranean-inspired menu of meats and pasta. It's also where Chef Etsuji spends most of his time.

"We often welcome Residents for lunch and dinner for weeks at a time, so every chef and server gets to know Residents and their families," he says. "Our Residents have traveled throughout the world; they enjoy comfortable cuisine that is fresh and genuine in its preparation."

Chef Etsuji is especially proud that his culinary team creates every dish on-site—including the resort's baked goods, chocolates and ice cream, which are prepared daily at the Ke'olu Bake Shop, then distributed to restaurants throughout the resort.

"Nothing is purchased or prepared from the outside. We are a select operation and we serve the individual tastes of our community."

Ke'olu Clubhouse and the Canoe Club exclusively serve Hualalai Residents. Members also have priority seating throughout the year at the Residents' Beach House and The Hualalai Grille. ■

LOBSTER FRIED RICE

3 oz. Lobster meat, boiled and diced
½ oz. Green garlic, chopped
1 oz. Onion, chopped
½ oz. Peppers, diced
½ oz. Water chestnuts
½ oz. Shiitake mushroom, sliced
½ oz. Bean sprouts
1 Egg, beaten
½ oz. Scallion, minced
8 oz. Rice

Salt and pepper, to taste

SAUCE

2 tbsp. Shoyu
1 tsp. Sherry

Break up and separate cold, cooked rice.
Heat oil in large pan. Add green garlic; stir-fry a few rounds. Add fresh vegetables; stir-fry to soften slightly. Add water chestnuts and lobster; stir-fry to heat through and blend. Remove all ingredients from pan.
Heat oil to smoking. Add rice and stir-fry over high heat; heat through, turning rice in folding motion with spatula so it heats evenly and doesn't stick to pan. Fold beaten egg into rice. Return vegetables and lobster to pan, folding into rice with a spatula to reheat. Blend well.
Then, quickly blend sauce; salt and pepper to taste.
Serve hot; garnish with minced scallions. Serves four.

