

## A resounding success: Star chef Camille Constantin's gourmet dinner at Paradis Beachcomber Golf Resort & Spa

Paradis Beachcomber put gastronomy in the limelight from the 14th to the 18th of October, when the hotel welcomed Michelin-starred French chef Camille Constantin. During those four days, the chef ran culinary workshops for around twenty artisans. The intention was to create a space for discussion between the artisans and the Michelin-starred chef, and to allow the latter to share his experiences.

Meticulous, precise and inspired by high-end products, Camille Constantin was first awarded a star in the Michelin Guide in February 2014. The Angers native came up with the idea of culinary workshops while staying at the Paradis Beachcomber in 2018, in partnership with Jean Christophe Basseau, the hotel's executive chef.

"Working alongside a Michelin-starred chef was an incredible experience, and a first for me! We created dishes using local products such as fish, shrimp, vegetables... " describes Vikash Lolljawheer, demi-chef de partie at Le Brabant restaurant. "We discussed a number of themes during the training sessions, and I am aware that we are very lucky to have benefitted from Chef Constantin's expertise. We learned a number of new cooking techniques that we will certainly put to use in our kitchens. It would be great to benefit from this kind of training more often," adds Permall Koomaren, Le Brabant's Sous-chef.

A magnificent tasting dinner brought this week of high gastronomy to a close. After an appetiser consisting of crispy shelled gambas with pesto sauce, gourmets were treated to a starter of raw and marinated "Mauritian-Albacore" tuna with pomelo, orange, apple and horseradish. They then enjoyed a main course of butter-cooked grouper with cream of artichoke, a vegetable matignon and truffled chicken broth; and a dessert consisting of a pavlova with farmhouse cream, Bourbon vanilla and fresh seasonal fruit.

The least that can be said of this 2019 edition is that it was an outstanding success; both for the hotel's artisans, who need no further convincing of the maestro's talent, and for our guests, who had a chance to sample Chef Constantin's exceptional menu.



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## 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 9 resorts have emerged over the years, including the mythical Royal Palm Beachcomber Luxury Mauritius in 1985, considered by everyone as the reference in hospitality for luxury holidays in Mauritius.

The Group recently expanded its collection, with the integration of the Beachcomber French Riviera, situated on the Côte d'Azur, in France.

The collection of 9 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 all of our hotels recently obtaining the EarthCheck Benchmarked Silver accreditation for their ongoing commitment to environmentally responsible practices