



FOR IMMEDIATE RELEASE
December 4, 2018

CELEBRATE SCRUMPTIOUSLY THIS HOLIDAY SEASON
CHRISTMAS AND NEW YEAR'S SPECIALS AT TOP OF WAIKIKI



HONOLULU, HAWAII – Celebrate the holidays with Top of Waikiki, Hawaii’s only revolving restaurant. Executive Chef Lance Kosaka and his award-winning culinary team have created a delectable set of holiday specials for the upcoming season that you won’t want to miss!

Available exclusively on Christmas Day, enjoy a \$47 prime rib served with mashed potatoes, broccolini, au jus and a side of horseradish cream, with Vanilla Bean Mousse Cake for dessert (\$9). While happy hour and prix fixe menus will not be offered on this day, the regular menu will be available.

To continue the holiday festivities, ring in 2019 deliciously with our five-course prix fixe including a lobster “cappuccino,” ahi caponata with garlic tomato broth; Spanish-inspired pork tenderloin and Marsala wine-braised short rib with cheesy Parmesan polenta, followed by olive oil cake with sangria sorbet, all for \$95. Please note the regular menu, happy hour, and prix fixe menus will not be available on this day. A vegetarian prix fixe will be available by advance request.

Top off your holiday meal with a holiday cocktail! Choose from one of three festive drinks: A Nightingale Sang (\$14) made with Remy Martin 1738, Punt e Mes, coriander-cardamom tincture,



orange oil and gold flakes; Naughty With a Side of Nice (\$14) made with Flor de Caña 4-year Añejo Oro rum, gingersnap liqueur, allspice dram, milk, sugar and whole egg; or My Favorite Things (\$14) with Ketel One vodka, Tempus Fugit crème de cacao, crème de menthe and holiday ice.

For details and reservations, visit topofwaikiki.com. Media requiring high-res images, courtesy of Top of Waikiki, will find them here: <https://bit.ly/2DDPmdZ>

ABOUT TOP OF WAIKIKI

Hawaii's only revolving restaurant, Top of Waikiki, has entertained guests in the heart of Waikiki for over 50 years. It features breathtaking sunset views of Waikiki Beach, Diamond Head and the Honolulu city lights with a full rotation completing every hour.

Top of Waikiki offers award-winning Hawaii Regional Steak and Seafood, prepared by Executive Chef Lance Kosaka. This three-tier restaurant is the perfect setting for all occasions, including romantic date nights, dinners with friends and family or private events. The restaurant revolves around an open, sit-down bar where guests can enjoy Waikiki's best happy hour and feel like they are at the top of Waikiki! Find additional courtesy images including scenics and the press kit, here: bit.ly/Top_PressKit

TOP OF WAIKIKI Hours of Operation

- Nightly 5 p.m. to 9:30 p.m.
- Happy Hour Nightly 5 p.m. to 9:30 p.m. at the bar
- Dress code: resort casual, no beachwear and no sleeveless shirts for men
- Restaurant reservations available at topofwaikiki.com or by calling (808) 923-3877
- Validated parking available in the Waikiki Business Plaza and Waikiki Shopping Plaza

TOP OF WAIKIKI TEAM

Executive Chef – Lance Kosaka

Director of Mixology – Jennifer Ackrill

Managers – Tamara Leong, John Ooi

Executive Sous Chef – Dorvin Shinjo

General Manager – Tina Giesseman

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