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THE TRAVEL CHANNEL:

Hawaiian Aroma Caffé's Nightly Line Up Bring Guests to A Different Part of the World

(Honolulu, HI)— With the launch of Hawaiian Aroma Caffé's new bar concept at its Holiday Inn Beachcomber location come the launch of its highly anticipated nightly schedule.

True to its eccentric yet global appeal, each night at the Caffé will be exciting yet markedly different, featuring drink specials that highlight the theme.

VOODOO NIGHT MONDAY

Fall under the spell of a thrilling Caribbean-themed Monday night. The Jamaican grooves and Haitian hospitality will be as hypnotic as and tropical Voodoo cocktails (\$8) and Red Stripe Beer (\$5).

ISLAND STYLE TUESDAY

Time to hang loose with the locals on Tuesday nights. With Island Reggae jamming in the background, guests will delight in the Hawaiian Aroma Caffé-style twists on traditional cocktail offerings along with select local beer (\$4) and Puppu pizza (\$7).

ALL STARS WEDNESDAY

Experience world-class service from reputable bartenders around town as they play in the Caffé's bar and offer guests a chance to try \$9 handcrafted cocktails.

BRAZILIAN NIGHT THURSDAY

Celebrate the love of life and music with a Caipirinha (\$8) and live music by highly talented local Brazilian bands. From Bossa Nova to Samba, Thursday nights at the Caffé are sure to be the happiest on Oahu.

EUROTUNES FRIDAY

DJ Monkey blends the freshest new beats and tunes from Berlin's underground scene to London's upscale bars and Ibiza's mega clubs in one exciting night of European magic. Enjoy Belgian-style Blue Moon beer (\$4) and Holland-inspired Heineken (\$4).

LATIN VIBES SATURDAY

Rumba Kings take over on Saturday nights with Latin-inspired music that is sure to make guests shake their hips and move their feet. Dance the night away with Corona (\$4) and Cuba Libre (\$8).

SUNDAZE JAZZ SUNDAY

Wind down with Jazz music, wine (\$8) and cheese plates (\$8). The music selection sure to titillate Jazz lovers as the Caffé's curated selection features artists from around the world.

About Hawaiian Aroma Caffé

The café first opened its doors in April 2016. The high-ceiling space combines European flair and Hawaiian hospitality and features a cozy nook for up to eight people with a chalkboard mural designed in collaboration with “Chalkboard Queen” Erin Ibarra of Artery Design Studio. An eye-catch living wall with ferns in terracotta pots, and vintage surf trophies that transport you to Hawaii’s yesteryears.

Hawaiian Aroma Caffé is known as a hip and Instagram-worthy gem with fashion magazines and Japanese TV shows clamoring to use the chic venue as the perfect backdrop. The open-aired and on-trend concept came to fruition by Morjon, Inc., a Hawaii-based multi-disciplinary design studio owned by the café owners themselves. Morjon visualized an idyllic locale at the center of the hustle and bustle in Waikiki. The venue’s modern architecture is given interest and texture through a blend of traditional Hawaiian motifs with surf-inspired elements and a refined retro-chic touch.

Owned and operated by the talented couple, husband Chef Jonathan Rotmensch, and wife, Mor Rotmensch, Hawaiian Aroma Caffé also boasts a notable and delicious food menu that seamlessly incorporates the Rotmenschs’ journeys in panini form. The couple both grew up in the Middle East and Europe, transplanting to Hawaii while cultivating an appreciation for Asian traditions, picking up conversational Japanese along the way. It’s safe to say that the Rotmenschs’ intuitively understand people and the importance of crafting a sensory experience through coffee and food.

The café has earned international respect for its extraordinary custom roast which integrates Hawaiian and estate-grown Guatemalan coffee through a traditional Italian method using Western techniques. The Hawaiian Aroma Caffé coffee is known to be smooth, subtly nutty with low acidity.

Guests will enjoy the range of gourmet paninis and a rotating Special of the Day that quickly sells out (keep an eye out for the ham and brie panini with truffle-infused honey!). Paired with breakfast options that include the Hawaiian Aroma Acai Bowl, Breakfast Croissants, six kinds of Belgium Waffles and omelet paninis, locals and visitors in Waikiki will quickly find this the optimal breakfast and lunch spot during the week and brunch favorite over the weekends.

Hawaiian Aroma Caffé currently has three locations: The Davies Pacific Building in Downtown Honolulu, Ilikai Hotel, and most recently at Holiday Inn Beachcomber.

Hawaiian Aroma Caffé Waikiki

Address: Holiday Inn Beachcomber

2300 Kalakaua Ave. Honolulu, HI 96815

Website: <http://www.hawaiianaromacaffe.com/>

Facebook: <http://www.facebook.com/hawaiianaromacaffe>

Instagram: [@hawaiianaromacaffe](#) (#hawaiianaromacaffe)

Business Hours: 6:00 AM – 10:00 PM, daily

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If you would like more information about Hawaiian Aroma Caffé and/or any of the products mentioned, please call Sascha at (808) 922-8974, or email her at sascha@mediaetc.net.

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