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**CHEF SHAYMUS ALWIN TAPPED FOR APPEARANCE AT RENOWNED JAMES BEARD HOUSE**  
***Preview dinner scheduled for Azure Restaurant on September 1***

HAWAII, HONOLULU, WAIKIKI – August 1, 2016 – Chef Shaymus Alwin of Azure Restaurant at The Royal Hawaiian, a Luxury Collection Resort, is set to become the only chef from O’ahu to appear at the iconic James Beard House in 2016. Chef Alwin is preparing to bring a taste of the islands to the Big Apple on Friday, September 9 with his menu of locally sourced ingredients, including abalone and lobster from Hawaii Island.

Since 1986, the House has been an integral meeting place for America’s food community, and honors the country’s diverse culinary heritage. The House is funded by the James Beard House Foundation whose mission is to celebrate, nurture and honor America’s diverse culinary heritage through programs and educate and inspire. In that spirit, the James Beard House hosts more than 250 events annually ranging from tastings to workshops. In May, Maui’s Isaac

Bancaco was a featured chef at the House, becoming the first chef from Hawaii this year at the House.

Joining Chef Alwin will be Royal Hawaiian chefs Jeremy Shigekane (executive sous chef) and Carolyn Portuondo (executive pastry chef), plus Azure Restaurant General Manager Dante Camara. Chef Alwin's special menu on September 9 begins at 7 p.m. with a cocktail reception in the garden of the House, which is located in the West Village neighborhood.

**Cocktail Hour Passed Items:**

**Hearts of Palm Chawanmushi**

*Peaky Toe Crab, Maine Uni, Nasturtium*

**Hawaii Ranchers Beef Tartare**

*Gochujang, Coriander, Poppadum*

**"Abalomi"**

*Kona Abalone, Lomi Heirloom Tomato, Chili Water*

**(Paired with Palm d'Or Champagne 2002)**

**Dinner**

**First Course**

**Keahole Lobster and Brioche**

*Meyer Lemon Preserve, Truffle Aioli, Chervil Brown Butter*

**(Paired with The Hilt Chardonnay The Cool Hand 2014)**

**Second Course**

**Truffle Scented Jerusalem Artichoke Vichyssoise and Kauai Shrimp**

*Compressed Cucumber, Cauliflower Panna Cotta, Smoked Trout Row*

**(Paired with Wirshing Silvaner Trocken 2014)**

**Third Course**

**Crispy Skinned Onaga**

*Hirabara Farms Radish, Hamakua Maitake Mushroom, Sweet Corn Croquette, Foie Gras Dashi*

**(Paired with Muller Catoir Riesling 2014)**

**Main Course**

**Hawaii Ranchers Ribeye of Beef**

*Marrow Dauphine, Ali'i Mushroom, Taro, Kabayaki Butter*

**(Paired with Fontanes La Petite Serine 2013)**

**Dessert**

**Frankie's Compressed Pineapple Butter Rum Cake**

*Hawaiian Vanilla Bean, Haupia Panna Cotta, Macadamia Nut Crunch*

*And*

*Volcano Honey Ice Cream*

**(Paired with Kuentz Bas Pinot Gris Vendage Tardive Caroline 2010)**

The cost of the dinner is \$135 per person for James Beard House members and \$175 per person for the general public. Reservations for the dinner can be made directly on the [James Beard House website](#).

To be considered for the event, all chefs must be first commended by other distinguished chefs, volunteer program committee members or other involved parties. All Chefs are cordially invited by the director of house programming based on their national or regional reputation, their originality as well as their aspiration to succeed. All nominees must submit a complete event menu and wine list that will be revised by the Chef Selection Committee.

"Hawaii is an important part of America's culinary scene and after receiving Chef Alwin and Azure's menu and wine list, we knew they'd be an exceptional fit to help us celebrate this country's cuisine," said Izabela Wojcik, director of house programming for the James Beard House.

For those who cannot make it to New York City in September, Chef Alwin and his team are presenting a special Preview Dinner at Azure on Thursday, September 1 with part of the proceeds from dinner going to the James Beard House Foundation. That dinner will feature select items from the September 9 dinner. The cost of the Preview Dinner on September 1 is \$120 per person (inclusive); to make reservations for this special Preview Dinner, find Azure Restaurant on Open Table and indicate the reservation is for the James Beard House Preview Dinner. Reservations for the Preview Dinner can also be made by calling Azure General Manager Dante Camara at (808) 341-5709.

Chef Alwin has been on quite an epicurean journey in 2016 as the James Beard House appearance marks the second trip to New York City in the last year to promote Azure Restaurant and his masterful talents in the kitchen. In April, he appeared on the Food Network's "Beat Bobby Flay" show.

Azure is renowned for its menu of local seafood from the Honolulu Fish Auction at Pier 38 – the only one of its kind between Tokyo and Maine. The day's selection of fish is prepared one of two ways: simply high-heat roasted with wine, fresh herbs, caper-lemon butter sauce with a choice of two side dishes, or "island spice" with local sweet corn, asparagus, mushrooms and garlic rice. Chef Alwin's modern bouillabaisse is a showstopper of a dish featuring Kona lobster, Kauai shrimp, clams, Hokkaido scallop, charred corn, peas, Maui onions, basil puree and tamarind brown butter. Originally from Kennebunkport, Maine, Chef Alwin has almost 20 years

of experience in the culinary industry. Alwin studied under Chef Thomas Keller at The French Laundry in Yountville, California.

#### **About The Royal Hawaiian, a Luxury Collection Resort**

Opened in 1927 and affectionately called the “Pink Palace of the Pacific,” The Royal Hawaiian, a Luxury Collection Resort is a haven of luxury. Modern yet indigenous, the resort offers unprecedented amenities, unrivaled accommodations and exclusive services – all designed to provide the ultimate global trendsetter with a unique luxury experience. From first class accommodations to world-class dining the 528-room resort is guaranteed to charm. Award-winning Azure Restaurant and Mai Tai Bar, Waikiki’s only beachfront luau Aha Aina, a Royal Hawaiian Luau, and private beach area decorated with pink-hued umbrellas to match the resort’s signature color. In April 2015, the “Pink Palace of the Pacific” welcomes the newly transformed Mailani Tower, embodying the allure of Hawai’i’s spirit and the essence of indulgent escape.

#### **About The Luxury Collection Hotels & Resorts**

The Luxury Collection® is a collection of hotels and resorts offering unique, authentic experiences that evoke lasting, treasured memories. For the global explorer, The Luxury Collection offers a gateway to the world's most exciting and desirable destinations. Each hotel and resort is a unique and cherished expression of its location; a portal to the destination's indigenous charms and treasures. Magnificent decor, spectacular settings, impeccable service and the latest modern conveniences combine to provide a uniquely enriching experience. Originated in 1906 under the CIGA brand as a collection of Europe's most celebrated and iconic properties, today The Luxury Collection brand is a glittering ensemble of more than 90 of the world's finest hotels and resorts in 30 countries in bustling cities and spectacular destinations around the world. The Luxury Collection includes award-winning properties that continuously exceed guest expectations by offering unparalleled service, style and class while celebrating each hotel's distinctive heritage and unique character. All of these hotels, many of them centuries old, are internationally recognized as being among the world's finest. For more information, please visit [www.luxurycollection.com](http://www.luxurycollection.com).

#### **About Starwood Hotels & Resorts in Waikiki**

Starwood Hotels & Resorts in Waikiki, comprised of the Sheraton Waikiki, Sheraton Princess Kaiulani, The Royal Hawaiian, a Luxury Collection Resort, and Moana Surfrider, A Westin Resort & Spa, is owned by Kyo-ya Hotels & Resorts, LP and managed by Starwood Hotels & Resorts Worldwide, Inc. Between the four properties, Starwood Hotels & Resorts in Waikiki offers 4,110 rooms, ranging from comfortable affordability to the ultimate in suite luxury. In addition, the properties offer industry-leading and critically-acclaimed food and beverage offerings and one-of-a-kind resort amenities. Kyo-ya Hotels & Resorts, LP is one of Hawaii’s largest employers, with nearly 3,000 hotel associates in its workforce.

#### **About Kyo-ya Hotels & Resort, LP and Kyo-ya Kaiulani, LLC**

As one of Hawaii’s largest employers, with more than 4,500 hotel associates in its workforce, Kyo-ya has a long history in Hawaii dating back to 1961. The company is the steward of six hotel and resort properties in Hawaii and California, including historical treasures: Moana Surfrider, A Westin Resort & Spa; The Royal Hawaiian, A Luxury Collection Resort and The Palace Hotel, A Luxury Collection Hotel in San Francisco; as well as the Sheraton Waikiki, Sheraton Princess Kaiulani and Sheraton Maui Resort & Spa. The company recently completed extensive renovations and upgrades, investing more than \$300 million in its Waikiki properties alone, and plans to continue its investment to ensure Waikiki maintains its reputation as a world-class destination. Kyo-ya is committed to strengthening the communities where it does business by partnering with local nonprofit organizations, community establishments and community leaders who share the same vision and passion for making a difference.

#### **About Starwood Hotels & Resorts Hawaii**

With 11 properties across the diverse Hawaiian Islands of Oahu, Maui, Kauai and the Big Island, Starwood Hotels & Resorts Hawaii offers the best hotel destinations to celebrate romance, reconnect with family, focus on business or launch an adventure. Located on or just footsteps away from the Islands’ best beaches, Starwood Hotels & Resorts in Hawaii is a collection of iconic and historic hotels and resorts – properties with expansive and breathtaking backdrops, innovative guest programming and luxurious amenities representing internationally renowned hotel brands from Sheraton, Westin, Luxury Collection and St. Regis. For more information about Starwood Hotels & Resorts in Hawaii, please call (866) 716-8140 or visit [Starwoodhawaii.com](http://Starwoodhawaii.com).

For booking information please call 1-866-716-8140 or visit [www.starwoodhawaii.com](http://www.starwoodhawaii.com).

#### **About Starwood Hotels & Resorts Worldwide, Inc.**

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