



FOR IMMEDIATE RELEASE
October 31, 2019

STEAK YOUR CLAIM ON THESE DEALS NOVEMBER SPECIALS AT TOP OF WAIKIKI



HONOLULU, HAWAII – Fall in love with Top of Waikiki’s Hawaii Regional Steak and Seafood every day this November with deals you won’t be able to resist! Enjoy 10% off all steak entrees, including Filet Mignon, Surf & Turf, Mama’s New York Steak with Thai-inspired HO Farms tomato and onion relish and a spicy chili-lemon sauce, and our 16oz. Paniolo Ribeye served with roasted brussels sprouts, cowboy compound butter, and a balsamic reduction. Complete your meal by adding 3pc. sautéed shrimp to any entrée for only \$9! For details and reservations, visit topofwaikiki.com. Media requiring high-res images, courtesy of Top of Waikiki, will find them here: <https://bit.ly/2Bxm8eh>

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!

(Continued)



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

General Manager – Tina Giesseman

Executive Sous Chef – Dorvin Shinjo

Managers – George Correa, Tamara Leong, John Ooi

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