ROOTS ALCHEMY

HAWAIʻI ISLAND · 2026

Private Dining Guide

KONA · KOHALA · WAIMEA · HILO · PUNA

Private dinners at your villa or home, prepared from the island's farms and fishermen.



rootsalchemy.com · rootsalchemykitchen@gmail.com · +1 814 221 1388

WELCOME · PRIVATE DINING ON HAWAIʻI ISLAND

E komo mai

Thank you for opening this guide. Roots Alchemy brings globally inspired, ingredient led cuisine and heartfelt hospitality to your villa, home or retreat space on Hawaiʻi Island.

OUR ETHOS

We believe food is a bridge: an invitation to slow down, taste deeply and share what matters. Our menus draw inspiration from Japan, Thailand, Mexico and the Mediterranean, reimagined through a modern, ingredient led lens. Every dish is crafted with intention, blending bold flavor with refined technique and genuine care.

A PERSONALIZED TOUCH

Every gathering is unique. We plan the menu with you ahead of the dinner: the courses, every allergy and preference, the pace of the evening. Choose a plated dinner from the menus inside, a family-style table, or let us write something new for your group.

HOW IT WORKS

Send your date, place and guest count. You receive a menu and a quote, approve it, and we take care of the shopping, the preparation in your kitchen, the service at the table and the cleanup.

We are here to co-create an experience that supports your gathering, uplifts your guests and celebrates the magic of Hawaiʻi Island.

Elliot Fabri

FOUNDER & HEAD CHEF, ROOTS ALCHEMY

TOKYO · BALI · CHIANG MAI · OAXACA · HAWAIʻI ISLAND

The Chef's Journey

Raised in my grandmother's Italian kitchen, then taught by masters in Japan, Bali, Thailand and Mexico. Every menu carries global inspiration and Hawaiʻi ingredients.

ISE SUEYOSHI, TOKYO · CHEF YUKI TANAKA

Michelin-level, twelve-course kaiseki at Ise Sueyoshi, a Tripadvisor Travelers' Choice winner and one of the highest-rated restaurants in the world. In Chef Yuki Tanaka's kitchen every course taught restraint, precision and respect for the season.

MOKSA, UBUD, BALI · CHEF MADE RUNATHA

An apprenticeship at Moksa's Culinary Academy for the Soul: plant-based fine dining, raw and heated technique, every dish prepared in devotion to its ingredients.

THREE TREES, CHIANG MAI · HANUMAN ASPLER

With Chef Hanuman Aspler, breathing new life into ancient Thai recipes and fusing them with classical and modern technique.

MEXICO CITY AND OAXACA · CHEF MAURICIO POBLANO

The kitchens of Chef Mauricio Poblano at María Trinidad and Trinidad Ritual de Sabores; in Oaxaca, ancestral Zapotec cooking with Maestra Abigail Mendoza of Tlamanalli, where moles and tlayudas are made by hand.

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REAL FOOD, FROM THE SOIL TO THE SOUL

Our Culinary Philosophy

Whole ingredients, prepared from scratch and by hand, alive with colour, flavour and nutrition. Nothing artificial: no refined sugars, seed oils, dyes, preservatives or additives.

SEASONAL AND LOCAL FIRST

Organic where possible, from regenerative farms, the farmers markets and the boats. Menus follow the island's seasons, and every sauce, broth and dessert is made from scratch.

RAW OR GENTLY HEATED WHERE IT HELPS

Some dishes are served raw or warmed just enough to keep colour, flavour and nutrition. Others want fire and time. The ingredient decides. Nothing is wasted: trimmings into broths, scraps to the compost.

WHAT THE ISLAND GIVES

Waimea greens and Hāmākua mushrooms, ʻulu and kalo, lilikoʻi, mango and lychee in season, Kona coffee and macadamia, vanilla from Paʻauilo, salt from the Kona coast, and fish landed that week at Honokōhau.

THE FARMS, MARKETS AND BOATS WE BUY FROM

Big Island Abalone

Blue Ocean Mariculture · Kona kampachi

Kona Limu Co. · sea grapes

Kona Sea Salt

Hamakua Macadamia Nut Co.

Greenwell Farms · Kona coffee

Puna Chocolate Co. · cacao

Hawaiian Vanilla Co. · Paʻauilo

Wailea Ag · hearts of palm

Hawaiʻi ʻUlu Cooperative

Kahua Ranch · grass-fed beef

The full list, 43 places, is at rootsalchemy.com/vendors

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PLATED DINNERS · FAMILY STYLE · WEDDINGS AND CELEBRATIONS ·

Dining Options

Choose the shape of the evening. Every option is planned with you ahead of time, prepared in your kitchen and served at your table.

PLATED DINNERS

Three to five courses, served course by course. For 4 to 16 guests at your villa or home; 2 to 3 guests on request. The nine sample menus inside show the range, and we also write menus to order.

FAMILY STYLE

Platters down the table, everyone passing: mezze and the grill, a Thai table, a taco night. For 6 to 22 or more guests, retreats and celebrations.

WEDDINGS AND CELEBRATIONS

Rehearsal dinners, intimate wedding dinners and milestone birthdays, planned with you from the first call. One menu for the whole party, every allergy and preference written in.

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Inspired by Nature.
Made with Love.

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MOUNTAIN TO OCEAN: PLANT, LAND OR SEA AT EVERY COURSE

Mauka to Makai

Mountain to ocean: the farms and the Kona boats on one table.

COLD STARTER

Ahi poke three ways

shoyu-limu, spicy macadamia, liliko‘i ponzu, ‘uala chips

or Hearts of palm crudo · Big Island beef carpaccio

WARM STARTER

Lion's mane scallops

seared Hāmākua lion's mane mushroom, coconut-lemongrass butter, green papaya namasu

or Mahimahi katsu · Kalbi-style Big Island short rib

MAIN

Macadamia-crusted ono

local ono in a macadamia crust, set on a green island-herb emulsion, liliko‘i, Waimea greens

or Big Island beef sumibiyaki · Coffee-roasted kabocha

ADD ON

DESSERT

Liliko‘i panna cotta

island liliko‘i, coconut cream, macadamia crumble

or Haupia and dark chocolate tart · Matcha genmaicha mochi

All menus can be made fully plant-based and gluten-free. Ingredients follow the season, primarily local and organic, and the menu is planned with you ahead of the dinner.

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FROM THE MOUNTAIN FARMS · FULLY PLANT-BASED

Mauka Garden

From the mountain farms: fully plant-based, every dish from the island's growers.

STARTER

Hearts of palm crudo

fresh Hāmākua hearts of palm, Kona sea grapes, island orange, chili-macadamia oil

or Kona avocado and orange · Zucchini carpaccio

FIRST COURSE

Charred cauliflower

roasted hard on Waimea beet hummus, pomegranate dressing, island herbs

or Macadamia and Kona greens · Mushroom consomé

MAIN

Coffee-roasted kabocha

Kona coffee and miso glaze, black rice, charred broccolini, macadamia dukkah

or Herbed kabocha ravioli · ʻUlu and aliʻi mushrooms

ADD ON

DESSERT

Vanilla coconut panna cotta

Hāmākua vanilla bean, lilikoʻi, macadamia crumble

or Dragon fruit nice cream · Raw cacao tart

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KYOTO TO KONA · LEARNED AT ISE SUEYOSHI, TOKYO

Hawai'i Island Kaiseki

SAKIZUKE

Sea grapes in chilled dashi

Kona sea grapes, set dashi, yuzu zest, shiso flower

followed by Island hassun: the season on one tray

SASHIMI AND OWAN

Sashimi of the day's catch

Kona kampachi and ʻōpakapaka, fresh wasabi, island navel orange ponzu, Kona sea lettuce

with a clear dashi of Big Island abalone

MAIN · CHOOSE ONE

Salt-grilled ono

shioyaki of local ono, Hāmākua heart of palm, finger lime, grated daikon

or Big Island beef sumibiyaki · Ali'i mushroom sumibiyaki

ADD ON

DESSERT

Kona coffee warabi mochi

warabi mochi with kinako and Kona coffee syrup, a bowl of Mount Fuji matcha

The island's catch and the Lux table. Ingredients follow the season and the day's boats, and the menu is planned with you ahead of the dinner. All menus can be made fully plant-based and gluten-free.

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ITALIAN AT HEART, FROM THE ISLAND'S FARMS

Mediterranean

Italian at heart, from the island's farms: handmade pasta, slow braises and the day's catch.

STARTER

Zucchini carpaccio

island zucchini ribbons, cashew and herb cream, lemon, macadamia oil, Kona sea salt

or Bruschetta · Miso Caesar

FIRST COURSE

Kabocha ravioli

rolled by hand, island kabocha and herbs, brown butter, sage, toasted macadamia

or Charred cauliflower · Macadamia and Kona greens

MAIN

Saffron risotto, osso buco

Big Island grass-fed beef shank, saffron arborio, gremolata

or Mahimahi acqua pazza · Wild mushroom risotto

ADD ON

DESSERT

Vanilla bean panna cotta

Hāmākua vanilla bean, island coconut cream, Puna cacao

or Raw cacao tart · Haupia chocolate tart

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FROM THE HAWAIIAN SEAS, WITH A TWIST

Kona Catch

From the Hawaiian seas, with a twist: the day's catch, Big Island beef and the Hāmākua farms.

COLD STARTER

Kona kampachi crudo

island citrus, chili-macadamia oil, finger lime, Kona sea salt

or Ahi poke three ways · Hearts of palm crudo

WARM STARTER

Mahimahi katsu

crisp local mahimahi in island panko, calamansi-tonkatsu sauce, shaved Waimea cabbage

or Big Island abalone · Lion's mane scallops

MAIN

Kona lobster

butter-poached, coconut-cilantro rice, grilled island vegetables

or Big Island beef tenderloin · Hāmākua mushroom steak

ADD ON

DESSERT

Lilikoʻi panna cotta

island lilikoʻi, coconut cream, macadamia crumble

or Haupia chocolate tart · Matcha genmaicha mochi

The Lux table. Ingredients follow the season and the day's boats, primarily local and organic, and the menu is planned with you ahead of the dinner. All menus can be made fully plant-based and gluten-free.

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LIVING FOOD, NOTHING COOKED · LEARNED AT MOKSA, BALI

Raw

Nothing cooked: the island's fruit, greens and sea vegetables, cut, cured and dressed.

STARTER

Sea grapes with yuzu

Kona sea grapes on cold island daikon, yuzu, finger lime

or Hearts of palm crudo · Kona avocado and orange

FIRST COURSE

Pomelo salad

island pomelo, lemongrass and coconut dressing, mint, finger lime, toasted macadamia

or Banana blossom salad · Zucchini carpaccio

MAIN

Raw pad thai

green papaya and kelp noodles, tamarind-macadamia sauce, sprouts, lime, herbs

or Live zucchini lasagna

ADD ON

DESSERT

Raw cacao tart

Puna cacao on a macadamia crust, liliko'i curd, rose, finger lime

or Dragon fruit nice cream · Mango-cashew cheesecake

All menus can be made fully plant-based and gluten-free. Fruit and greens follow the season and the farmers markets, and the menu is planned with you ahead of the dinner.

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OAXACA AND THE YUCATÁN, ISLAND-GROWN · LEARNED IN OAXACA

Mexican

Oaxacan moles from the comal and the Yucatán's pastes, with the island's catch and farms.

STARTER

Young coconut ceviche

young coconut, lime, chili, Kamuela tomato, cilantro

or Ahi ceviche · Ensalada

FIRST COURSE

Sikil p'ak, warm

Mayan dip of toasted pepita and charred Kamuela tomato, habanero, sour orange, warm corn tortillas

or Mushroom consomé · Guacamole and chips

MAIN

Mole verde

toasted macadamia, tomatillo and Big Island herbs, made on the comal; local mahimahi, Big Island beef or lion's mane

or Mole coloradito · Taco plate

ADD ON

DESSERT

Horchata flan

cinnamon rice-milk custard, Puna cacao soil, candied macadamia, orange zest

or Raw cacao tart · Vanilla bean panna cotta

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NORTHERN THAI WITH AN ISLAND FLAIR · LEARNED IN CHIANG MAI

Thai Twist

Northern Thai from the island's farms: fresh pastes, cracked coconut cream and the day's catch.

STARTER

Yam som o · pomelo salad

island pomelo, lemongrass and coconut dressing, crispy shallots, mint, finger lime, macadamia

or Yam hua plee, banana blossom salad · Laab lettuce cups

FIRST COURSE

Satay · lion's mane skewers

Hāmākua lion's mane in lemongrass and turmeric, macadamia satay sauce, Kamuela cucumber relish

MAIN

Kaeng khiao wan · green curry

island chicken, or Hāmākua mushrooms and kabocha, in a fresh paste fried in cracked coconut cream; Thai basil, jasmine rice

or Pla rad prik, crispy mahimahi · Pad kra pao

ADD ON

DESSERT

Mango-cashew cheesecake

raw cashew cheesecake, island mango, rose petals, macadamia crust

or Yuzu-coconut panna cotta · Dragon fruit nice cream

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FAMILY-STYLE · LEVANTINE GRILL WITH AN ISLAND TWIST

Mezze & Fire

Served family-style: everything on platters down the table, everyone passing.
Mezze first, then the grill, then dessert.

TO SHARE

Mezze

hummus, muhammara, spiced Waimea beet hummus, smoky baba ganoush, warm pita

with Charred cauliflower · Island salad

FROM THE FIRE

Zaʻatar chicken

lemon-zaʻatar island chicken, garlic sauce, herbed flatbread

with Chermoula ono · Handmade falafel

SIDES

Royal rice

saffron rice with confit island tomatoes and leeks, toasted nuts and herbs

with Herbed flatbread, warm from the fire

TO FINISH

DESSERT

Rose and cardamom cream

macadamia praline, island citrus, dried rose petals

Family-style pricing applies (see the pricing page). All menus can be made fully plant-based and gluten-free. Ingredients follow the season, primarily local and organic, and the menu is planned with you ahead of the dinner.

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SERVICE INVESTMENT · PLATED DINNERS

Plated Pricing

Rooted

Nourishing, plant-forward cuisine featuring refined, pure ingredients, freshness and bold flavors.

Elevated

Rooted cuisine expanded with thoughtfully sourced animal proteins and luxury enhancements at the chef's discretion.

Lux

Premium land and sea proteins paired with specialty ingredients, an appetizer and plated dessert, elevated ceremony-ready presentation.

3 COURSE

GUEST COUNT	ROOTED	ELEVATED	LUX
2–3	*on request*	*on request*	*on request*
4–5	$155	$170	$205
6–7	$135	$150	$185
8–11	$120	$140	$165
12–16	$115	$135	$160

4 COURSE

GUEST COUNT	ROOTED	ELEVATED	LUX
2–3	*on request*	*on request*	*on request*
4–5	$185	$200	$230
6–7	$165	$180	$210
8–11	$145	$165	$195
12–16	$135	$160	$190

5 COURSE

GUEST COUNT	ROOTED	ELEVATED	LUX
2–3	*on request*	*on request*	*on request*
4–5	$215	$235	$270
6–7	$195	$215	$250
8–11	$170	$190	$220
12–16	$165	$185	$215

Rates in USD per guest, before Hawaiʻi GET of 4.5%. Labor, food costs and ingredient sourcing are included. Parties of 2 to 3 are quoted on request; 17 guests and up are served family style (next page).

SERVICE INVESTMENT · FAMILY STYLE

Family-Style Pricing

Served to the table on shared platters: mezze and the grill, a Thai table, a taco night, a Hawaiian spread.

Rooted

Nourishing, plant-forward cuisine featuring refined, pure ingredients, freshness and bold flavors.

Elevated

Rooted cuisine expanded with thoughtfully sourced animal proteins and luxury enhancements at the chef's discretion.

DINNER

GUEST COUNT	ROOTED	ELEVATED
6–7	$115	$135
8–11	$100	$120
12–16	$90	$110
17–21	$85	$105
22+	$80	$100

Lux dishes can be added to any family-style table and are quoted with the menu. Rates in USD per guest, before Hawaiʻi GET of 4.5%; labor, food costs and ingredient sourcing are included.

EVERY DINNER INCLUDES

Planning the menu with you ahead of the dinner, the shopping, preparation in your kitchen, service at the table and the cleanup. All menus can be made fully plant-based and gluten-free. Send your date, place and guest count for a quote.

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GUESTS ON ROOTS ALCHEMY

In Their Words

★★★★★ 5.0 TRIPADVISOR · 5.0 AIRBNB · 5.0 GOOGLE

Wolf: *After meeting Elliot, I didn't ask. I wouldn't even consider anyone else.*

WONDERCAMP · RETREAT HOST

Nicole F: *As a Registered Dietitian, I especially appreciated the pairing of food that was both beautiful to look at, delicious and also full of healing nutrients.*

COUPLES RETREAT · TRIPADVISOR

A retreat guest: *While we're not vegetarians, we did not miss meat the week we were there. The dishes were creative, filling, tasty and beautiful to look at as well.*

PRIVATE CHEF, COUPLES RETREAT · TRIPADVISOR

A dinner guest: *This was an absolutely amazing experience. The food was delicious and freshly made. The flavors were amazing. Elliot has such a beautiful energy.*

FIVE-COURSE CHEF'S DINNER · TRIPADVISOR

Robert M: *Fantastic food. Great thought put into each dish. Loved the presentation, taste and experience. The enthusiasm and appreciation for culinary arts shines through in each bite.*

TRIPADVISOR

Read them at the source: Tripadvisor, Airbnb and Google. Guests have been reviewing Roots Alchemy since 2024.



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CHEF ELLIOT FABRI

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