HERITAGE
RESORTS & GOLF
MAURITIUS

LA SEMAINE DE LA GASTRONOMIE DURABLE *welcomes Michelin-starred chef Spiwack*

FOR ITS 3rd EDITION

PRESS RELEASE | AUGUST 2024

Bel Ombre, Mauritius: Heritage Resorts & Golf announces the third edition of its Sustainable Gastronomy Week *(La Semaine de la Gastronomie Durable)*, taking place from October 7 to 12, and headlined by Michelin-starred chef Thibaut Spiwack. This highly anticipated event on the resort's culinary calendar promises to celebrate the authentic flavours of Mauritius while emphasising sustainability, the Mauritian terroir, the circular economy, and ethical culinary practices

This third edition of *Sustainable Gastronomy Week* continues Heritage Resorts & Golf's commitment to promoting environmentally friendly cuisine and celebrating the treasures of Mauritius. This year, the event will place a greater emphasis on activities related to sustainable development, including workshops and discussion forums on the theme, a conference on sustainable gastronomy, and a mixology competition featuring ingredients from the Domaine de Bel Ombre.

This season, Thibaut Spiwack will be the special guest. A Michelin-starred chef recognised with a green distinction and a former contestant on the renowned Top Chef, Spiwack is also acclaimed for his eco-friendly restaurant, Anona, in Paris.

As in previous editions, *the 2024 Sustainable Gastronomy Week* will feature gala dinners, a friendly culinary competition among the cooking teams of the Domaine de Bel Ombre and engaging culinary workshops. The week will culminate in an exceptional dinner at the new La Réserve Golf Links at Bel Ombre, led by Thibaut Spiwack and the chefs from Heritage Resorts & Golf.

"This culinary event at Heritage Resorts & Golf celebrates sustainability, excellence, innovation, and authenticity," says Raoul Maurel, Chief Operations Officer of Heritage Resorts & Golf. *"By bringing together passionate chefs for each edition and showcasing local products, we aim to inspire a future where culinary innovation and sustainability go hand in hand, while promoting the authenticity and richness of our gastronomic legacy."*

"Our commitment to local cuisine is evident in the fact that 97% of our products are sourced locally, which strengthens the island's economy while providing our guests with a more immersive experience, particularly through initiatives like La Semaine de la Gastronomie Durable," says Axelle Mazery, Chief Brand & Communication Officer and Sustainability Leader at Rogers Hospitality. She emphasises that *"sustainability enhances our customers' experience, and that luxury and sustainability can coexist harmoniously. This is how we embody our philosophy of committed luxury, ensuring memorable stays at our resorts."*

Launched in 2022, *Sustainable Gastronomy Week* has established itself as a platform for promoting eco-responsible cuisine. During the event, chefs from Heritage Resorts & Golf create innovative menus using locally sourced ingredients. These dishes are evaluated for their creativity and commitment to sustainable practices by a distinguished panel of Michelin-starred chefs and food critics.

Previous editions have showcased renowned chefs such as Christian Têtedoie, Thomas Collomb, and Florian Descours, all distinguished with Michelin Green Stars, as well as *Meilleur Ouvrier de France* photographer Marianne Louge.

THIBAUT SPIWACK: "SUSTAINABLE GASTRONOMY IS A TRUE DELIGHT"

"Mauritius is a treasure trove of biodiversity and local produce. Working with endemic ingredients offers a unique opportunity to create cuisine that is innovative, has a low carbon footprint, and is deeply rooted in the terroir. For a chef, it's a chance to enhance the island's natural bounty while embracing a sustainable approach.

These ingredients can be integrated into sustainable culinary practices by adopting techniques that minimize waste, favor seasonality, and collaborate closely with local producers.

Participating in Sustainable Gastronomy Week at Heritage Resorts & Golf is a great honor for me. It's an opportunity to share my vision of sustainable cuisine in an exceptional setting. I'm also excited to exchange ideas with the Heritage Resorts & Golf kitchen teams, who have much to teach me. This event is a chance to raise awareness about the importance of our food choices and to demonstrate that sustainable gastronomy is not only feasible but can also be a true delight."

Download pictures here

ABOUT HERITAGE RESORTS & GOLF

Nestled in the 2500-hectare Domaine de Bel Ombre. Heritage Resorts & Golf is a collection of premium resorts, promising a sustainable approach to luxury, crafting memorable journeys that are unique, authentic, and representative of the outstanding beauty of its location. Conceived to inspire, reconnect, and live transformational experiences, Heritage Resorts & Golf are places where memorable journeys come to life. Inspired by nature and its exceptional people, each of our resorts is designed to reflect a one-of-a-kind ambiance and style, enhancing every aspect of the guest's experience by mirroring its location's culture, history and locale.

The Heritage brand was born out of a passion for discovery and connection. We are committed to setting exemplary standards of a sustainable resort lifestyle, in the context of delicate splendour, elegance and comfort, where guests are discreetly supported with genuine service, care and attention, as they are acquainted to unique opportunities for authentic and memorable experiences, discoveries and adventures through responsible tourism.

ABOUT ROGERS HOSPITALITY

Rogers Hospitality, the hospitality and leisure cluster of the Rogers Group, a diversified Mauritian company listed on the stock exchange, offers an extensive array of services, spanned across seven cohesive categories: boutique hotels with Veranda Resorts and Kaz'alala brands; luxury hotels through Heritage Resorts & Golf; business hotels with Voilà; leisure offerings including Bel Ombre Nature Reserve, Heritage Golf Club, Chamarel 7 Coloured Earth Geopark, educational entertainment with the World of Seashells, and holistic well-being provided by Seven Colours spas; gourmet dining experiences such as Le Chamarel, Château de Bel Ombre, and C Beach Club; quick service restaurants including Ocean Basket, Domino's, MOKA'Z; and territorial brands like Bel Ombre and Chamarel. The group currently employs over 2,000 people.

Rogers Hospitality

JAYSON PAUL
Communication & Media Relations Manager – Heritage Resorts & Golf
M : +230 5511 5952
jayson.paul@rogershospitality.com

heritageresorts
www.heritageresorts.mu