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**Event: A celebration of Italian cuisine at Dinarobin Beachcomber**

On the 11th of January, Dinarobin Beachcomber's Il Gusto restaurant invited its guests to a dinner showcasing the riches of Italian cuisine. The hotel invited Tony Lo Coco and Nino Graziano, two renowned chefs from the southern Italian region of Sicily, to take part in a culinary event. Alongside Dinarobin Beachcomber Executive Chef Guillaume Bregeat and his brigade, Chefs Lo Coco and Graziano created an exceptional gourmet dinner. The hotel's guests, members of the Italian press and a number of special guests enjoyed a delicious gastronomic experience while also discovering a number of Sicilian culinary traditions, thanks to a menu consisting mainly of authentic products from the region.

Known for the richness of its cuisine, Sicily is a stronghold of Italian tradition that has also been shaped by other cultural influences. As an aperitif, the chefs served up Palermo street food (arancinette, panelle and 'crocche'), followed by an antipasto of raw tuna spaghetti with bottarga sauce; toasted breadcrumbs with an anchovy coulis; and slow-cooked egg with crisp Sicilian artichokes. As a main course, guests enjoyed a Nino lobster soup, as well as fish "stigghiola". And to polish off their meal in style, they enjoyed a delicious lime-based dessert.

Michelin-starred chefs Tony Lo Coco and Nino Graziano – both of whom have worked in prestigious establishments worldwide – revisited their signature dishes to the delight of the Dinarobin Beachcomber's epicures. Their visit was also an opportunity for the hotel's artisans to learn from their extensive gastronomic experience.

"Le Morne Peninsula, which is home to Paradis Beachcomber and Dinarobin Beachcomber, has always set the standard for gastronomy thanks to the hotel's exceptional restaurants. Il Gusto is the ideal venue in which to bring together local products (especially produce and other local fare) and traditional Italian and Sicilian dishes reinterpreted by two Michelin-starred Sicilian chefs. In the kitchen, it was a meeting of two wonderful and unique islands. To mark the occasion, a select group of lifestyle and specialist journalists were invited to cover the event, highlighting the international quality of Beachcomber Resorts & Hotels' culinary standards," explains Serena Coda of Beachcomber Hotels Italy.

Italy is an important market for Beachcomber. This event, which was orchestrated by Beachcomber Resorts & Hotels' office in Italy, will certainly help promote both Beachcomber and Mauritius to the Italian market.

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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 two of our hotels recently obtaining the EarthCheck Benchmarked Silver accreditation for their ongoing commitment to environmentally responsible practices.