



A unique 8-star Michelin experience in the Maldives

6 chefs | 3 nights only



André van Alten



André Van Doorn



Edwin Vinke



John Alexander Jarno Eggen



Jos Grootsholten



Wilco Berends

OCTOBER 21 – 25, 2017



Soneva Jani

Maldives

The Soneva story continues with Soneva Jani. Located on the island of Medhufaru in a 5.6 kilometer lagoon in the Noonu Atoll, Soneva Jani has uninterrupted ocean views in all directions.

Meaning 'wisdom' in Sanskrit, Soneva Jani currently comprises 24 overwater villas and 1 island villa. The resort is built in a lagoon of crystal clear waters, with five islands surrounded by pure white beaches, covered in rich tropical vegetation. Four of the five islands will remain untouched so it will be, by far, the lowest density development in the Maldives. The overwater villas are spaced across the expansive lagoon, offering privacy and extensive views over the Maldives turquoise waters.



Soneva Fushi

Maldives

Hidden among dense foliage and located within the Baa Atoll UNESCO Biosphere Reserve, Soneva Fushi inspires the imagination. The award-winning resort truly defines the essence of barefoot luxury with Robinson Crusoe simplicity. The resort's down-to-earth personality is reflected in its nature-inspired architecture. If the experiences are magical, the philosophy is simple; no news, no shoes.



The Michelin-starred culinary craftsmen

Amid the tranquil private-island surroundings of Soneva's luxury hideaway properties in the Maldives, indulge in a star-studded gastronomic extravaganza this October as six Michelin-starred chefs descend on 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.

Meet the Masterchefs



André van Alten

One Michelin Star

Even at a young age, André could be found in the kitchen with his father. As a teenager, he spent a lot of time playing sport, but ultimately decided upon a career with food. Since 2000 he has been Head of Cuisine at Restaurant La Provence in Driebergen-Rijsenburg. With the same dedication, perseverance, and discipline that led to his success in the sports world, he threw himself into his culinary creations and was awarded a Michelin star in 2011. He has also worked at the Sangelier des Ardennes in Belgium, and at the White House in Washington DC.



Edwin Vinke

Two Michelin Stars

Edwin Vinke has been the Patron of Cuisine at Restaurant De Kromme Watergang in Hoofdplaat for the past 23 years. The two-Michelin-starred restaurant tells the story of the passionate love of a chef for his native land, as well as his relentless quest for healthy food. In 2005 Vinke received his first Michelin star, with the second one being earned in 2011. In 2008, he was presented with the title SVH Master Chef, and Gault Millau named him 'Chef of the Year' in 2011. Edwin Vinke has been a member of Les Patrons Cuisiniers since 2005.



Jos Grootsholten

One Michelin Star

Jos Grootsholten is an experienced gymnast, as well as a renowned Chef. He began his career with internships at leading restaurants including Restaurante Martin Berasategui in San Sebastian and René Redzepi's Noma in Copenhagen. Since 2010 he has been the Patron Cuisinier in the Old Town Hall of Capelle aan den IJssel, for which was awarded a Michelin star within sixteen months. In 2013 Gault Millau proclaimed him as the Promising Chef of the Year. He has been a member of the Jos Great Schools Les Patrons Cuisiniers since 2014.



Andre Van Doorn

One Michelin Star

Master Chef Andre van Doorn grew up in a family of eleven children in the Utrecht municipality Houten. He began his culinary career under Alain Senderens' star affair L'Arche Strate in Paris, where he progresses up the ranks to several senior positions. After this time, he served as the Head of Cuisine at the Heemstede Castle, where he worked for a few months for Queen Beatrix. In that capacity, he was responsible for preparing the lunch during the wedding of Prince Willem-Alexander and Maxima. After only one year of opening the Restaurant Kasteel Heemstede, he received a Michelin Star. André van Doorn has been a member of Les Patrons Cuisiniers since 2003.



John Alexander Jarno Eggen

Two Michelin Stars

Jarno Eggen is the owner and the head cook of restaurant De Groene Lantaarn, in Zuidwolde, Netherlands. It is a fine dining restaurant that was awarded one Michelin star from 2011 to 2015 and a second star for the year 2016. Eggen's talent and passion has helped him pass the Master Pilot, SVH Master Chef, the highest degree of professionalism in the hospitality industry.



Wilco Berends

One Michelin Star

Berends is the owner and head chef of the quaint French restaurant De Nederlanden, located in Vreeland, Netherlands. The 40-seat restaurant earned one Michelin star in 1958 and 1959 and one Michelin star in the period 1999 to present. Additionally, Gault & Millau awarded the restaurant 17.0 out of 20 points for its exemplary offering.



Experiences

Highlights of this star-studded three-night foodie spectacular include a one-night-only Michelin takeover of every Soneva restaurant in the Maldives, as well as one of our renowned food journeys, where guests can sample unforgettable flavours from across the globe at Michelin-starred stalls running the length of Soneva Fushi.

Don't miss the tension of the Soneva Fushi Chef Battle, in which we will be pitting teams of three Michelin-starred chefs against one another in a captivating fight-for-survival cooking contest.

Indulge your inner gourmand and join us for these one-off exclusive culinary events between October 21 – 25, 2017.

The exclusive journey is priced at \$450 per person, while the exciting chef battle is \$350 per person.





Contact

For more information please call **+91 124 4511000**
or email **reservations@soneva.com**.

soneva.com

   @discoversoneva