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**A Winning Formula for Success  
Found at Pineapple Grill at Kapalua Resort  
- Restaurant Receives Best New Restaurant on Maui Award -**

KAPALUA, Maui, Hawai`i – Last night, readers of **Maui Nō Ka ‘Oī** magazine confirmed Pineapple Grill at Kapalua Resort’s winning formula for success by honoring the restaurant with an *‘Ai Pono Award* – **Best New Restaurant on Maui**, at the magazine’s fourth annual *‘Ai Pono Awards Gala* held at Maui Community College’s Culinary Academy. Winning restaurants in 30 dining categories were voted on and decided by the magazine readers. Executive Chef and Partner Joey Macadangdang and Managing Partner Chris Kaiwi were at the gala to accept the award on behalf of the 75 employees at Pineapple Grill. Partners David and Lesley Cohn, residents of San Diego, could not attend the event and were happy to hear the news when notified by phone.

Pineapple Grill at Kapalua Resort has found a winning formula for restaurant success: get a talented chef, a veteran front-of-the-house leader and experienced business partners who can all work together to present a dining experience with quality food, attentive staff and service, picturesque setting and welcoming ambience.

A restaurant’s ability to achieve success, in large part, is all about the food. For Pineapple Grill, without question, the priority was to invest in a talented and dedicated chef. Joey Macadangdang was the top choice. A protégé of acclaimed chef Roy Yamaguchi, Chef Joey was raised in the fertile, yet grueling West Maui restaurant scene. Born in the Philippines, Chef Joey finally has a kitchen to call his own at Pineapple Grill at Kapalua, Maui. The Pineapple Grill menu not only reflects Chef Joey’s creativity, but showcases the freshest and the best local ingredients like greens, goat cheese, and poha berries come from Kula, pohole ferns from Hana, custom-cut beef from the all-natural Maui Cattle Company, and lobster and the delicious fish called kampachi from the Big Island. “We want to specialize in local products,” he says. “Keep the money here.”

The second element in the winning formula for restaurant success is having the best person steer the ship. At Pineapple Grill, this man is Managing Partner Chris Kaiwi. After 28 years of on-the-job experience in restaurant management, Kaiwi finally has the opportunity to bring his ideal vision of a Maui fine-dining experience to life. “A local’s favorite stop,” he explains. “Casual, yet upscale. A place that where you can dress-up without prohibitively high prices.”

Born and raised in Kailua, O’ahu, Kaiwi spent thirteen years in California learning management skills with Chart House Restaurants and TS Restaurants. He came to Maui to work as assistant general manager of the former TS’ Kapalua Bar & Grill. Then in 1991, as managing partner, he opened The Plantation House Restaurant in Kapalua, where he worked closely with executive chef Alex

Stanislaw. For 14 years he guided the success of that crown of Maui culinary experience, using his extensive knowledge of wines to develop The Plantation House's popular winemaker dinners as well as many community benefit events.

The third component in any winning formula for restaurant success is business and financial expertise. Partners David and Lesley Cohn whose Cohn Restaurant Group is one of the great success stories of the California dining scene, complete Pineapple Grill's equation. The Cohn group includes The Prado Restaurant at Balboa Park and an eclectic mixture of venues with award-winning menus, including the Corvette Diner, Dakota Grill & Spirits, Kemo Sabe, Blue Point Coastal Cuisine, Indigo Grill, Gaslamp Strip Club, Mister Tiki Mai Tai Lounge, and Island Prime.

Together with the 75 member staff at Pineapple Grill, Chef Joey, Kaiwi and the Cohns have made the Pineapple Grill at Kapalua Resort one of those rare success stories in the highly competitive restaurant scene in Hawaii. Winning *Best New Restaurant on Maui* by the readers of **MAUI NO KA 'OI** last night and *Best New Restaurant on Maui* back in August by the readers of the **MAUI NEWS** confirm that four food visionaries have fused their talents to create an award-winning formula for restaurant success!

Pineapple Grill at Kapalua Resort is open daily lunch and dinner. For reservations call (808) 669-9600. Information is always available online at [www.pineapplekapalua.com](http://www.pineapplekapalua.com).

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