

Have lust for life, will travel. That's our motto. From unique souvenirs to starworthy dishes, we curate the coolest experiences and travel bites.

— MONA BUEHLER

THE STAR BAR

Cocktails inspired by TV's most intoxicating characters

McGARRETT'S NAVY GROG

As a former Naval Intelligence officer and maritime man, *Hawaii Five-O*'s Steve McGarrett would appreciate a strong rum drink and hip watering hole like the **Sunset Pool & Bar** at The Modern Honolulu. Stir up this simple sipper that screams summer.

INGREDIENTS:

1½ ounces Solera 23 rum
½ ounce Cointreau
3 ounces fresh grapefruit juice
½ ounce honey
Fresh nutmeg
Mint sprig

INSTRUCTIONS:

Combine all ingredients in a rocks glass with fresh ice. Stir. Garnish with a dash of nutmeg and a mint sprig.



Steve McGarrett (Alex O'Loughlin), *Hawaii Five-O*



Treasured Island

When the Victoria's Secret models came to Oahu for a photo shoot and fashion show in Season 3 of *Hawaii Five-O*, they stayed at the most fashionable address in Waikiki: **The Modern Honolulu**. This boutique beach babe is sundresses-meets-stilettos—sophisticated and stylish, but totally laid back. The chic details are everywhere: the Herbie Fletcher surfboard installation in the lobby; the rotating surf memorabilia-filled bookcase that hides swank lounge The Study; Yves Klein's blue glass tiles embellishing the Sunset Pool; hand-painted wall coverings.

Head upstairs to your home away from home, decorated in tasteful natural tones, rich woods and, of course, oversized windows featuring views of the city, pools, yacht harbor and the Pacific. Hungry? Try the Toro Tartare at Iron Chef Masaharu Morimoto's restaurant Morimoto Waikiki (save room for dessert amid sunset fireworks). Dance off dinner at trendy Addiction nightclub, and if you fancy a late-night snack, room service is 24 hours. Welcome to your private oasis amid a cosmopolitan destination. themodernhonolulu.com

TO DINE FOR

Why **Town restaurant in Honolulu** will tickle your taste buds



Pretzel Tart

- 1 APPETIZER**
Ma'o Organic Farms lettuces, house-cured pancetta, manchego cheese, cherry tomatoes, walnuts
- 2 ENTRÉE**
Pan-roasted opah fish
Local Oahu veggies, limu, Meyer lemon
- 3 DESSERT**
Pretzel Tart with salted chocolate

TOWN RESTAURANT
808-735-5900
TOWNKAIMUKI.COM