



Fairmont Moments

October/November 2010

From The Fairmont Orchid, Hawaii

**Dining
Reservations**
808-887-7368

Spa Without Walls
808-887-7540

Salon
808-887-7543

Beach Shack
808-887-7524

Orchid Ali'i Club
808-887-7308

Tennis Pavilion
808-887-7532

Ainahua Florals
808-885-4045

**Weddings &
Special Events**
808-887-7145

SPOTLIGHT

General Manager and
Regional Vice President Hawai'i
Christof Luedi

General Manager Christof Luedi



Aloha kākou,

It fills me with great pride to be able to write to all of you for the very first time. After ten years as General Manager of The Fairmont Kea Lani on the Island of Maui, I have been given the wonderful opportunity to relocate to the Island of Hawai'i and join The Fairmont Orchid.

When I arrived on Maui in January of 2001, I didn't know much about this magical place called Hawai'i in the middle of the North Pacific. Born and raised in Switzerland, I was a true mountain person, enjoying the crystal clear days of the high-mountains and spending free time running, hiking and skiing in alpine settings; I was about as far removed from a Hawaiian ocean-life as is possible, but did have a strong connection to the land.

Subsequently, over the decades I had the chance to live all over North America, with New York City, Los Angeles, Phoenix, Pittsburgh and Salt Lake City being the major cities I spent time in, until that fateful day in 2001, when Fairmont asked me to move to Hawai'i.

The rest, as they say, is history. The people of Maui and the colleagues at The Fairmont Kea Lani, led by two gentlemen named Kimokeo Kapahu`lehua and Kumu Keli`i Tau`a, took me under their wings and spent much time teaching me about Hawaiian history, how to blow the pu and how to chant; the journey then continued (literally) by paddling a six-person Hawaiian outrigger canoe thousands of miles throughout the Hawaiian archipelago. I also continued to honor the land and learned by walking all over Maui, including a journey that circumnavigated the entire island on foot, all 186-miles of it. For all of that, I will be eternally grateful to everyone on Maui.

I believe that at this point, I am able to fully appreciate the tremendous natural beauty, the incredible depth of the Hawaiian culture and spirit, and the wonderful people full of mana. It is my hope that with the incredible team of colleagues and community members such as yourself that we can become *Hawaii's Luxury Resort Inspired by Culture, Well-Being and Genuine Aloha*.

Mālama Ka `Āina, Mālama Ke Kai, Me Ke Aloha,

Christof Luedi

General Manager and Regional Vice President Hawai'i

For more information please call (808) 885-2000 or visit www.fairmont.com/orchid



Surf, Sand, and Spa Package

One hour
Stand-Up Paddle **Surf** Lesson
with a Fairmont Orchid Beachboy.



A Healthy **Sand**-wich Box Lunch from Brown's Beach House Deli including a sandwich, fresh fruit, and cold drink.

A luxurious **Spa** Treatment.
Your choice of any 50-minute ocean front massage, or body treatment.

\$199* per person
(\$249 value)

Please call the Spa Without Walls at
887-7540 to book your package today!

**Exclusive of tax & gratuity.*
Not combinable with discounts or other special offers.
Valid until November 30, 2010



Meet Michaela : Chef Concierge

Michaela joined our 'Ohana in April of this year and has been a wonderful addition to our Concierge Team. What does she enjoy most about her job? "I love sharing the Hawaiian culture with our guests so they feel a part of the island, the people of yesterday, today and especially the generation to follow. My position allows me to make a difference for our guests as they spend their valuable time here with us!" Be sure to stop by the Concierge desk the next time you are visiting our resort and say hello to Michaela and the team!



Gathering of the Kings- A Polynesian Production



Contemporary dance blended with ancient Hawaiian rhythms are complemented with tantalizing cuisine from the islands of Tahiti, Samoa, Hawaii and New Zealand in this dramatic retelling of the settlement of the Pacific. Contemporary dance blended with ancient Hawaiian rhythms are complemented with tantalizing cuisine from the islands of Tahiti, Samoa, Hawaii and New Zealand in this dramatic retelling of the settlement of the Pacific. Held Saturday evenings under the stars at The Plantation Estate. \$124 for Alii Seating, \$99 adults, \$65 children ages 6-12, 5 and under eat free.

For reservations, please call the Concierge for reservations (808) 887-7368. Prices do not include tax.



Hale Kai Restaurant

Hale Kai Restaurant is a family friendly, toes-in-the sand dining experience located just steps from the shoreline. Located poolside, Hale Kai Restaurant offers lunch and dinner options ranging from pupus (appetizers) to sandwiches, salads pizzas and burgers.

Open daily for lunch and dinner from 10:00 a.m.-10:00 p.m.



Pau Hana at Luana: 5:00 p.m.-6:30 p.m. Live Music 6:00 p.m.-8:00 p.m.

Enjoy discounted appetizers and drink specials at Luana Lounge along with our beautiful Kohala sunsets. Torchlighting begins every evening 15 minutes prior to sunset, the blowing of the conch shell or “pu” by our Orchid Beach Boys signifies the ending of another beautiful day in paradise.



Brown's Beach House ...The Ali'i Experience-\$59

Toast with a glass of bubbly followed by your four course selection of Chef TK's favorites. Our signature restaurant in an oceanfront setting offering delectable, island-inspired menus featuring fresh fish & the finest locally grown produce. Exceptional nightly entertainment by resident soloists. Offered from 5:30 p.m.-8:30 p.m.



Norio's Japanese Restaurant & Sushi Bar

A favorite among guests, visitors and locals alike, Norio's Japanese Restaurant & Sushi Bar is located alongside a serene koi pond on the garden level. The 60-seat restaurant features a 14-seat sushi bar and an 18-seat private dining room.

Open Thursday-Monday 5:30 p.m.-9:00 p.m.



Orchid Court Breakfast Buffet

The Orchid Court serves the premiere breakfast on the island offering a sumptuous rotating menu buffet daily and a tempting selection of à la carte items perfect for the dawn patrol or late risers alike.

Open Daily 6:30 a.m.-10:30 a.m.



Brown's Deli

Find this get-it-to-go restaurant option at the center of everything. Behind Brown's Beach House Restaurant and steps from the pool Brown's Deli offers breakfast and lunch items delicatessen style with an island flair to enjoy at outdoor tables or wander down to the beach.

Open Daily 6:30 a.m.-5:00 p.m.



Thanksgiving Day Buffet

We invite you to spend Thanksgiving dinner with your family here at The Fairmont Orchid, Hawaii. Enjoy Kiawe Smoked Turkey, Herb Crusted Prime Rib, Chive & Smoked Cheddar Mashed Potatoes, Chef Darren's Sushi, Shrimp Cocktail and so many sides you won't be able to choose! And for dessert? Executive Pasty Chef Jamon Harper's table will feature treats such as our Traditional Pumpkin Pie, Spiced Coconut Custard Pie, Kona Coffee Cream Pie and much more! Bring your keiki to enjoy their

very own keiki buffet. Call 887-7368 for reservations.

From the Chef's Garden: Apple Banana and Kabocha Pumpkin Soup

This simple but wonderful soup made with apple bananas and kabocha pumpkin from our herb garden is bound to leave an impression with friends and family as the velvet smooth pumpkin soup is rounded off with the subtle notes of sweet banana.

Serves 12

- 1 Tbsp olive oil
- 1 large onion, peeled and medium diced
- 3 celery stalks, chopped
- 1 medium carrot, chopped
- 2 Tbsp chopped garlic
- 3 lbs peeled, seeded and large diced Kabocha pumpkin (substitute with Butternut squash if needed)
- 2 qts of chicken stock
- ½ qt heavy cream
- 2 tsp allspice
- 2 tsp cinnamon
- 2 tsp nutmeg
- 1 lb peeled apple bananas
- Salt and Pepper to taste

Method:

In a medium soup pot over medium heat after heating your oil add your onions, carrot and celery and sauté until soft, then add the garlic. Do not brown. Add in your pumpkin, stirring frequently to avoid any browning. Once ingredients become hot and you can feel the steam, add your chicken stock and allow it to simmer until all of your vegetables are cooked through. Add heavy cream, spices and remove from heat Using a stick blender or large blender perhaps in batches depending on the size of your blender blend in your bananas to taste. Be careful not to over do it as bananas differ in sugar content and sweetness, add one banana at a time, then season to taste with salt and pepper. Strain soup through sieve, return soup to heat and serve.



New Menu at Norio's

Chef Ogasawara takes Japanese cuisine to an entirely different level with new menu items such as Hamachi and Avocado Sashimi with a Ponzu Garlic Sauce, Kona Sea Salt Crusted A5 Wagyu Rib Eye Steak with Hamakua Mushroom Risotto & Grilled Local Organic Baby Bok Choy, Grilled Big Eye Toro with Spicy Sesame Miso and Pan Seared Abalone on Truffle Mash. "Our new menu demonstrates a reverence for contemporary Japanese cuisine while reflecting the spirit and locale of Hawaii" he explains.

Norio's Japanese Restaurant and Sushi Bar is open Thursday-Monday 5:30 p.m.-9:00 p.m. Visit www.fairmont.com/orchid or call 887-7368 for reservations.