



HERITAGE

RESORTS & GOLF

MAURITIUS

THE SUSTAINABLE *Gastronomy Week*

RETURNS FOR ITS 4th EDITION WITH
MICHELIN-STARRED CHEF JEAN-FRANÇOIS BÉRARD



PRESS RELEASE | AUGUST 2025

Bel Ombre, Mauritius : From 6 to 11 October 2025, Heritage Resorts & Golf will host the fourth edition of the *Sustainable Gastronomy Week* — a flagship event celebrating responsible cuisine and culinary innovation. This year, the programme will be led by Michelin-starred Chef Jean-François Bérard, and will spotlight the vibrant flavours of the Mauritian terroir with a strong emphasis on sustainability and local expertise.

The central theme of the 2025 edition is water — a vital resource, a source of creative inspiration, and the unifying thread throughout the week's activities. The Heritage Resorts & Golf culinary teams will present a rich and diverse programme of competitions, workshops, and immersive tasting experiences, all underpinned by key principles: seasonality, short supply chains, sustainable resource management, and knowledge sharing.

Chef Jean-François Bérard, renowned for his commitment to environmentally responsible gastronomy and holder of the Michelin Green Star, will chair the jury. His approach — rooted in locality, plant-forward thinking, and environmental stewardship — aligns seamlessly with the event's ethos. *"This week is a fantastic opportunity to share, learn and inspire one another. Cuisine can, and must, play its part in tackling the major challenges of our time,"* says Bérard.





One of the highlights of the week will be three culinary competitions, open to the resort's kitchen brigades:

- Best Lunch Menu – a creative three-course offering
- Best Gala Dinner – a refined, water-themed menu with expertly curated food and wine pairings
- Best Cocktail – a unique infusion of local flowers, spices, and botanicals

Complementing the competitions will be a series of immersive experiences, including an afternoon tea inspired by aquatic biodiversity, as well as workshops and roundtable discussions bringing together chefs, producers, and thought leaders in sustainable food systems.

Each evening, gala dinners will be hosted across the resort's dining venues, featuring bespoke menus inspired by the theme of water and the richness of the Mauritian land and sea.

As a committed advocate for sustainable tourism in Mauritius, Heritage Resorts & Golf continues to promote local savoir-faire and innovation in support of a more conscious culinary future. *“Sustainable Gastronomy Week reflects our belief that outstanding cuisine must also be responsible. At Heritage Resorts & Golf, we champion local producers, Mauritian savoir-faire, and the creativity of our chefs to deliver an experience that is both authentic and environmentally respectful. Sustainable gastronomy is not a passing trend; it’s the future of our industry. Cooking differently means caring for our island, its traditions, and its people,”* says Raoul Maurel, Chief Operations Officer of Heritage Resorts & Golf.

Practical information

Location: Heritage Resorts & Golf, Bel Ombre, Mauritius

Dates: 6 to 11 October 2025

Programme & bookings:

<https://heritageresorts.mu/events/sustainable-gastronomy-week-2025>



Download pictures [here](#)

ABOUT HERITAGE RESORTS & GOLF

Nestled in the heart of the majestic Domaine de Bel Ombre, Heritage Resorts is a distinguished collection of luxury hotels, two championship golf courses, and a diverse range of leisure experiences.

The resort is dedicated to celebrating the harmony of nature, elegance, and meaningful living, ensuring guests enjoy an unparalleled experience in an authentic and sustainable setting. Wake up to the gentle rhythm of the Indian Ocean, a soft breeze carrying whispers of adventure and relaxation. Heritage Resorts curates an extraordinary collection of luxury escapes, each designed to captivate the senses and enrich the soul.



À PROPOS DE ER HOSPITALITY

ER Hospitality (formerly Rogers Hospitality), the hospitality and leisure cluster of the ER 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, MOKAZ; and territorial brands like Bel Ombre and Chamarel. The group currently employs over 2,000 people.



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