



4th EDITION

SUSTAINABLE *Gastronomy Week 2025*

AN EXTRAORDINARY WEEK CELEBRATING SUSTAINABLE GASTRONOMY

Join us for the 4th edition of Sustainable Gastronomy Week at **Heritage Resorts & Golf**, under the esteemed patronage of **Michelin-starred Chef Jean-François Bérard**.

From culinary competitions and immersive workshops to gala dinners inspired by water and the rich Mauritian terroir, experience a week where creativity meets responsibility.

Book now to be part of this exceptional journey.

For information & bookings: rbooking@heritageletelfair.mu | 601 5529



HIGHLIGHTS

Of The Week

MONDAY
OCTOBER 6

11:00 AM – 3:00 PM | In front of Annabella's

BEST LUNCH MENU COMPETITION

A unique opportunity to witness how innovation and commitment come together on the plate.

7:30 PM | Infinity Blue

GALA DINNER BY CHEF ASHLEY SOOKAH

A refined dinner celebrating the flavors of the sea in a warm, elegant setting.

TUESDAY
OCTOBER 7

10:00 AM – 12:00 PM | Cavendish Bar

ROUND TABLE WITH CHEFS JEAN-FRANÇOIS BÉRARD & RICHARD EKKEBUS

Explore insights and inspirations from two culinary visionaries.

12:00 PM – 1:00 PM | Cavendish Bar

MASTERCLASS BY MICHELIN-STARRED CHEF JEAN-FRANÇOIS BÉRARD

A gourmet interlude to expand your culinary knowledge and spark your creativity.

7:30 PM | C Beach Club

GALA DINNER BY CHEF VIJENDRA KUNDUN

An elegant evening where every dish tells a story of passion and local heritage.



HIGHLIGHTS

Of The Week

WEDNESDAY
OCTOBER 8

10:30 AM – 12:00 PM | Heritage Marine Education Centre, C Beach Club

IMMERSIVE EXPERIENCE AT HERITAGE MARINE
EDUCATION CENTRE

Learn about sustainable fishing and marine species, followed by a tasting
of fine seafood bites.

4:30 PM – 6:00 PM | Cavendish Bar

TEATIME

Enjoy a moment of sweetness featuring local flavors elevated through
the art of pastry.

7:30 PM | Gin'ja

GALA DINNER BY CHEF VEDANAND HURRY

An elegant Asian-inspired culinary journey by the ocean.

THURSDAY
OCTOBER 9

10:30 AM – 12:00 PM | Château de Bel Ombre

GUIDED TOUR OF THE CHÂTEAU'S SUSTAINABLE GARDEN

A peaceful stroll through a sustainable garden showcasing agricultural
know-how and respect for nature.



HIGHLIGHTS

Of The Week

FRIDAY
OCTOBER 10

10:30 AM – 12:00 PM | Amafrooty

WORKSHOPS WITH FOODWISE

An inspiring session to adopt more sustainable habits in daily life.

4:30 PM – 6:00 PM | Gin’ja

COCKTAIL COMPETITION: “FLORAL & SPICE INFUSIONS”

Discover the art of sustainable mixology in a vibrant competition full of bold flavors and creative flair.

7:30 PM | Château de Bel Ombre

GALA DINNER BY CHEF RAM APPADOO

A prestigious dining experience in a historic venue, celebrating heritage and local flavors.

SATURDAY
OCTOBER 11

6:00 PM | Clubhouse of La Réserve Golf Links

CLOSING GALA DINNER BY CHEFS HURRY, SOOKAH, KUNDUN, APPADOO & BÉRARD

A memorable finale to a week full of emotion, discovery, and culinary excellence.

*** This event requires prior registration.
For more details, please contact the concierge.**



GALA DINNER

MONDAY 6th OCTOBER
AT INFINITY BLUE

M E N U

AMUSE-BOUCHE

Corn fish sausage cooked in garlic stalk broth, moringa flower
Turmeric, curry leaves, and dry chilli shooter

STARTER

Capitaine fish crudo, grated citronnade ice, pineapple pickle, baby shoots
Divine Victoria Pineapple vintage 2025

MAIN COURSE

Dorado fillet steamed in seawater, taro leaf gnocchi, sea urchin foam,
and banana blossom
IndianPale Ale Beer

DESSERT

Cassava ravioli with palm heart infused with hibiscus syrup,
papaya espuma with cardamom
Rhum coco

PRICE: Rs 4,200



GALA DINNER

**TUESDAY 7th OCTOBER
AT C BEACH CLUB**

M E N U

AMUSE-BOUCHE

STARTER

Sacrechien fish carpaccio, Basil & fruit salsa

Accord mets & vin: Domaine Saint André Terroir Maritime Blanc

MAIN COURSE

Open lasagne of salted fish and moringa, Mauritian tomato chutney,
yellow dholl pea sauce

Accord mets & vin: Château Poujeaux, Moulis-en-Médoc, France 2013

DESSERT

coconut sagoo

Accord: Takamaka Aperichy

PRICE: Rs 5,200



GALA DINNER

WEDNESDAY 8th OCTOBER
AT GIN'JA

M E N U

SEAWEED AND BOUCHÉES

25th JULY 2020, MV WAKASHIO OIL SPILL
Squid and Bilimbi

2024 Dashwood Sauvignon Blanc, Marlborough, New Zealand

WATER AND THE 5 SENSES
Palm heart and Watermelon

2023 Dorrance Kama Chenin Blanc, Western Cape, South Africa

A WORLD WITHOUT WATER
Mahi Mahi and Moringa
2023 Petit Chablis Vincent Dampt, Burgundy, France

WATER IS LIFE
Sweet Bertrand's garden
2025 Takamaka Aperichy Demi Sec Blanc De Letchi, Mauritius

Hibiscus and rose pearl water
Ginger dry under the sun
Intense cocoa powder, Akvavit from Chamarel

PRICE: Rs 4,500

This price includes the aperitif and the menu, served with water.

SUPPLEMENT FOR WINE PAIRING: Rs 2,200



GALA DINNER

FRIDAY 10th OCTOBER
AT CHÂTEAU DE BEL OMBRE

M E N U

AMUSE-BOUCHE / APPETIZER

Chayote blossom, wild thyme cream, and the subtle freshness
of palm heart pannacotta

STARTER

Sea bream mosaic smoked over filaos wood, roasted peppers
with ginger, and crisp root chips

Heritage Craft White Lobster

MAIN DISH

Refined red snapper cylinder with seaweed and sea urchin, finished
with a delicate sea foam or accented by a flavourful full bodied velouté

Meursault Clos St Felix Michelot 2020

Bourgogne Montille Pinot Noir 2020

DESSERT

Nocturne of Citrus

The freshness and acidity of citrus fruits illuminate the deep,
mysterious notes of dark chocolate by light and crunchy textures.

Rum infusé au Café de Chamarel et orange

PRICE: Rs 6,900



GALA DINNER

SATURDAY 11th OCTOBER
AT CLUBHOUSE OF LA RÉSERVE GOLF LINKS

M E N U

APERITIF

**La Galinière sensation sans alcool &
Côtes de Provence Château de la Galinière rosé 2024**

AMUSE BOUCHE

BIO prawns / filao
Côtes de Provence Château de la Galinière Vermentino 2024

STARTER

The Gold of Provence, “Toulon style Cade”
Bordeaux Graves Château Saint Robert 2024

FISH

Mauritian Garden in a Bouillabaisse style broth, briny shellfish
IGP Pays d’Oc Domaine Tholomiès Chardonnay 2024

MEAT

Savory crusted lamb, eggplants, tomatoes and onions marmelade, natural jus
Minervois La Livinière Château De Tholomiès 2021

DESSERT

Pear delicacy infused with Mauritian ginger
Minervois La Livinière Château De Tholomiès Eclipse selection parcellaire 2020

PRICE: Rs 5,200

WINE PAIRING SUPPLEMENT : Rs 2,200