



The Royal Hawaiian, a Luxury Collection Resort, Waikiki  
2259 Kalakaua Avenue  
Honolulu, HI 96815-2579  
TEL: 808.923.7311 FAX: 808.931.7098  
www.royal-hawaiian.com

## FACT SHEET

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| <b>ADDRESS:</b>         | Azure Restaurant<br>The Royal Hawaiian, a Luxury Collection Resort, Waikiki<br>2259 Kalakaua Avenue<br>Honolulu, Hawaii 96815   |
| <b>PHONE:</b>           | 808.921-4600 (Dining Reservations)  |
| <b>CUISINE:</b>         | Fine dining seafood with island accents   |
| <b>OWNERS:</b>          | Kyo-ya Hotels & Resorts, LP   |
| <b>EXECUTIVE CHEF:</b>  | Jon Matsubara   |
| <b>GENERAL MANAGER:</b> | James Weisiger  |
| <b>SOMMELIER:</b>       | Michael Swerdloff   |
| <b>DECOR:</b>           | Azure embraces sleek contemporary design elements blended with timeless elegance. As guests enter Azure they are greeted by a mother-of-pearl mosaic wall, which leads to a bejeweled oceanfront space adorned with intimate candles, plush banquettes, and pillows. The dramatic interior design offers a variety of materials and textures such as natural stone, and polished wood. Beautiful ocean front setting serves as the backdrop to this signature restaurant. |
| <b>CAPACITY:</b>        | Main dining area: 78<br>Ocean front Chef's Cabanas: 2 cabanas that seat 4 – 6 each<br>Outdoor Lānaʻi Seating: 16  |
| <b>HIGHLIGHTS:</b>      | Chef de Cuisine Jon Matsubara spares no expense bringing the freshest fish to the table from the Honolulu Fish Auction at Pier 38 each morning—the only fish market of its kind between Tokyo and Maine. Guests have a choice of having the day's fish selection prepared with aromatic herbs, lemon, and extra virgin olive oil or prepared with local tropical flavors; both cooked in a high heat oven. In addition, our sommelier and expert                          |

servers provide intuitive recommendations for perfect wine pairing to accent the delicate flavors of the ocean.

**SPECIAL MENU**

*The Royal Papa‘aina* (Royal Table) is an eight-course tasting menu, focusing on local ingredients, by acclaimed Executive Chef Jon Matsubara. Complete with wine pairings, the intimate culinary affair is set within the billowing sanctuary of the private beachfront Chef’s Cabanas at Azure. Unrivaled panoramic views of Diamond Head, and the sparkling Pacific Ocean await those fortunate enough to dine within these enchanting seaside retreats

**CHECK AVERAGE:**

Dinner: \$70 per person including wine

**CREDIT CARDS:**

American Express, Diner’s Club, Discovery, MasterCard, Visa

**RESERVATIONS:**

Recommended

**HANDICAP ACCESS:**

Yes

**HOURS:**

Dinner only: 5:30 p.m. – 9:00 p.m.

**PARKING:**

Complimentary Valet and Self Parking Available

**AWARDS:**

-2010 Honolulu Magazine’s Hale ‘Āina Award for Best New Restaurant – GOLD Award presented to AZURE Restaurant

- 2010 Honolulu Magazine’s Hale ‘Āina Award for Best Seafood Restaurant – FINALIST Award presented to Azure Restaurant

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