

A World of Flavours at LUX* Belle Mare
Countdown to LUX* Chefs' Week
23–28 June 2017

As part of its mission to help people celebrate life, LUX Belle Mare in Mauritius announces its first food festival: LUX* Chefs' Week opens on 23 June.*

Since its reopening in September 2014, LUX* Belle Mare has celebrated the glorious diversity of global gastronomy, offering its guests sophisticated all-day-dining experience, where numerous cultures and cuisines mingle. Drawing on a year-round supply of fresh, organic produce, the resort's culinary outlets encompass Yunnan and Sichan fine dining, new-wave Indian cuisine from Michelin-starred chef Vineet Bhatia, fresh Med-style seafood at Beach Rouge and much more.

Such dedication to high-quality food has earned LUX* Belle Mare the title of 'Indian Ocean's Leading Culinary Hotel' in the 2016 World Travel Awards and seen it named 'International Hotel of the Year' by the UK's *Food and Travel* magazine.

LUX* Chefs' Week, however, marks the first time LUX* Belle Mare has organised a special gourmet festival devoted to the astonishing variety of flavours and cooking cultures found around the world.

From **23–28 June**, LUX* Belle Mare will host six extraordinary evenings of gastronomic exploration, harnessing the talents of its chefs to create a fresh and flavour-packed dining adventure across the globe. **LUX* Chefs' Week** brings the resort's chefs out of their kitchens and into the open air for a weeklong festival of food. Each one will be presenting special menus and hosting live cooking demonstrations, paired with wine and craft beer tastings, cocktail-making masterclasses and lashings of LUX* home-made ICI ice-cream.

Over the course of the week, the culinary stars from LUX* Belle Mare Restaurants will each take their turn in the spotlight. Diners will have the opportunity to try off-menu flavours from acclaimed modern Chinese venue **Duck Laundry**; the Mediterranean kitchen of chilled-out lagoon-side lounge **Beach Rouge**; the resort's beloved **Rolls-Royce street-food truck** and main restaurant **MIXE**, where guests can take their pick from roast meats, European dishes, Asian specialities and live gourmet cooking stations; enjoy an alfresco barbecue among the greenery; and turn to the award-winning pastry theatre for dessert.

With dishes from China, India, Morocco, France, Thailand, the Mediterranean and Mauritius itself, guests will be able to eat their way around the globe in under a week – all without leaving the island. The event will be opened on the 23rd by **Vineet Bhatia**, the maverick two-Michelin-star chef behind LUX* Belle Mare's **Amari by Vineet**, and one of the leading lights of contemporary Indian cuisine.

"At LUX, we're proud to offer a rich variety of regional food experiences, but this is the first time we've brought all our superstar chefs together in such an ambitious way. I can't think of anywhere else in the world that offers diners the chance to experience authentic dining traditions from around the world, in such a beautiful setting, in a single week. Guests staying with us during LUX* Chefs' Week will be able to discover the world's most tempting dishes without leaving the resort. – Ashish Modak – General Manager, LUX* Belle Mare*

LUX* Chef's Week Programme

Friday 23 June

Vineet Bhatia launches the event with a personal insight into the ideas and techniques that inspired his reinvention of Indian cuisine, Exe presenting a menu designed exclusively for LUX* Chefs' Week, including such innovative compositions as hazelnut-crusted red snapper with red cabbage mash, cucumber ketchup and lentil dust.

Saturday 24 June

Duck Laundry master chef **Tang Xibing** is known for his talent for Canton flavours and ability to capture the tastes of Chengdu (including his star ever-popular spicy dandan noodles) – draws on his heritage to introduce guests to the undiscovered flavours of China, including the inimitable tastes of Chinese barbecue and the irresistibly flavoursome Hainan chicken rice.

Sunday 25 June

Originally from Nakorn Sawan in northern Thailand, **Suksan Supprasert** from LUX* **Le Morne** ditched a career in financial service to pursue his calling to the kitchen and now, after over a decade as a professional chef **brings his magical touch to the helm of LUX* Belle Mare's** beloved Rolls-Royce food truck for this evening. Suksan celebrates the tastes of Thailand, whipping up while-you-watch barbecue, satay and noodle dishes and hosting live demonstrations of how to make Thai appetisers such as fishcakes and spring rolls, zingy curries and indulgent desserts.

Monday 26 June

Executive Chef at LUX* Grande Gaube German-born **Dominik Ambros** has worked in some of the most prestigious venues across the world – including La Mamounia in Marrakech. Tonight, he brings the aromatic spice of the Moroccan kitchen to life, with a tantalising menu of unctuous tagines, sweet pastries and salads. Ambros' menu will be served right on the sand at Beach Rouge, accompanied by live DJs playing scene-setting chill-out tunes.

Tuesday 27 June

Mauritian-born **Jean-Noel Julie and Vik Mungroo** of **MIXE** have been cooking professionally for over 25 years, working everywhere from the palaces of Europe to the Cannes Film Festival. For LUX* Chef's Week, they introduce guests to the tropical tastes of their home island, preparing a rainbow of classic Creole curries featuring indigenous ingredients such as jackfruit and coconut.

Wednesday 28 June

French chef **Nicolas Baubé** of **Beach Rouge** hails from Aix-en-Provence, and his cooking career has seen him spend time in some of the most illustrious kitchens in Europe and the Middle East. With a talent for marrying Provençal culinary traditions with the best ingredients of the local area,

Baubé closes the festival with a refined Modern Mediterranean menu featuring delicacies such as oysters with yuzu, Iberia pork pluma, black rock-lobster ravioli and red tuna belly.

LUX Chef's Week events are free to guests of LUX* Belle Mare. Non-residents are welcome to attend with prior reservations*

For more information please contact Elvis Follet Cluster Public Manager E: elvis.follet@luxresorts.com or visit our [Online Media Centre](#)

LUX* Resorts & Hotels helps people to celebrate life by delivering consistently on the promise of a different kind of Luxury; hospitality that is Lighter.Brighter. LUX* stages exceptional experiences in different locales – whether on the Beach, in the City or in Nature – by banishing thoughtless patterns and being more simple, fresh and sensory than our competitors.

The resorts and hotels in the LUX* portfolio include LUX* Belle Mare, Mauritius; LUX* Le Morne, Mauritius; LUX* Grand Gaube, Mauritius; LUX* South Ari Atoll, Maldives; LUX* Saint Gilles, Reunion Island , LUX* Tea Horse Road Lijiang and LUX* Tea Horse Road Benzilan, Yunnan Province, China and LUX* Bodrum, Turkey.

Other new properties in the pipeline and opening soon LUX* Al Zorah, United Arab Emirates; LUX* North Male Atoll, Maldives; LUX* Sud Sauvage, Reunion Island, LUX* Dianshan Lake, China, LUX* Phu Quoc, Vietnam and LUX* Grand Baie Mauritius

LUX* Resorts & Hotels is a member of Lux Island Resorts Co Ltd, which is listed on the Stock Exchange Market of Mauritius and is an affiliate member of IBL, a major economic player in the Indian Ocean, leader of the "Top 100" Mauritian companies. IBL is active in key sectors of the Mauritian economy, representing a portfolio of approximately 300 subsidiaries and associated companies.

Other properties managed by LUX* Resorts & Hotels are Tamassa, Bel Ombre, Mauritius; Merville Beach, Grand Baie, Mauritius and Hôtel Le Récif, Réunion Island, as well Ile des Deux Cocos, Mauritius, a private paradise island.

100% CARBON FREE HOLIDAYS AT LUX* RESORTS & HOTELS

LUX* Resorts & Hotels strongly believes in sustainable tourism development, and has embarked in a journey towards a carbon clean future through its project "Tread Lightly". Tread Lightly is the offsetting 100% of the carbon emissions emitted during guests stay. The carbon offsetting contribution is used to support various offsetting projects in developing countries within the regions where LUX* is operating. To learn more about the LUX* Tread Lightly €1 per day voluntary participation carbon-offsetting fee, please visit www.luxtreadlightly.com