



HALEKULANI ANNOUNCES FOOD AND BEVERAGE TEAM PROMOTIONS & NEW APPOINTMENT

Award-Winning Luxury Hotel Appoints Three Exceptional Executive Chefs



HONOLULU, Hawaii – September 8, 2022 – [Halekulani](#), Oahu’s most acclaimed luxury hotel just steps away from Waikiki beach, announces several team developments within its Food & Beverage department. The property’s very own Orchids Chef de Cuisine Christian Testa and La Mer Chef de Cuisine Alexandre Trancher have both been promoted to new Executive Chef roles. Additionally, Ms. Pauline Lam joins the hotel as Executive Pastry Chef. The three chefs will bring their collective expertise to perpetuate Halekulani’s legacy for award-winning cuisine and gracious service.

After serving as Orchids Chef de Cuisine for six years, Chef Testa has been promoted to Executive Chef of Halekulani. In his new role, he will be responsible for leading the culinary operations across all the hotel’s dining venues, including Orchids, House Without A Key, Lewers Lounge and Cattleya Wine Bar. He will also oversee Banquets, Halekulani Bakery & Restaurant and In-Room Dining. Under Chef Testa’s direction, Orchids was recently named the reference restaurant for outstanding Italian cuisine in Hawaii from the Honorary Consul of Italy for the State of Hawaii.

Chef Trancher has been promoted to Executive Chef of La Mer after overseeing the restaurant for over a decade as Chef de Cuisine. In his new position, Chef Trancher will be responsible for leading the culinary operations of the award-winning restaurant and L’Aperitif. Under his culinary leadership, La Mer has remained one of the most prestigious fine dining restaurants on Oahu and Hawaii’s longest, consecutively-ranked AAA Five Diamond and Forbes 5-Star restaurant.

Executive Pastry Chef Pauline Lam joins the award-winning culinary team. With over 20 years of experience, she has trained at Le Cordon Bleu London, and worked as a Pastry Chef at several well-known restaurants, such as Bouchon Bakery, under the direction of renowned Thomas Keller, as well as Spago.

Chef Lam will oversee Halekulani's bakery and dessert operations, ensuring the quality execution of bread, pastry and dessert items across all food and beverage outlets.

"We are delighted to announce the promotions of Chefs Testa and Trancher, as well as welcome Chef Lam to our esteemed Food & Beverage team," said Ulrich Krauer, General Manager of Halekulani. "I have no doubt that this exceptional and dynamic team will sustain Halekulani's legendary dining experiences and gracious hospitality for many years to come."

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About Halekulani

Since its re-introduction in 1984 as one of the world's finest and most acclaimed independent luxury hotels, Halekulani has received more than 500 awards, most recently placing on Travel + Leisure's 2022 T+L 500 list of best hotels in the world as well as Travel + Leisure's 2022 World's Best Awards list of the best resorts in Hawaii. Freshly reopened following a comprehensive renewal project, Halekulani is home to La Mer, Hawaii's longest, consecutively ranked AAA Five Diamond and Forbes Travel Guide 5-Star Restaurant, Orchids, House Without A Key, L'Aperitif, Lewers Lounge, Cattleya Wine Bar, and SpaHalekuani. For over twenty years, Halekulani has maintained a strong commitment to arts and culture in the community through exclusive alliances with Oahu's most iconic cultural venues. Halekulani is operated by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also oversees the Halepuna Waikiki by Halekulani. Halekulani is a member of The Leading Hotels of the World and is aligned with Tokyo's legendary Imperial Hotel. For further information, please visit www.halekulani.com.

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