



FOR IMMEDIATE RELEASE May 29, 2012

Media Contact: Christina Yumul christina.yumul@grandwailea.com

ALAN WONG'S AMASIA OPENS AT GRAND WAILEA The flavors of East and West Meet in Hawaii

WAILEA, HI – May 29, 2012 – The island of Maui celebrates the grand opening of a new restaurant, Alan Wong's Amasia. Elevating the standards of cuisine, style and service, Alan Wong's Amasia is a collaboration between Chef Alan Wong, a founder of Hawaii Regional Cuisine and Grand Wailea, A Waldorf Astoria Resort.

Alan Wong's Amasia is tucked inside Grand Wailea's Japanese garden surrounded by 800 tons of rock from Mt. Fuji and a pond filled with koi and turtles. Reminiscent of a teahouse in Kyoto, the original structure was built in Japan and brought to Maui in 1990. Following a \$3 million renovation, the beautifully restored restaurant features private tatami rooms, a formal dining area, a cocktail lounge, a sushi bar and a robata for grilled delicacies. The bar offers private label wines and sakes and creative cocktails inspired by its global menu.

Amasia by definition is the converging of continents. The cuisine in Alan Wong's Amasia showcases Maui's best bounty from land and sea, melding them with the different flavors and cooking techniques of cultures from the East and West.

"This menu is inspired by street food and cuisines from all over the globe," said Chef Alan Wong. "Our food will be experienced in small plates and family-style sharing portions, and our restaurant features a robata grill and a sushi bar in the dining room."

Menu items include but are not limited to:

- Dungeness crab chawanmushi, soybeans, shishito peppers
- Crispy "garlic shrimp," citrus, sweet paprika
- Ahi chili, refried taro, "local" chips
- Chicken meatballs, coconut-ginger-lemongrass broth, pimenton oil
- Shoyu duck bun bao, hoisin Sriracha

- Kurobuta char siu baby back ribs, crispy garlic, lime
- Maui Cattle Company "cowboy" ribeye steak, Hamakua mushrooms, Hawaiian chili pepper butter
- Whole chili garlic Dungeness crab
- Kurobuta pork tenderloin, spicy miso mustard, eggplant
- Crispy "shrimp tempura," citrus chili salt
- Sashimi salad, soy vinaigrette, wasabi
- Uni shot, yuzu ume leche de tigre
- "Ochazuke" kobujime whitefish, ume, furikake, kombucha, yukari sauce
- Crispy soft shell crab, garam masala, cilantro dipping sauce
- Lomi lomi salmon, marinated tomatoes, Maui onions, tomato water gelee

Alan Wong's Amasia, located at the Grand Wailea resort, 3850 Wailea Alanui Drive, Wailea, Maui, HI 96753 is open daily from 5 p.m. to 10 p.m. The full menu is available at www.wailearesortdining.com and reservations may be made by calling 808.891.3954.

About Alan Wong

Chef Wong, honored with the James Beard Award for Best Chef of the Year for the Pacific Northwest, currently has two restaurants on Oahu: the original Alan Wong's on King Street, a favorite of President Obama's; and The Pineapple Room. He is a founding member of Hawaii Regional Cuisine and remains an ambassador for this style of cooking. The various ethnic roots of Hawaii continue to inspire new dishes featuring local flavors and locally-grown products. "Taste Hawaii" is embraced at every level from the ingredients used, dishes prepared and the relationships built. Alan Wong's Amasia is the third restaurant for Chef Wong in the Hawaiian Islands.

About Grand Wailea, A Waldorf Astoria Resort

Grand Wailea is the only Waldorf Astoria Resort in the Hawaiian Islands. Nestled on 40 acres of lush, tropical gardens fronting Wailea Beach, Grand Wailea offers open spaces for the active vacationer, beauty for romantic getaways and fun for the whole family. Built to portray the richness of Hawaii's culture, people and nature, Grand Wailea is the ultimate Hawaiian resort providing an extensive selection of amenities and activities. Since opening in 1991, the Grand Wailea consistently ranks among the world's best resorts by leading travel consumer reports and industry peers. For more information, call 800.232.4604 or visit www.grandwailea.com