



*Winning Team (Back Row): Santaram Maneeram, Minien Palani, Ravi Aukhaj, Mohammad Issimdar, Mahadeo Balloo, Jean Paul Mavouse & Raj Gungaram
(Front Row): Narvesh Narain, Carlino Veerayen, & Ketanand Choonee*

THE ST. REGIS MAURITIUS RESORT WINS SIX MEDALS IN THE HOTEL WORLD CULINARY COMPETITION, INCLUDING THREE GOLD MEDALS

Le Morne, Mauritius, June 30, 2016 – The 2016 Hotel World Culinary Competition was held 22-24 June at the Swami Vivekananda International Convention Centre Pailles. This competition brought together over 70 chefs from all hotel categories in Mauritius to compete in 7 different categories. During the three days, local recognized juries from the World Association for Chefs Societies (WACS) judged dishes based on their creativity, presentation and taste.

The St. Regis Mauritius Resort entered 6 of the 7 categories and placed in all:

ILLY COFFEE'S BEST BARISTA IN MAURITIUS – *Three Time Winner (2014, 2015, 2016)*

- ❖ Minien Palani from 1904 Bar

CANAPÉS – *Silver Medal*

- ❖ Chef Ketanand Choonee from The Boathouse Bar & Grill
- ❖ Winning dish: Octopus & black garlic served in a cylindrical potato, Farata roll with fish rilletes, Panko breaded smoked marlin, Kadaif yam chicken, Gourde tapenade with banana chips

STARTER – *Silver Medal*

- ❖ Chef Carlino Veerayen from Le Manoir Dining Room
- ❖ Winning dish: Le Morne pan-seared yellowfin tuna, Chamarel palm heart carpaccio with citrus kaffir lime dressing

MAIN COURSE – *Gold Medal*

- ❖ Chef Jean Paul Mavouse from The Boathouse Bar & Grill
- ❖ Winning dish: Duck salmi, casava chutney coated with local “brede” vanilla pumpkin ravioli

DESSERT – *Gold Medal*

- ❖ Chef Narvesh Narain from the Pastry Kitchen
- ❖ Winning dish: Coconut mousse with creamy pineapple and rum, Crispy white chocolate and honey-lemon jelly

WEDDING CAKE – *Gold Medal*

- Chef Mohammad Issimdar from the Pastry Kitchen
- Winning cake: Coconut with passion fruit jelly

“It is wonderful to see such results coming from the Culinary Team at St. Regis. Not only were individual team members recognized, but it truly gives a sense of accomplishment and pride for the Culinary Department, as well as the entire Resort.” says General Manager, Damon N. Page. “We are very proud that these young chefs are associated with St. Regis and that our guests from around the world can experience their wonderful creations.”

Located at the best address on the island, the St. Regis is situated in the UNESCO World Heritage Site of the Le Morne Peninsula. The Resort features 172 beautifully appointed rooms and suites, including the exclusive 4-bedroom St. Regis Villa. Centred around the Manor House, the resort resembles a historical estate and features five enticing restaurants; Le Manior Dining Room, Simply India, Floating Market, Atsuko and The Boathouse Bar & Grill. There are also 2 bars, an Iridium Spa, ION Club Prestige – a luxury kite surfing school, and the famed hallmarks of the signature rituals of St. Regis; including Afternoon Tea, The Bloody Mary, Family Traditions and the bespoke St. Regis Butler Service.

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About St. Regis Hotels & Resorts

Combining classic sophistication with a modern sensibility, St. Regis is committed to delivering exceptional experiences at 35 luxury hotels and resorts in the best addresses around the world. Since the opening of the first St. Regis hotel in New York City over a century ago by John Jacob Astor IV, the brand has remained committed to an uncompromising level of bespoke and anticipatory service for all of its guests, delivered flawlessly by signature St. Regis Butler Service. Starwood’s ultra-luxury brand is set to expand its legacy to 50 hotels by 2020. For more information and new openings, visit stregis.com or follow Twitter, Instagram and Facebook.

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