PRESS RELEASE

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Heritage Resorts and acclaimed Michelin Green Star Chef Thomas Collomb Team Up for innovative Sustainable Culinary Week

Heritage Resorts is getting ready to welcome Michelin Green Star Chef Thomas Collomb for the 2023 edition of the Semaine de la Gastronomie Durable (Sustainable Culinary Week). Together, they will craft a unique gourmet experience by embracing the locally sourced Indian Ocean's land and sea gourmet delicacies, a tribute to the finest dining and cultural experiences the island has to offer..

Heritage Resorts is excited to announce the second edition of its Sustainable Culinary Week, building on the success of last year's extraordinary culinary creations. From July 7 to July 16, 2023, this event will showcase the group's commitment to sustainability, local products, and circularity while highlighting the culinary talents within the 5 star resorts in Bel Ombre, as well as, Le Château de Bel Ombre and the C Beach Club.

Heritage Resorts is thrilled to have Michelin Green Star Chef Thomas Collomb join the team for this year's Sustainable Culinary Week, adding to the already exceptional ambiance and locally sourced cuisine prepared by our expert chefs. With this remarkable combination, the week is set to become the culinary event of the year.

During last year's edition, Heritage Resorts collaborated with local farmers and fishermen to create a menu that highlighted the unique flavors of the Bel Ombre Territory. The culinary team's extraordinary creations emphasized the value of local and sustainable ingredients and showcased the resort dedication to sound principles that help reduce its environmental impact.

This year, Heritage Resorts is taking the Sustainable Culinary Week to the next level, further more sustainable practices and creative culinary creations. Heritage Resorts believes that luxury is compatible with longevity and is committed to showcasing the best Bel Ombre has to offer in every dish. Guests can expect to experience the intensity of the island of Mauritius while protecting its integrity during this exciting event.

Following the success of the first edition in 2022, this year, the chefs of these venues will each have the opportunity to work on a unique sustainable gala dinner, which will be evaluated by Chef Collomb along with other members of the jury. This friendly competition will see the winner join the Chef in his restaurant in France for 1-week immersive workshop. In 2022, Chef Krisnen Ruttun, of C Beach Club, won the top prize and spent one week working in Lyon with renown Michelin Star Chef Christian Tetedoie .

The Sustainable Culinary Week is a celebration of local products and communities. Heritage Resorts and their culinary partners are dedicated to eliminating food waste, providing eco-friendly and short-circuit food solutions, cultivating culinary connections with local food producers, and helping to the development of the surrounding communities. The chefs will produce innovative new culinary creations that emphasise the wealth of locally captured, grown, and reared ingredients by using local resources gathered from the island's farmers, fishermen, and growers.

This event highlights Heritage Resorts' commitment to sustainable practices through it's sustainable program, Now For Tomorrow.

A CULINARY REVOLUTION

The sustainable culinary revolution is at the forefront of this year's event, with Green Star Chef Thomas Collomb as the patron of the event. He has an extensive background in French cuisine and is renowned for his expertise in pairing traditional and modern flavours. His restaurant, La Table d'Hôte de Thomas Collomb, also received a Michelin Star in 2020.

"We are thrilled to have Chef Thomas Collomb as the patron of our sustainable culinary week. His expertise in French cuisine and passion for sustainability perfectly align with our goal of highlighting the quality of local produce and sustainable culinary practices. It is also a perfect opportunity for our chefs to hone their skills, experiment with new ingredients, and push the boundaries of what's possible in sustainable cuisine. This is a valuable opportunity for them to grow, and it can help them to create new and innovative dishes. Our guests are in for an unforgettable culinary experience," shares Raoul Maurel, COO of Heritage Resorts.

During this week, Chef Thomas Collomb will conduct workshops for both visitors and chefs from the domain, showcasing local-sourced ingredients and sustainable cooking techniques.

"I am committed to sustainability in hospitality and believe that through this exciting partnership with Heritage Resorts, I have a unique opportunity to showcase my passion for innovative cuisine and sustainable culinary practices. I am proud to work with local food producers and farmers to create dishes that highlight the unique flavours and cultural influences of Mauritius," says Chef Thomas Collomb.

A UNIQUE OPPORTUNITY TO EXPERIENCE SUSTAINABLE CUISINE

The Sustainable Culinary Week is a unique opportunity to experience sustainable cuisine in a beautiful setting. Guests can enjoy delicious food, learn about sustainable practices, and support the local economy.

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A UNIQUE GOURMET EXPERIENCE

The Sustainable Culinary Week will offer a unique gourmet experience for visitors of all ages. Guests can enjoy a variety of events, including:

- **Sustainable Cooking Workshops:** Chef Thomas Collomb will conduct workshops for both visitors and chefs from the domain, showcasing local Mauritian cuisine and sustainable cooking techniques.
- **Sustainable Food Tastings:** Guests can sample a variety of sustainable dishes created by Heritage Resorts' chefs.
- **Sustainable Market Tours:** Guests can visit local markets to learn about the sustainable production of food in Mauritius.

DISCOVERING BEL OMBRE'S FLAVORS AT HERITAGE RESORTS

At Heritage Resorts, we celebrate the unique culinary experiences of the territory, showcasing the best of local produce and ingredients through our imaginative culinary creations. Our talented chefs bring a contemporary twist to traditional Mauritian dishes, paying tribute to our terroir while pushing the boundaries of locavorism.

Here are some of the exceptional restaurants within Heritage Resorts that offer a diverse range of culinary experiences:

Gin'Ja: Perched on the beachfront, Gin'Ja offers an immersive dining experience with a panoramic view of the ocean. The restaurant specializes in Asian fusion cuisine, with a focus on fresh seafood and sushi.

Le Palmier: Nestled within the lush tropical gardens of Heritage Le Telfair, Le Palmier is a poolside restaurant that offers a variety of light and refreshing dishes, including salads, sandwiches, and grilled seafood.

Infinity Blue: With its elegant setting and breathtaking views of the lagoon, Infinity Blue is the perfect place for a romantic dinner or a special occasion. The restaurant's menu features Mediterranean-inspired dishes made with locally sourced ingredients.

Château de Bel Ombre: Set within a historic mansion, Château de Bel Ombre offers a fine dining experience with a French-Mauritian flair. The restaurant's menu showcases the best of local produce and ingredients, paired with an extensive wine list.

C Beach Club: Located on the beachfront, C Beach Club is a vibrant and trendy restaurant that offers a variety of international dishes, including sushi, pizza, and burgers. The restaurant also hosts regular events and live music performances.

At Heritage Resorts, we believe that the culinary experiences of the Bel Ombre territory are an essential part of the island's cultural heritage, and we are committed to showcasing the best of local and sustainable ingredients through our creative and imaginative culinary creations.

A COMMITMENT TO SUSTAINABILITY

Heritage Resorts is committed to sustainability and is working to reduce its environmental impact in a number of ways. These include:

- **Using sustainable ingredients:** Heritage Resorts sources its ingredients from local suppliers whenever possible.
- **Reducing food waste:** Heritage Resorts has implemented several initiatives to reduce food waste, such as composting and donating excess food to local charities.
- **Using energy-efficient appliances:** Heritage Resorts uses energy-efficient appliances in its kitchens and dining areas.

For more information about the Sustainable Culinary Week,
please visit **www.heritageresorts.mu**

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