

## **Fascinating Personalities**

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02

### 02/04/2017 - 28/04/2017

### Soneva Jani

#### **Tim Stoneman**

Originally from the UK, Tim has lived abroad for much of his adult life. Having used self-hypnosis for many years and experienced the enormous benefits first-hand, Tim's mission is now to share this life-transforming technique with the world. Tim is also a 9th Generation Reiki Master/Teacher, and

offers treatments in hypnotherapy, energetic emotional pain release, and Reiki.

### 25/04/2017 - 26/04/2017

#### Soneva Kiri

#### **Chef Nathan Lyon**

Emmy nominated, cookbookwriting Chef Nathan Lyon is known internationally for his simple, innovative cuisine featuring fresh, seasonal ingredients. Nathan has also starred and hosted numerous cooking shows on different networks. In addition to receiving a degree in Health Science

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from James Madison University, Nathan has earned a Culinary Arts degree from Le Cordon Bleu. He has worked in esteemed restaurants, and will be showcasing his talent with guests at Soneva Kiri.

### 01/08/2017 - 07/09/2017

### AUG 01

### Soneva Kiri Pamela Young

Pamela has worked in the medical fields of orthopedics and pathology until studying massage therapy in Scottsdale, Arizona and Watsu at Harbin Hot Springs in California made her opt for a career in the Spa industry. Pamela has worked at world class spas in Scottsdale, and most recently at World



### 03/04/2017 - 30/04/2017



### Soneva Kiri

#### Claude Simard, Jill Banwell

Claude has been a professional therapist for over 22 years. As an internationally acclaimed Massage Specialist and Inner Child Therapist he has extensive expertise in helping people to recover from many different kinds of physical and emotional issues.

Exploring pathways of healing and self-development has taken Jill into the realms of Reiki, Massage, Color & Crystal Healing, Yoga, Meditation and Tarot, as well as to sacred sites and natural wonders all around the world.

### 08/05/2017 - 14/05/2017

Soneva Kiri

### **Chef Andreas Bagh**

The talented young chef, Andreas Bagh, will be serving mouthwatering lavish meals and special dining experiences at The View restaurant.

Chef Andreas Bagh is the Executive Chef at Michelin-starred Marchal in Copenhagen, Chef Andreas had been

trained at the famous Kong Hans Kælder in Copenhagen and Alinea in Chicago and specialises in classic French and Nordic fine-dining cuisine. He has worked in many more Michelinstarred restaurants in Copenhagen, including the three Michelin starred Geranium.

21/10/2017 - 25/10/2017	ОСТ
Soneva Fushi	21
MICHELIN-STARRED GASTRONOMIC	

# JOURNEY

This October, sample a Michelin-starred gastronomic journey at Soneva Fushi and Soneva Jani.

The six chefs all hail from the Netherlands, and between them have worked in prestigious culinary establishments around the world – even the White House! They bring with them multiple Michelin stars as they take over Soneva's numerous restaurants, adding even more glitter to our luxurious dining venues.



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For reservations please contact T: + 91 124 4511000 | E: reservations@soneva.com | www.soneva.com