HONOLULU PARK PLACE

honolulu park place

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Authentic Vietnamese Cuisine...

Welcome, Luu's Kitchen!

Please welcome Chef **Luna Luu** as the newest cafe vendor at Honolulu Park Place! The cafe will be open 7 days a week for breakfast, lunch, and dinner and will offer a daily special in addition to Vietnamese sandwiches, Singapore noodles, *pad thai* and beef *phở*. Drinks such as sodas, ginger shots, thai tea, and Vietnamese coffee will also be available. All food will be made to order, meaning that it is prepared fresh only after the customer places the request, rather than being pre-made and kept waiting under a heat lamp. This ensures that the food is hot and fresh. Not only that — the cafe offers free delivery directly to your apartment! Best of all, the prices will be affordable, with entrées at $18, and oxtail soup on request, at $23.

Luna was born and raised in Vietnam and attended college in Thailand. She operated a Vietnamese restaurant with her sister in Westminster, California, before it closed during the pandemic. She tells her culinary journey here:



Crab udon.



Chef Luna Luu of Luu's Kitchen

My passion for cooking began with my dad. He is an amazing cook, especially known for his delicious Vietnamese phở. Growing up, I watched him cook and learned from him—not only how to prepare food, but also how much love, patience, and care can go into every dish.

Cooking started as a hobby for me, but over the years, it became a true passion. With Vietnamese, Thai, and French influences in my background, I've always been surrounded by different flavors, ingredients, and culinary traditions.

I also love to travel and experience food from all around the world. Whenever I travel, one of my favorite things to do is try local dishes, discover new ingredients, and experience how different cultures tell their stories through food. Every place I visit gives me new inspiration and ideas that I can bring back into my own cooking.

My style is a reflection of my journey—rooted in Vietnamese flavors, inspired by Thai cuisine,

Luu's Kitchen, cont.

influenced by French culinary traditions, and continually shaped by the food and cultures I discover around the world.

For me, cooking is more than preparing a meal. It is a way to express creativity, connect with people, celebrate culture, and create memories.

What began with watching my dad make phở in our kitchen has grown into a passion I'm now proud to share with others—one dish, one flavor, and one story at a time.



Beef pho.

Here's the important information to save:

Daily specials will be written on the blackboard menu.
Call or text **818-970-5669** to place an order. You can also email **hello@luuasiankitchen.com**
Send payment via **Venmo** or **Cash App** or by cash or check.
You may wait for your hot and fresh food or have it delivered.

Let's not cook tonight — let's try Luu's Kitchen!



Vietnamese sandwich.

House and Club Rule Reminders

Items that are large or heavy, such as books, cardboard boxes, bed frames, etc., shall not be thrown into the trash chute which may damage and/or clog the trash chute. (House Rules 9.5)

A cardboard recycling receptacle is available on the 1st floor of the loading area. (House Rules 9.5)

(In the Pool) Rafts, surf and body boards, inflatable toys and other similar bulky items, including scuba gear are not permitted. Face masks and eye goggles may be worn for swimming. Those who are learning to swim may wear flotation devices. (Club Rules 10.c.)



Save the Date!

The Honolulu Park Place Annual Holiday party will be held on **Tuesday, December 15, 5:30–7:00 pm.** A limited number of tickets will be available to registered residents.

Now's the time to start thinking about what to bring to the Potluck Dessert table! We tried this for the first time last year and it was a tremendous success!

We are inviting you to bring your favorite cake, pie, or cookie to share — either homemade or store-bought is fine. Just make sure to cut it into individual pieces and to let us know whether it contains nuts, dairy or other ingredients which some people may be allergic to. We can't wait to see what delicious creations you whip up for our potluck dessert table!