



Chef Roy Basilio
Executive Chef

Courtyard Marriott King Kamehameha's Kona Beach Hotel

The North Shore of O'ahu native, Roy Basilio, produces an exciting, seasonally spontaneous gastronomic experience for guests at the Courtyard Marriott King Kamehameha's Kona Beach Hotel, particularly at the signature restaurant, Honu's on the Beach. Chef Basilio's unique flavor combinations highlight Hawai'i Island's fresh, local ingredients while incorporating his own unique twist on popular favorites stemming from his world travels and experience.

This dedicated chef has an impressive resume, holding culinary positions as Chef de Cuisine at The Ritz-Carlton Kapalua on Maui, Executive Chef and Director of Food & Beverage at the Miramar Hotel in Santa Monica, California, and Director of Culinary Operations at the prestigious Kukio Golf and Beach Club in Kona, Hawai'i. Chef Basilio also operated his own restaurant in Venice, California, "Beach Boy Grill" specializing in Californian Asian Cuisine.

His experiences on the U.S. Mainland and traveling through South Korea, Germany and Australia have given Chef Basilio opportunities to learn different cultures, techniques and flavor combinations, while embracing his local Hawai'i culinary roots. Chef Basilio describes his cuisine as having abundant Asian influence but with a fusion of Spanish and Mediterranean flavors.

Chef Basilio's Hawai'i upbringing combined with his extensive international experience lends itself well to Honu's on the Beach, which attracts guests from all corners of the globe. His focus is to always prepare dishes that highlight the freshness and natural qualities of the ingredients. One of his most popular dishes is the Herb Marinated Grilled Fresh Catch of the Day, caught in the Kona waters, served with grilled or steamed organic vegetables and served alongside the Hamakua Mushroom Risotto. The restaurant also serves up some of the freshest and most innovative sushi on the island.

Chef Basilio enjoys sharing his culinary artistry with locals and visitors alike at Honu's on the Beach and sees the restaurant as a place where people can come together relax, unwind, enjoy the view of the beach and savor *ono* (absolutely delicious) cuisine.

Chef Basilio resides in Waikoloa and enjoys playing guitar, practicing martial arts, and gardening when not in the kitchen.

For more information about Chef Roy Basilio and photographs, please contact Bree Dallwitz, Klick Communications at (808) 333-1887 or bree@klickcommunications.com.