



FOR IMMEDIATE RELEASE

1 July 2026

SUMMER WHAT'S NEW IN THE HAWAIIAN ISLANDS

HAWAII — Immerse yourself in the spirit of the Hawaiian Islands this summer by exploring its breathtaking natural landscapes, vibrant communities, inspiring mix of cultures and unique-to-Hawaii activities and events. Whether making a first, second, or third visit, every day exploring Hawaii offers opportunities to learn about, experience and engage with the wonder of our amazing collection of islands.

For additional updates about each island, reference the media sites of our Island Bureaus: the [Kauai Visitors Bureau](#), [Oahu Visitors Bureau](#), [Maui Visitors and Convention Bureau](#), and [Island of Hawaii Visitors Bureau](#).

CULINARY OFFERINGS

‘Alohilani Resort Waikiki Beach (Oahu) has added a new poolside treat for guests with its Please Come Again ice cream cart, now open daily at its Swell pool experience. The local ice cream purveyor’s first mobile scooping experience serves its own original flavors, including a resort exclusive ‘Alohilani Wave — a blend of Maui Gold pineapple, coconut, and blue spirulina. Customers can also choose from unique flavors, such as Buko Pandan Matcha, Vanilla Milk, Graham Cracker Caramel, and Mango Sticky Rice. [AlohilaniResort.com](#)

DEAN & DELUCA HAWAII (Oahu) is welcoming the summer season with a collection of new Hawaii-exclusive tote bags alongside refreshed dining experiences across its two Waikiki locations. At the Royal Hawaiian Center store, the popular Hibiscus Three-Way Tote Bag debuts in a new mint colorway, while the Ritz-Carlton Residences, Waikiki Beach location celebrates its 10th anniversary with a limited-edition linen and leather-handle bucket tote. Upstairs, at the Ritz-Carlton location, the brand’s award-winning restaurant, The Artisan Loft, has introduced a new weekend brunch menu pairing local culinary traditions with European technique. Additionally, the second-floor eatery has launched a two-month, limited-edition “Dessert Basket” afternoon tea experience, featuring a five-course service built around seasonal ingredients and a take-home gift for guests. [DeanDeluca-Hawaii.com](#)

Fairmont Orchid (island of Hawaii) is readying for Jack Arnold’s Summer BBQ Bash, a one-night-only oceanfront gathering at its Coconut Grove along Pauoa Bay on 17 July. The evening will pair the professional grill master with the resort’s culinary team for live-fire cooking and chef-driven tasting experiences inspired by ingredients and flavors from Hawaii’s deep agricultural heritage. Attendees can expect *kiawe*-wood-smoked specialties, premium cuts, and fresh island seafood, all served in an open-air, evening setting. The night will also feature live music from Nā Hōkū Hanohano music award-winning Kala’e and Kalena Parish. [Fairmont.com](#)

Grand Wailea, a Waldorf Astoria Resort (Maui Nui) will mark the first anniversary of its Nobu Grand Wailea restaurant in September with a celebratory appetizer offered to all resort guests with dining reservations. Designed by architecture and design firm Rockwell Group, the Wailea restaurant’s spaces include indoor and open-air seating, a sushi bar and private dining areas. In addition, the hotel has teamed with Hawaii-born actor Sydney Agudong (“Lilo and Stitch”) to create a new sundae, Island Buzz, for the resort’s wellness-focused café, Loulu. Crafted by ice-cream maker Cosmic Bliss, the plant-based soft-serve dessert is inspired by Agudong’s home island of Kauai and the island flavors she grew up with. [GrandWailea.com](#)

Hāna-Maui Resort is offering a new reason for travelers on the Hāna Highway to stop by: Hazy Sodas. Debuting as the property celebrates its 80th anniversary — and the historic and famously winding “Road to Hāna” celebrates its 100th anniversary — this year, the refreshing beverage blends soda with house-made flavored syrups and cream. The Hazy Soda menu includes the Road to Hāna Refresher, Pineapple Coconut Dream, and Guava Lava, and is offered daily from 7 to 11 a.m. at the resort’s takeout window.

HanaMauiResort.com

Outrigger Kauaʻi Beach Resort and Spa debuted Ocean House by Roy Yamaguchi on 22 June, bringing a new oceanfront dining experience to the property. The restaurant’s breakfast and dinner menus feature dishes inspired by Kauaʻi’s farms, fisheries, and island food traditions. Signature dishes on the menus include the Kauaʻi Bag and Broil, fresh sashimi, sushi rolls, and a *luʻau* plate celebrating Kauaʻi flavors. Executive Chef Samuel Taganeca leads the restaurant’s kitchen with pioneering Hawaiʻi chef Roy Yamaguchi’s ingredient-driven cooking style. Ocean House opens as the restaurant centerpiece of a broader refresh for the resort, including redesigned guestrooms and gathering spaces. Outrigger.com/OceanHouse

The Ritz-Carlton Maui, Kapalua has a summer full of special culinary events planned with its monthly Kapalua Wine and Chef Series. The lineup will bring notable visiting chefs to the property for exclusive dining experiences, including Food Network personality Maneet Chauhan on July 4, chef and restaurateur Richard Sandoval on July 11, and celebrity chef Kristen Kish on August 8. Guests can expect globally inspired tasting menus, paired wines, and winemaker-led dinners at these limited-time dining experiences.

RitzCarlton.com

Romer House Waikīkī (Oʻahu) recently welcomed Le Petit Chef, pairing a complete dinner with small-scale visual storytelling projected directly onto each diner’s plate. Narrated by Hawaiʻi-based TV and radio host Lanai Tabura, the experience — which has entertained audiences globally — follows a tiny, animated chef through a series of playful visual scenes between courses turning the tabletop into a screen. All of this unfolds as the hotel’s culinary team, led by Executive Chef Brad Dodson, serves a menu of regional and international dishes corresponding with the projected story. LePetitChef.com/Honolulu

Royal Lahaina Resort and Bungalows (Maui Nui) has launched a new weekend wine pairing dinner, Tides and Terroir, at its Lahaina Noon restaurant. Available Friday through Sunday evenings, the dining experience spotlights seasonal island cuisine courses matched with house-selected wines. The restaurant’s oceanfront location offers views of the islands of Molokaʻi and Lānaʻi. RoyalLahaina.com

The Twin Fin Hotel (Oʻahu) recently welcomed Sin-Ice-Stir, a new shave ice concept reimagining the local-favorite cool treat through a rotating, chef-curated menu of unusual flavor combinations, including savory and spicy selections alongside sweeter offerings. TwinFinWaikiki.com

Waikoloa Beach Marriott Resort and Spa (island of Hawaiʻi) is set to introduce a new oceanfront signature restaurant led by Executive Chef Jayson Kanekoa. The restaurant will center on an island-to-table approach shaped by Kanekoa’s relationships with local farmers, ranchers and fishermen. Its seasonal menus will highlight line-caught seafood, Hawaiʻi Island produce, grass-fed beef and local-grown and -procured ingredients, including island *ʻulu* (breadfruit), *paʻakai* (sea salt), mushrooms, abalone, and dairy products. The restaurant’s interior features views of ʻAnaehoʻomalulu Bay and ocean beyond. Marriott.com

-pan-

About HTUSA

Hawaiʻi Tourism United States (HTUSA), managed by the Hawaiʻi Visitors and Convention Bureau, is contracted by the Hawaiʻi Tourism Authority (HTA) for marketing management services in the continental U.S. The HTA, the state of Hawaiʻi’s tourism agency, was established in 1998 to ensure a successful visitor industry well into the future. Its mission is to strategically manage Hawaiʻi tourism in a sustainable manner

consistent with the state of Hawai'i's economic goals, cultural values, preservation of natural resources, community desires and visitor industry needs. For more information about the Hawaiian Islands, visit gohawaii.com.

Special note to media: *HTUSA recognizes the use of the 'okina ['] or glottal stop, one of the eight consonants of the (modern) Hawaiian language; and the kahakō [ā] or macron (e.g., in place names of Hawai'i such as Lāna'i). However, HTUSA respects the individual use of these markings for names of organizations and businesses.*

Media Contacts:

Lei-Ann Field
Senior Director, PR & Communications
Hawai'i Tourism United States
lfield@hvcb.org
(808) 924-0208

Kayla Holley
Account Executive
Anthology FINN Partners
kayla.holley@finnpartners.com
(585) 857-6462