



Four Flavorful New Dining Outlets Come to Queens' Marketplace Food Court

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KOHALA COAST, Hawai'i Island (March 4, 2022)—Four delicious new dining options have arrived at the Queens' Marketplace food court: Waikoloa Shrimp Co., Island Greens, Waikoloa Pizza, and Hawaii Kind.

At Waikoloa Shrimp Co., diners will be pleasantly impressed by the generous, Hawai'i-style portions and quality ingredients. The company has created its own signature spin on one of Hawai'i's most popular dishes, Garlic Shrimp, along with additional shrimp plates and island favorites, brought to you by Kailua-Kona's Kalei Watai.

Kauai shrimp, prized for its sweet flavor and firm meat, is served with head attached in Waikoloa Shrimp Co.'s Garlic Shrimp, Lemon Pepper Shrimp and Spicy Shrimp plates. Shrimp Dynamite is made with crispy tempura shrimp topped with a trio of house-made sauces. Crunchy Coconut Shrimp, breaded and served with sweet chili sauce, is a diners' favorite.

Flavorful ingredients make a difference. Hawaiian Honey Teri Chicken is topped with real Hawaiian honey, scallions and toasted sesame. Tender, smoky, slow-cooked Kalua Pig is served local-style, with cabbage. Garlic Butter Steak can be ordered on its own or with Kauai shrimp, as part of a Surf and Turf plate.

Island attitude distinguishes the sides: furikake garnishes the scoops of rice; bacon pumps up the mac salad; and li hing mui makes for a sweet-sour-salty "crack seed" garnish for pineapple. Grab-and-go options include local-style snacks such as furikake kettle corn from Kravin' Munchies and lemon peel candy from Best Gummies Ever.

Island Greens opens in Waikoloa with a menu emphasizing locally grown and seasonal ingredients in its salads, wraps and warm bowls. Aileen Umayas, an entrepreneur born and raised on the Big Island, works with Hawai'i farmers and distributors to select the freshest island produce for the outlet.

Visit Island Greens for island-grown ingredients such as 'uala (Hawaiian sweet potato), 'ulu (breadfruit), and kalo (taro), all sources of complex carbohydrates, vitamins and antioxidants. Look here as well for greens from nearby Kona, gardened hydroponically, and tomatoes grown in Kamuela, Hawai'i.

Seared salmon or seared, chilled ahi, coffee-rubbed steak and blackened chicken are among the options, as are sesame tofu and miso-roasted 'ulu. Customers can pick a menu item or make up their own combination of ingredients at the counter, so that these delicious, nourishing options fit each diner's preference. "The customizable nature of our menu makes it easy for vegetarians, vegans, gluten-free or anyone with special dietary preferences to create their own dishes," Umayas said.

Marketing Manager Hanna Bree praises Island Greens and Waikoloa Shrimp Co. as great new additions to the food court at Queens' Marketplace, noting that they offer "quick, friendly service and truly delicious food."

Waikoloa Pizza pies stand out for their perfectly browned crusts, providing tasty crunch in a traditional Italian style. The owners promise “humble pizza, simple recipes,” and deliver a pie that is simply a pleasure, handcrafted and made fresh to order.

While the pizzas are classic, Waikoloa Pizza’s online ordering system is up to date, and patrons are encouraged to order ahead at waikoloapizza.com. Pies come in one size: 10 inches.

Choose between classic combos such as the “Hawaiian,” made with kalua pork, pineapple, bacon and red onions, or a Veggie pizza topped with tomato, spinach, mushrooms, onions, peppers, fresh garlic and olives. Customers praise the CBR, made with chicken, bacon, tangy ranch dressing and red onion.

With Hawaii Kind, Yoga Barre Hawaii owner Brittany Klarin is expanding her offerings and presence at Queens’ Marketplace, adding healthy breakfast and lunch choices and grab-and-go options.

Slated to open in late Spring, visitors will find a variety of nutritious options at Hawaii Kind. Choices will include avocado toast (gluten-free bread optional), breakfast tacos, and chopped kale salads. Patrons who have been drawn to the Yoga Barre location at Queens Marketplace for organic acai bowls, smoothies and fresh-pressed juices will be able to find those items in the food court soon.

Healthy, sustainable ingredients are the rule. Organic, keto, gluten-free, vegan and vegetarian choices are offered.

“We are excited about Brittany’s expansion into the food court with Hawaii Kind. The breakfast menu will offer fast and healthy breakfast options, great for Waikoloa Beach Resort visitors and kama’aina alike,” says Bree. “Currently, Yoga Barre Hawaii makes the best acai bowls on the Kohala coast, loaded with fresh fruits, locally made granola and honey. With Brittany’s expansion, more people will be able to enjoy them.”

For more details and to stay up to date with new merchant openings, visit www.queensmarketplace.com or follow Queens’ Marketplace on Facebook or Instagram.

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Queens’ MarketPlace in Waikoloa Beach Resort, owned and operated by commercial real estate company Alexander & Baldwin: (NYSE:ALEX) has earned a reputation among kama’aina and visitors as “the gathering place of the Kohala Coast,” with an eclectic mix of locally-owned shops, national retailers, notable restaurants, a gourmet grocery store, a luxury cinema, a yoga studio, art galleries, and a top-rated salon and day spa. For more information, visit www.QueensMarketplace.com or call 886-8822.

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