

NETJETS

Summer 2024



HAWAII HIGHS
Exploring the best
of the 50th state

FLIGHT PLAN
The power of aviation
to combat cancer

GOLFING JUBILEE
Bandon Dunes
celebrates 25 years

BURGUNDY TALES
Daniel Johnnes's ode
to the French wine

CITY BREAKS
The latest from London,
Paris, and Venice

BEAUTY UNTAMED



Shaped by natural forces, including volcanic eruptions, tsunamis and, most recently, devastating wildfires, Hawaii keeps on rising, with a slew of new-breed chefs, hotels, and art hubs leading the way. // By Laurie Werner

HAWAII: TOURISM AUTHORITY / JEFF / BEV ONO





AVARLU



HAWAII TOURISM AUTHORITY (HTA) / BEN ONO

ISLAND IDYLL

Clockwise from far left:

An adults-only pool at 1 Hotel Hanalei Bay; a waterfall on Kauai; 1 Hotel Hanalei Bay's Welina Terrace specializes in small plates.

Facing page: Surfing at Haleiwa, Honolulu County.

Previous page: The Nāpali Coast of northwest Kauai.



MIKKEL VANG

HAWAII IS OFTEN portrayed as the setting for large resort hotels, luaus, and hula shows. But even if old Hawaii—with its unique blend of Polynesian and Asian cultures—is getting harder to find, authenticity and traditions endure throughout the islands, just as new chefs, hotels, and artistic developments continue to add to the landscape. Look beyond generic beach culture and shopping strips and instead to Hawaii's wealth of home-grown culinary talent, locally operated eco tours, and accommodation options that sit in harmony with the natural environment. To help guide you along the way, we're highlighting a few of the most outstanding experiences Hawaii has to offer, from national parks to five-star resorts and food trucks—plus recommendations for some of the best art galleries (not designer boutiques) to browse along the way.

KAUAI

Often described as the lushest, most beautiful island, and nicknamed "The Garden Isle" for the tropical rainforest covering much of its center, Kauai displays an array of natural wonders—from the pastel ridges of 10-mile-long Waimea Canyon, which has been compared to the U.S.'s Grand Canyon, to the jagged, towering cliffs of the Nāpali Coast. Little wonder Hollywood has used it as a backdrop for movies ranging from "South Pacific" to "Raiders of the Lost Ark."

There are various ways to explore this green gem, including: from above by chopper with **Blue Hawaiian Helicopters** (bluehawaiian.com); on foot via the Awa Awapuhi Trail in Kokee

KAUAI GALLERY HOPPING

The small town of **HANAPEPE** (hanapepe.org) has developed into a thriving art center with a cluster of galleries and a Friday Art Night market. Among the galleries you can browse, favorites include **KALAKOA KAUA'I FINE ART GALLERY** (kalakoakauai.com), specializing in paintings by local artists, and **ISLAND ART GALLERY** (islandartkauai.com), which features en plein air paintings, abstracts, Hawaiian crafts, and jewelry.

➔ Lihue Airport

State Park; via one of four motorized catamarans operated by **Makana Charters** (makanacharters.com); or by paddling along the stunning northwest coastline with **Napali Kayak** (napalikayak.com). Alternatively, simply stretch out on the sands of Hanalei Bay and take in the view of Mount Makana, which was used as the location of Bali Hai in “South Pacific.”

Speaking of settings, it’s hard to top that of **1 Hotel Hanalei Bay** (1hotels.com), formerly the Princeville Resort, which opened in 2023 under its new branding and following a \$300 million overhaul. Perched above Hanalei Bay on the North Shore, with views of the surrounding mountains and tangerine-striped sunsets, its aesthetic is strong on natural wood and fabrics, abundant greenery, and soothing water features. There’s an emphasis on wellness, which includes customized holistic retreats, while ancient rituals are honored in the form of a moving sunset ceremony featuring just one musician and one dancer performing traditional hula on the terrace.

1 Hotel Hanalei Bay’s restaurants have increased the fine dining options in this part of the island. Its Welina Terrace has shortened its menu since opening but is still a prime spot for creative, fresh-as-it-gets sushi. Meanwhile, the resort’s main 1 Kitchen restaurant features local produce such as grilled kampachi (longfin yellowtail) with macadamia nuts and gremolata at dinner and a deliciously spicy poke bowl at lunch—also available at poolside café The Sandbox.

Hungry for more? Try Hanalei tapas spot **Bar Acuda** (cudahanalei.com) or the South Shore’s **Eating House 1849** (royyamaguchi.com) by Japanese-American star chef Roy Yamaguchi, a godfather of Hawaiian fusion cuisine.

ISLAND OF HAWAII

The southernmost island is the largest, giving its name to the whole chain and boasting the most varied coastline, climatic zones, and topographical features, ranging from black sand beaches to mountains and lush valleys. But the island of Hawaii is most famous for its volcanoes, primarily Kilauea and Mauna Loa, which are also the most active—their eruptions make for spectacular views, not to mention occasional trail and road closures. If they’re quiet enough to visit, take to the skies above Volcanoes National Park with **Blue Hawaiian Helicopters** (bluehawaiian.com).

Thanks to the pristine reefs and wealth of marine life along the Kona coast, and the presence of lava rather than sand underwater—which makes for good visibility and offers protection from the ocean swells—Hawaii is snorkeling and diving nirvana. To experience the island’s coastal riches, including coral gardens, dolphins, humpback whales, green sea turtles, manta rays, octopus, squid, and seahorses, book a trip with one of the island’s excellent tour operators. These include: **Captain Zodiac** (captainzodiac.com), for rafting trips and excursions; the eco-conscious **Fair Wind** (fair-wind.com), which uses biodiesel and provides guests with reef-safe sunscreen and plant-based meals; **Ocean Sports** (hawaii oceansports.com), for private rentals and charters; **Kona Snorkel Trips** (konasnorkeltrips.com), where you can go night snorkeling with manta rays; and **Kona Honu Divers** (konahonudivers.com), for day and night scuba excursions.

Resorts clustered on the Kona coast include the tried and tested **Mauna Lani**, an Auberge Resorts Collection hotel



RYAN MILLER / RED BULL CONTENT POOL

ISLAND OF HAWAII GALLERY HOPPING

An extensive art community has developed around the Kona coffee town of Holualoa, and as a result some serious galleries have opened to showcase the results. Among the best are **THE GLYPH ART GALLERY** (glyphartgallery.com), which exhibits the works of 33 noted contemporary Hawaiian artists, and **DOVETAIL GALLERY AND DESIGN** (dovetailgallery.net), where you can browse collections of artisanal woodworking, sculpture, ceramics, painting, and photography.

➤ Kona International Airport

(aubergeresorts.com), with its new annual gastronomic festival, the Mauna Lani Culinary Classic, taking place for the second time this August 29-September 2, and the **Four Seasons Resort Hualalai** (fourseasons.com). Recently back on the scene, following a decade-long closure due to damage from the 2011 tsunami, is **Kona Village, A Rosewood Resort** (rosewoodhotels.com). A collection of one- to four-bedroom thatched cottages designed in subtle island style and neutral colors, it offers a full suite of wellness facilities and ocean adventures, including outrigger canoes, surfing and motorboats that glide across Kahuwai Bay.

The fusion of Asian cultures and native ingredients that resulted in the creation of Hawaii Regional Cuisine by a group of island chefs in 1992 has two representatives in Waimea that are still turning out inventive, flavorful dishes: **Merriman's** (merrimanshawaii.com), Peter Merriman's first restaurant, where you'll find dishes such as curried Hamakua macadamia-crusted mahi mahi; and chef Allen Hess's **FORC Restaurant** (forchawaii.com), serving up the likes of Korean short ribs.

Restaurants at the major resorts on the Kona coast are also well worth considering. CanoeHouse at Mauna Lani has a Japanese cast to its preparations with dishes such as broiled Kona kampachi with yuzu kosho, dashi, lime, mitsuba, and alii mushrooms, and chef Tyler Florence's recently opened **Miller & Lux Hualālai** (hualalairesort.com), a steakhouse imported from the mainland but with some Hawaiian touches—think crispy lobster Louie with Kona lobster, hearts of palm and Louie dressing, and Hawaiian oysters with green apple, ginger, and yuzu. Simpler spots to pull up a chair at include: seafood specialist **Umekes** (umekesrestaurants.com), known for its poke; **Ippy's Hawaiian Barbeque** (ippyshawaiianbarbeque.com), owned by a graduate of San Francisco's Le Cordon Bleu who returned to cook the food he grew up eating on his home island; and the modern Italian **Pueo's Osteria** (pueososteria.com).

OAHU

You'd probably have to go back to the mid-19th century to see Honolulu as a small town. Today a big modern city that could, if



HAWAII TOURISM AUTHORITY (HTA) / BEN ONG

EARTH AND FIRE
From top: Hāna-Maui Resort;
Four Seasons Resort
Oahu at Ko Olina.

Facing page: View from the
Waimea Canyon Lookout.

you were in a jet-lagged state, be mistaken for Miami, its most famous neighborhood, Waikiki, has the designer boutiques of Rodeo Drive and the tourist shops of South Beach. But in Waikiki's quieter spots and on other parts of the island, the magic endures.

Of course, as everyone knows, Waikiki is a great place to learn to surf. Despite the North Shore's towering waves—in some spots during winter they can reach heights of 50 feet—there are still some spots gentle enough for beginners to learn, generally Puaena Point and Chun's Reef. Whether you're a total newbie or a seasoned longboarder, **Gone Surfing** (gonesurfinghawaii.com) will find the right location and coaching for your skill level. For land-based activities, a hike up Diamond Head, the iconic crater that sits at the eastern end of Waikiki, is always worthwhile. It's less than a mile in length and paved in spots but also steep and without shade so best tackled in the early morning or late afternoon (*reservation required*; dlnr.hawaii.gov).

Fuel your activities at one of Oahu's many excellent multicultural restaurants. Focusing on Honolulu, brunch at Lee Anne Wong's **Koko Head Café** (kokoheadcafe.com) means dishes such as black sesame muffins with yuzu glaze, sticky buns composed of ulu cinnamon rolls and macadamia nut honey, and Wong's trademark dumplings that come with different fillings. The Asian-focused menu continues with creamy chicken tom kha, poke bowls, miso smoked pork omelette, and Koco Moco—Wong's version of the local specialty loco moco, comprising a local beef patty, savory mushroom gravy, sunny-side egg, tempura kimchi, and crispy garlic rice. Wong lost her other restaurant, Papa'aina, in the Lahaina fire, and contributions to help the local community can also be donated here and via the Koko Head Café website.

An alternative brunch spot is Jason Peel's **Nami Kaze** (namikaze.com), which skews more Japanese but with American infusions. Think ahi yakitori and sous-vide eggs, ginger fried chicken, and a full sushi bar; dinner includes dishes such as kampachi with ponzu butter, roasted grapes, and fried okra, and a creamy lobster roll with lobster tail, pickled celery, cucumber, soy-marinated salmon roe, and Thai chili. Longtime local favorite **The Pig & The Lady** (thepigandthelady.com) presents Vietnamese specialties such as pho, bun cha, and lemongrass kurobuta pork chop; at the James Beard Award-winning **Fête** (fetehawaii.com), New American dishes include Korean bavette steak with gochujang sauce, twice-fried chicken, and cioppino; and **Mud Hen Water** (mudhenwater.com) veers all over the globe with meatballs and polenta, luau stuffed porchetta, and chicken long rice croquettes with Japanese curry.



MICHELLE LILLYWHITE



CHRISTIAN HORAN

Mara (marahonolulu.com), which opened in April, mixes local ingredients with a Mediterranean menu in dishes such as kumamoto oysters with ouzo granita and pistachio-crusted local ahi with kalamata and Castelvetrano olives, preserved lemon and chermoula. Another new arrival is **Mugen** (mugenwaikiki.com), which features a six-course tasting menu devised in association with esteemed Hawaiian chef Alan Wong, with highlights including day-boat scallops with savory cabbage, wasabi peas, and coconut koji butter, and Maui venison with moromi miso crust.

At **Halekulani** (halekulani.com), there's classic French food at La Mer as well as more casual dining at House Without A Key, where you might enjoy hoisin coconut ribs with views

OAHU GALLERY HOPPING

In Honolulu, the **TBFAS GALLERY/ TOKONOMA ARTS** (tbfas.com) does double duty, specializing in Hawaiian and Polynesian fine art within the TBFAS space, and the art of China, Japan, and Korea on the Tokonoma side, including traditional and contemporary paintings, sculpture, and Huanghuali wood furniture.

TABORA GALLERY (taboragallery.com) exhibits local and international artists in paintings, metal art, glass, ceramic, and lucite sculptures and jewelry, while **NOHEA GALLERY** (noheagallery.com) focuses on the work of local artists in paintings, woodwork, ceramics, and jewelry. History buffs will certainly remember that Honolulu was the site of the Japanese attack on the naval base at Pearl Harbor. At the **PEARL HARBOR NATIONAL MONUMENT** (nps.gov/perf) there are galleries dedicated to the event that triggered the entry of the U.S. into World War II, and a boat trip that takes you to the U.S.S. Arizona Memorial—the spot where the only vessel of the eight battleships attacked remains underwater.

➔ Daniel K. Inouye International Airport

of Waikiki Beach and Diamond Head. There's a plethora of other hotels nearby, but this century-old resort, set directly on Waikiki beach in a garden setting, feels removed from the area's frenzy. Olympic swimmer Duke Kahanamoku popularized surfing here in the early 1900s, so it's fitting that this year the hotel has introduced surf lessons directly in front of the property. Just along the sand, **Espacio** (espaciowaikiki.com) doesn't immediately give off a sense of serenity, with its front door set between shops on busy Kalākaua Avenue. But step inside and feel the mood change in this intimate hotel composed of nine 2,250-square-foot suites, each with their own floor and individually designed in luxurious contemporary style, featuring balcony hot tubs overlooking the beach.

Over on the island's west coast, the **Four Seasons Resort Oahu at Ko Olina** (fourseasons.com) has the group's trademark service, a secluded location on a crescent-shaped beach, expected resort features such as a top 18-hole course, and more unusual add-ons such as a flight in a World War II vintage U.S. Navy SNJ-5C Warbird for a historic tour over the island's military installations.

MAUI

After the devastating fires that decimated the town of Lahaina, visitors are returning to Maui, lured by the 30 miles of beaches that have always been the main drawcard. The large resorts on the island's south and west coasts dominate, but if you want to kick off a visit to Maui by taking the road less traveled, head east, towards the town of Hāna.

It's called the Hāna Highway, but that doesn't even begin to describe what this winding, 64-mile-long road along the northern coast from Kahului to the town of Hāna is about. A route of about 600 bends, some of them hairpin, and 50 or



MUSIC AND DINING

From left: a traditional Hawaiian instrument, the uliuli; precision service at Mugen on Oahu.

SURF'S UP
Waves at Pohoiki Beach,
Island of Hawaii.



HAWAII TOURISM AUTHORITY (HTA) / HEATHER GOODMAN

so one-lane bridges, it rewards with a gallery of spectacular natural sights—waterfalls, boulder-strewn beaches, crashing waves, eucalyptus groves, and lush rainforest. A private tour with **Hāna & Beyond** (hanaandbeyond.com) will take the stress out of driving while providing you with the region's background. (The company can do one-way trips—flights are available from Hāna to Kapalua.)

Some 10 miles south of Hāna, down a rough, narrow road, is the entrance to **Haleakalā National Park** (nps.gov), home to a dormant volcano and a site of spiritual significance to native Hawaiians, or Kānaka 'Ōiwi. There are 30 miles of trails to hike to the summit; visiting to watch the sunrise above the clouds is easier—the road to the summit is a 30-minute drive (reservations are required for sunrise). Ohe'o Gulch, known as the Seven Sacred Pools, is another sacred site—a series of tiered pools fed by waterfalls. Different trails offer different views, from the quick and easy circuit around the lowest

pool to the 3.4-mile Pipiwai Trail that leads to the 400-foot Waimoku Falls.

In Hāna, a town that describes itself as “the heart of old Hawaii,” Hyatt's **Hāna-Maui Resort** (hyatt.com) offers bungalow- and villa-style accommodation and 75 acres of gardens fronting the Pacific. There are also Jeeps for exploring the area and a 10-seat Cessna that can transport guests to and from Kahului, for those choosing not to take the road.

Back on the busy west coast, there are diverse places to lay your head. **Andaz Maui at Wailea Resort** (hyatt.com) offers sharp design and a more intimate feeling than the mega resorts elsewhere in Wailea, direct access to Mōkapu Beach, a spa with a blend-your-own herbal apothecary and a branch of Masaharu Morimoto's famed sushi restaurant on site.

Relais & Châteaux member **Hotel Wailea** (hotelwailea.com) may not be located on the sand—it's cliffside, 300 feet up—but it has a Beach Concierge to arrange forays to island beaches. With 72



HAWAII TOURISM AUTHORITY (HTA) / JOE WEST

suites in 15 acres of gardens, this adults-only haven has new adventures launching this year: picnic road trips in a restored 1957 Porsche 356 Speedster; sailing excursions in a classic Columbia 57 yacht; and helicopter rides along the north coast.

Set on the West Maui coast, just north of the area most affected by the Lahaina fires, **Montage Kapalua Bay** (montage.com) escaped the destruction by only some 10 miles. You won't see the ruins of the city from the road—they are blocked by boards—but you will see scorched trees on the other side. The accommodation here was originally constructed as condo units, so they're spacious and apartment-style, overlooking the waters of Namalu Bay where whales can be seen passing by.

You'll never go hungry on the road in Maui. Take **Tin Roof** (tinroofmaui.com)—James Beard Award favorite Sheldon Simeon's takeout joint just minutes from Kahului Airport, and renowned for its authentic and deeply flavored local dishes such as mochiko chicken, and spicy ahi poke. Recently, Simeon also took over the sit-down restaurant **Tiffany's** in Wailuku (tiffanysmaui.com), rejigged the menu to incorporate Filipino, Korean, Chinese, Japanese, and Portuguese flavors, and within a year landed on The New York Times list of the 50 best restaurants in the U.S.

A perennial island favorite is **Mama's Fish House** (mamasfishhouse.com) on the North Shore, with a complex

seafood menu and long waiting list, but other newer arrivals have already earned a strong following. These include: the produce-driven breakfast/lunch focused **SixtyTwo MarKet** in Wailuku (sixtytwomarket.com), beloved for dishes such as short rib eggs benedict, and ginger scallion fresh catch; **Marlow** (restaurantmarlow.com), located upcountry in Kulamalu town center and famous for its woodfired pizzas and other woodfired dishes such as tiger prawns with parsley chimichurri and crispy-skin kampachi with onion soubise; and **Fond** (fondmaui.com) in West Maui, between Kapalua and Napili, where tuna poke bowls, and seared Maui sirloin are the go-tos.

In Kahului, **Balai Pata** (balaipatahi.com) features Filipino specialties such as grilled adobo ribs as well as seafood classics such as bouillabaisse with a twist—in this case, coconut lime butter and glass noodles. In Wailea, **Oao - Sushi Bar & Grill** (oaowailea.com) offers a full sushi menu and main courses such as miso black cod and Japanese A5 wagyu. Out in Hāna, the seclusion means fewer dining choices than elsewhere on the island, but Hāna-Maui Resort operates a solid option in the center of town in the form of Hāna Ranch Restaurant, with choices such as drunken baby back ribs in sweet soy-sriracha sauce, and catch of the day with coconut curry risotto—and there's a collection of food trucks to be found in a parking lot next to the hotel. One of the best of these, though, is off on its own on Uakea Road, parallel to Hāna Highway. Seek out

MAUI GALLERY HOPPING

There are clusters of galleries in the towns of Makawao, Paia, and Wailea. Among the best are the longstanding **MAUI HANDS** (mauihands.com), which has outposts in all three—selling the work of more than 300 Hawaii-based artists and artisans in the form of original paintings, sculpture, ceramics, and fine jewelry—and **VIEWPOINTS GALLERY** in Makawao (viewpointsgallerymaui.com), for fine art and sculpture.

➔ Kahului Airport

LANAI GALLERY HOPPING

Not so much hopping as cultural immersion, the walls of Sensei Lanai are peppered with works by fine contemporary artists such as Jane Puylagarde, David Ellis, and Miya Ando, while the lush gardens and light-filled interior serve as backdrops for Larry Ellison's museum-quality sculptures by artists including Jeff Koons and Fernando Botero.

➔ Lanai Airport

Kilo's Kitchen ([facebook.com/kiloskitchen](https://www.facebook.com/kiloskitchen)) for the likes of miso garlic ahi, hoisin ribs, and shoyu chicken, along with the always available kalua pork sandwich, possibly the best you'll find anywhere in Hawaii.

LANAI

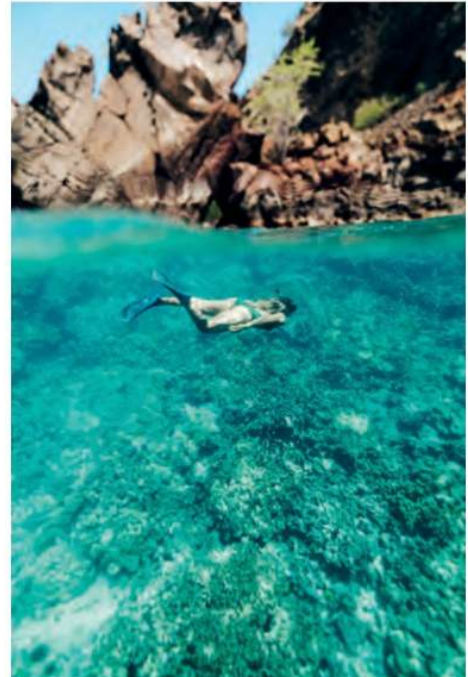
The residents of tiny, secluded Lanai are used to their home being off the tourism track and owned by a single individual or a company. Several owners had the island before James Dole purchased it in 1922 and it became a Dole pineapple plantation. David Murdock took over the company Castle & Cooke in 1985 and with it Dole—and 98% of the island. Enter Oracle chief Larry Ellison, who in 2012 bought Lanai for \$300 million with a vision to gradually turn it into a self-sustaining utopia.

Ellison's plan for Lanai apparently doesn't include paving more roads; only 30 miles of the 140 square mile island are black-topped. To explore, four-wheel-drive vehicles can be rented to access the boulder-strewn, Martian landscape known as Garden of the Gods, or to Shipwreck Beach, to see the hulks of old vessels beached by the rough channel tides or more nefarious means. Other parts of the island are best viewed via mountain hikes such as the five-mile Koloiki Ridge Trail, or along the coast to look at 80-foot-tall monolith Sweetheart Rock. On the island's south shore, Hulopoe Beach has the clearest water, perfect for snorkeling.

One of Murdock's contributions to the island was building two hotels and bringing in Four Seasons to manage them; under Ellison, both have been seriously upgraded. **The Four Seasons Resort Lanai** ([fourseasons.com](https://www.fourseasons.com)) is the beach resort above Hulopoe Bay. The resort at the north end of the island, **Sensei Lanai**, sitting at a higher elevation, with cooler temperatures and a pine tree-studded setting reminiscent of New England, went through an even more significant transition—it's now a full-blown wellness retreat with Japanese influences.

One of Ellison's first moves after taking over the island was to lure Nobu Matsuhisa to bring his restaurant to both hotels, fusing his creative menus with local ingredients. At Resort Lanai, it's classic Nobu; at Sensei Lanai, it's "spa/wellness" Nobu—though hardly sparing, with dishes such as roasted Kona lobster on offer.

For a change of pace, a lunch at **Blue Ginger** ([bluegingercafelanai.com](https://www.bluegingercafelanai.com)) in Lanai City, the only town on the island, is also worthwhile—and not just for sliced roast pork or a mahi mahi plate. To be surrounded by locals engaging in "talk story" opinion discussions in a small town that has barely changed in decades affords a precious glimpse of old Hawaii that isn't easy to find.



HAWAII TOURISM AUTHORITY (HTA) / HEATHER GOODMAN



BARBARA KRAFT

WATER FEATURES

From top: Kealakekua Bay on the Island of Hawaii; Four Seasons Resort Lanai

Facing page: A whale "rainbow" off Lanai.