



**HALEPUNA WAIKIKI BY HALEKULANI ANNOUNCES NEW FLAGSHIP RESTAURANT
*UMI BY VIKRAM GARG***

Award-winning Waikiki Hotel Welcomes Bold Culinary Concept Celebrating the ‘Ocean’s Harvest’

HONOLULU, Hawaii – May 9, 2023 – [Halepuna Waikiki by Halekulani](#), Waikiki’s award-winning boutique hotel, today announces the opening of its extraordinary new flagship restaurant *UMI by Vikram Garg*. Helmed by global restaurateur and chef innovator, Vikram Garg, the bold new concept, ‘Ocean’s Harvest,’ is a decadent tribute to the nurturing, life-giving abundance of the sea.

“We are honored to welcome a restaurant like *UMI by Vikram Garg* to Halepuna,” said Peter Shaindlin, Chief Operating Officer of Halekulani Corporation. “Here, ocean sustainability sets a compelling framework within which his ‘Ocean’s Harvest’ culinary concept is dramatically revealed. Guests will be delighted by his extraordinary, global-level talent and vision, presented in the refined setting of our award-winning property.”

UMI by Vikram Garg features expansive dinner and breakfast menus with superior seasonal ingredients, refined traditions, progressive techniques, vibrant cultural infusion, masterful execution, le chariot tableside service(s) and a signature bespoke Chef’s Table. Chef Garg’s contemporary breakfast menu offers a range of globally-inspired dishes such as *UMI Fried Rice* with seafood, bacon and koshihikari rice and the “*Mai Tai Pancake*” with caramelized pineapple and a rum-coconut essence.

"It is an honor to open *UMI by Vikram Garg* as the flagship culinary epicenter for Halepuna Waikiki by Halekulani," said Owner and Chef Vikram Garg. "This is a professional homecoming milestone to return to the world class portfolio of Hotels & Resorts of Halekulani, where my love and appreciation of Hawaii, and its exceptional agriculture, first began."

UMI by Vikram Garg’s dinner menu offers delectable a la carte courses such as *Monchong* with Miso Crust and *Scallops* with Foie Gras Gyoza and Kabocha. Those seeking a gourmand experience can savor seasonal chef tasting menus such as *The UMI Menu*, *The Waikiki Menu* and *The Curry Dinner*, featuring curated dishes inspired by Chef Garg’s cultural and culinary muses. Alcohol is temporarily limited to zero-proof mixology and BYOB, until liquor licensing is granted. *UMI by Vikram Garg*’s dinner immersion will begin on Mother’s Day, May 14, as a fitting tribute to the ocean mother, *UMI*.

As a continuum of Halepuna’s experiential ‘Public Art’ Program, the flagship space also showcases custom-designed, ocean-inspired, installations by guest resident artist, Taiji Terasaki. The Honolulu-based artist is known for exploring the interconnectedness of humanity within its natural environment.

UMI by Vikram Garg is accepting reservations on OpenTable.com for daily breakfast (7-11 a.m., with last seating at 10:30 a.m.) and its dinner immersion (5:30-10 p.m., with last seating at 8:30 p.m.), which starts May 14. Vikram Garg’s signature bespoke Chef’s Table will be available upon request at conciierge@umiwaikiki.com. For more information, visit www.umibyvikramgarg.com.

High-Res Images

Select images of breakfast, dinner, interior and a chef headshot are available [here](#).

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About Halepuna Waikiki by Halekulani

Halepuna Waikiki by Halekulani, located steps away from Waikiki Beach and directly across from sister property Halekulani, Hawaii’s most venerated hotel, appeals to Oahu visitors who are looking to be in the heart of it all. Opened as the first luxury boutique in Waikiki, the “House of Welcoming Waters” encompasses 284 guest rooms, four suites, the first-ever Halekulani Bakery, a dramatic eighth-floor pool deck and bar, and fitness studio. A member of Preferred Hotels & Resorts L.X.V. collection, Halepuna Waikiki by Halekulani provides each guest with the highest standards of quality and personalized service while celebrating the indigenous surroundings, culture, and aloha spirit of the islands of Hawai’i.

About Halekulani Corporation

Halekulani Corporation owns and operates the globally acclaimed luxury resort Halekulani and the award-winning luxury boutique hotel Halepuna Waikiki by Halekulani in Hawaii. Halekulani represents a luxury hospitality legacy of unique and iconic proportions and has been globally recognized with more than 500 awards. Halekulani is home to award-winning SpaHalekulani, House Without A Key, Lewers Lounge, Orchids and La Mer, Hawaii’s longest, consecutively ranked AAA Five Diamond and Forbes Travel Guide 5-Star Restaurant. Following a multi-million-dollar transformation, Halepuna Waikiki by Halekulani debuted in 2019 as the newest luxury boutique hotel in Waikiki. The hotel, which is situated near its iconic sister property Halekulani, was designed by acclaimed New York City-based firm Champalimaud providing hospitality hallmarks of the Halekulani brand such as innovative guest experiences and gracious service.

About UMI By Vikram Garg

UMI by Vikram Garg located in the lobby of Halepuna Waikiki by Halekulani, is a decadent culinary tribute to the nurturing abundance of the sea. Chef Vikram Garg offers a contemporary breakfast and seafood-centric dinner menu called the Ocean’s Harvest featuring superior seasonal ingredients, refined traditions, progressive techniques, vibrant cultural infusions, masterful execution and his signature bespoke chef’s table.

Breakfast is served daily from 7:00AM-11:00AM (last seating is 10:30AM), and Dinner is served Wednesday through Sunday 5:30PM-10:00PM (last seating is 8:30PM). *UMI by Vikram Garg’s* breakfast menu features contemporary signature dishes from around the world. Garg’s seafood-centric dinner menu offers both a la carte and seasonal tasting menus celebrating the abundance of the sea. Alcohol is temporarily limited to BYOB with a zero-proof cocktail menu until liquor licensing is granted. Attire is smart casual. Dinner reservations are encouraged on OpenTable.com and breakfast walk-ins are welcome.

Vikram Garg's signature bespoke Chef's Table and restaurant buy-outs are available upon request at concierge@umiwaikiki.com. For information and reservations visit www.umibylvikramgarg.com and follow the making of UMI at [@umi_vikramgarg](https://twitter.com/umi_vikramgarg).

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