

Communiqué de presse  
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## **Gastronomy** **Explore plant-based cuisine with Chef Thibaut Spiwack at Heritage Resorts**

Bel Ombre, 29<sup>th</sup> November 2022. Chef Thibaut Spiwack has set foot at Heritage Resorts. The contestant of Top Chef France 2022 will create a unique gastronomic plant-based experience for gourmets during two dinners on Friday, December 2, at the Château de Bel Ombre and Saturday, December 3, at Heritage Le Telfair. Thibaut Spiwack, who is also one of the first 50 chefs to have been awarded the Michelin Green Star for their commitment to eco-responsible gastronomy, decided to partner with Heritage Resorts mainly because of its locavore concept which won him over.

Gourmet, daring, and sustainable is how Chef Thibaut Spiwack's cuisine can be best described. His strong penchant for plant-based dishes has led him to becoming a master in the art of sublimating vegetables. *"Fruits, vegetables, legumes and herbs are an infinite source of creativity and inspiration! They can be eaten raw or cooked, served as an appetizer, a main course, or a dessert. The plant world offers a much more varied palette than meat,"* he says.

At a time when we are all being called upon to rethink our consumption of meat, especially for ecological reasons, such a philosophy is vital. Chef Spiwack's commitment to sustainable cooking is driven by a need to take action: *"We can't ignore global warming and its consequences for humanity and biodiversity. In the kitchen, we have long believed that resources were unlimited. This is no longer the case. I want to show that there is another way of cooking, more responsible, but just as daring, capable of competing with that of the greatest chefs."*

For Raoul Maurel, Chief Operations Officer of Heritage Resorts, Chef Spiwack's eco-responsible commitment is in line with the hotel chain's commitment to sustainable development. *"We share the same vision and strong ecological values as Chef Spiwack. We are committed to reducing the carbon footprint of our business by favouring short circuits as well as products from sustainable agriculture, without however denying our guests the quality of their experience. Each in our own way, we strive to prove that luxury can also mean sustainable!"*

During his stay in Mauritius, Chef Spiwack will primarily work with fish and vegetables by combining local fruits and vegetables, such as *bilimbi*, bitter melon (*margose*), and Cytherea apple (*fruit de Cythère*). On Wednesday, November 30, he visited the Chemin-Grenier market where he met with local market gardeners, as he does not yet know the local products.

Among other dishes, Thibaut Spiwack will propose gourmets a cateaux fish ceviche served in a mango vinegar juice, okra and candied mandarins; sea urchins with a pumpkin espuma with smoked rosemary and passion fruit; or caramelised marlin, accompanied with braised palm heart and a tamarin condiment. For dessert, foodies can enjoy flambéed litchi with Chamarel rum, lime jelly and rum reduction; and burnt avocado, litchi, curry leaf and mint ice cream. *"I'm looking forward to collaborating with the kitchen teams on site and learning more about how they work. I'm sure I'll learn new things; sharing brings progress!"* concludes the starred chef.

In France, Thibaut Spiwack has been at the helm of ANONA since 2019, a Parisian restaurant distinguished with 3 Ecotable macarons for its exemplary sustainable restaurant practices. Since 2021, he is also the

Executive Chef of Starving Club, a new local and responsible street-food brand, whose first establishment is in Paris.

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