

**Royal Palm Beachcomber Luxury Marrakech welcomes Michelin-Starred Chef
for an Exclusive Four Course Menu**

Royal Palm Beachcomber Luxury Marrakech has created an extraordinary culinary journey for gastronomes with the help of renowned French chef, Sylvestre Wahid. Royal Palm Marrakech's Executive Chef, Yann Meinsel, will welcome the two star Michelin chef to Le Caravane to create a special four course menu.

On the evenings of 10 and 11 March, the two chefs will share their culinary knowledge and create a dinner with varied flavours taking inspiration from the French influences of Wahid's kitchen. Diners can expect culinary delights such as a traditional Roscoff Cake with a spin and an Aloe Vera perfumed dessert. A perfectly balanced duo, coriander flowers and sweet pepper complement the flavours of organic Moroccan olive oil and other delicate touches.

Le Caravane, overseen by Executive Yann Meinsel, offers contemporary international cuisine all year round. The special four-course menu in collaboration with Sylvestre Wahid will be available on the evenings of 10 and 11 March and will cost 850 MAD per person (excluding drinks).

To make a reservation or for more information, please call +212 5 24 48 78 78 or email fanb@royalpalmarrakech.com

About Sylvestre Wahid

Sylvestre Wahid, 40, is a Franco-Pakistani two star Michelin chef, inspired by his happy childhood in Pakistan. Wahid initially trained with Chef Thierry Marx and was then taken under the wing of Alain Ducasse, who dispatched him to New York City as sous-chef at his now-closed restaurant at the Essex House hotel. Wahid's next stop was as chef at the legendary L'Oustau de Baumanière in Provence, followed by a stint at Hotel Le Strato where he won his two Michelin stars. Today, Wahid is Head Chef at the eponymous Restaurant Sylvestre in the Hotel Thoumieux.

About Yann Meinsel

Yann Meinsel's deep-rooted passion for gastronomy began in his childhood. After obtaining culinary degree, he was a chef at the famous Lucas Carton in Paris before working with Alain Ducasse. In 2013, Meinsel left France to become Executive Chef at Bistro Franck in Shanghai (ranked among the top 50 restaurants in Asia) for two years. Today, with over twenty years of experience in France and China, Yann Meinsel has settled in Marrakech as the Executive Chef at the Royal Palm Beachcomber Luxury Marrakech where, for the past two years, he has been leading the hotel's three gourmet restaurants.

Press contact:

Malenn Oodiah - malenn@intnet.mu - T (230) 601 3357
Beachcomber House, Botanical Garden Street, Curepipe 74213, Mauritius

About Beachcomber

Beachcomber Resorts & Hotels is the pioneer and leader of the Mauritian tourism industry. Since the creation of Park Hotel in 1952, a collection of 11 resorts have emerged over the years, including the mythical RoyalPalm Mauritius in 1985, considered by everyone as the reference in hospitality for luxury holidays in Mauritius.

Beachcomber has exported the tradition of Mauritian hospitality beyond the shores of the island, with the launching of Sainte Anne Resort & Spa in Seychelles, in 2002, and that of the Royal Palm Marrakech in 2013 in Morocco.

The Group is presently expanding its collection, with the integration of the Beachcomber French Riviera Resort & Spa, situated on the Côte d'Azur, in France.

The collection of 11 resorts affords a choice of accommodation options ranging from rooms and apartments to suites and villas. Each hotel is imbued with a particular history and cachet, embodying an image of discrete luxury.

Social responsibility – Fondation Espoir Développement (FED), by Beachcomber

Set up and financed by Beachcomber since 1999, with the participation of hotels and employees, this foundation takes care of these main projects:

- Projet Employabilité Jeunes (PEJ): professional insertion of school drop-outs through a training programme and industrial attachments.
- Collaboration with NGOs, schools and associations
- Regional projects – youth mentoring: the "Amour et Espoir" NGO; IT initiation; youth monitoring via the "Duke of Edinburgh International Award" programme, participation of regional sports clubs in the organisation of the Beachcomber UTRB Trail 2015

Social responsibility – Local Hands

Programme launched in 2006 to support small local artisans by providing them with training and guidance as they embark upon the process of creation, production, marketing and sales.

Sustainable development – our environmental actions – EarthCheck label

Sustainable development and environmental protection constitute real considerations within the Group, which has set up, amongst other initiatives, practices that ensure energy savings and favour renewable energy sources. These initiatives in favour of sustainable development have been recognised and rewarded, with two of our hotels recently obtaining the EarthCheck Benchmarked Bronze accreditation for their ongoing commitment to environmentally responsible practices.