



HERITAGE
RESORTS & GOLF
MAURITIUS

A STAR-STUDED
Gastronomic Odyssey

HERITAGE RESORTS & GOLF
UNVEILS ITS 2026 CULINARY CALENDAR



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In 2026, Heritage Resorts & Golf invites epicureans, curious travellers, and connoisseurs of fine dining on a sensory journey through the Indian Ocean. Through its newly unveiled culinary calendar, the Mauritian hotel group asserts, with both elegance and ambition, its commitment to placing gastronomy at the heart of the guest experience, turning every stay into an unforgettable gastronomic immersion.

Designed as an ode to flavours, sharing, and craftsmanship, this exceptional programme unfolds throughout the year with carefully orchestrated monthly events. Renowned Michelin-starred chefs, distinguished winemakers, passionate artisans, and emerging talents will take turns bringing *Heritage Awali*, *Heritage Le Telfair*, and the fine-dining restaurant *Le Château de Bel Ombre* alive with culinary brilliance. Across the seasons, daring creations, innovative food and wine pairings, and memorable oenological experiences will compose a refined and inspired gastronomic repertoire.

From January to December, each month offers a unique encounter between terroirs, cultures, and expertise. The year began with a flourish in January, welcoming *Fabrice Dallais and Christian Dauriac*, signalling a generously curated programme. Soon after, the tables at *Heritage Resorts* will host other major figures of international





gastronomy, beginning with *Éric Canino*, a two-Michelin-starred chef. His residencies, including one on 14 February at *La Réserve Golf Links*, promise moments of culinary grace where Mediterranean influences meet the bounty of the Indian Ocean.

A YEAR-ROUND FEAST OF FLAVOURS

Another highlight of the calendar is the visit of *Christopher Hache*, former Michelin-starred chef of Paris's *Hôtel de Crillon*. Celebrated for his contemporary French cuisine, Hache will bring his personal vision to Mauritius, blending rigour, elegance, and emotion. His residencies, on 18 February at *O'Grill* in *Château Golf* and 20 February at *Gin'ja* in *Heritage Le Telfair*, offer guests a rare opportunity to experience his artistry in extraordinary settings.

The 2026 calendar also features other illustrious chefs. *Pascal Bastian*, a two-Michelin-starred chef, will share his vision of modern Alsatian cuisine, deeply rooted in respect for seasonal produce. Later in the year, Danish chef *Jakob Mielcke* of the Michelin-starred *Mielcke & Hurtigkarl* in Copenhagen will immerse guests in Nordic cuisine, where minimalism, aesthetics, and sustainability intertwine with finesse. His creations will be served on 13 October at *Heritage Le Telfair* and 15 October at *Château de Bel Ombre*. Belgian chef *Jacques Barnachon* of *Le Coq aux Champs* will extend the season with contemporary, heartfelt terroir cuisine, faithful to his roots.

Beyond chef residencies, the Heritage 2026 culinary calendar offers a rich schedule of events. Wine dinners, collaborations between chefs and winemakers, tastings of grand crus, and visits to exceptional vineyards will enrich the experience throughout the year.



UNMISSABLE HIGHLIGHTS

Among the year's standout events, the *Semaine Île Bourbon* in May celebrates Réunion Island's culinary heritage with emblematic recipes and signature products. Early August sees *Sommelier Week*, which honours the subtle art of food and wine pairing, while the *Chocolate Festival* from 15–21 June delights lovers of sweets and chocolate creations. The *Sustainable Gastronomy Week, Heritage Resorts & Golf's* flagship culinary festival, returns for its fifth edition from 5–11 October, highlighting the brand's commitment to responsible cuisine, local producers, and sustainable practices.

The year concludes with the festive season, featuring signature menus crafted by French Michelin-starred chef *Laurent Lemal* and pastry chef *Julie Lemal*. Together, they will create a complete culinary experience, blending tradition and creativity, where each dish tells a story and becomes a moment of shared joy. In the warm, elegant surroundings of Bel Ombre, these festive events will bring to a close a year dedicated to excellence, conviviality, and pleasure.

With the 2026 culinary calendar, *Heritage Resorts & Golf* confirms its status as a must-visit gastronomic destination in the Indian Ocean. The programme embodies a vision of living, worldly cuisine, deeply rooted in local terroirs and seasons, and designed as a holistic, immersive experience.

FOR MORE INFORMATION,

VISIT THE DEDICATED 2026 CULINARY CALENDAR PAGE:

<https://heritageresorts.mu/hotels-mauritius/culinary-calendar>

[View the full calendar](#)

Download pictures [here](#)

THE FACES BEHIND THE 2026 CULINARY CALENDAR



Dominique Grel, General Manager of Heritage Le Telfair

The driving force behind this ambitious culinary vision, *Dominique Grel* embodies the spirit of the gastronomic calendar. Leading *Heritage Le Telfair* since 2022, Grel draws on a career deeply rooted in haute cuisine. Trained in prestigious French establishments, he began his career as a head chef in renowned Michelin-starred restaurants between 1990 and 2004, before serving as executive chef in luxury five-star hotels in Mauritius and abroad. This dual expertise in cuisine and hospitality informs his demanding yet profoundly human approach to gastronomy.

“Gastronomy is, above all, about sharing, respect for the product, and human connection. Through the 2026 culinary calendar, we aimed to create far more than a series of events: a true platform for exchange between chefs, producers, winemakers, and guests. Every residency, every dinner, is designed as a genuine moment of sharing, where excellence serves emotion and pleasure.”

Jérôme Carlier, General Manager of Heritage Awali

A key figure in this culinary initiative, *Jérôme Carlier* brings a distinctive sensibility to the 2026 calendar, shaped by his deep appreciation of wine and hospitality. With an international career spanning Michelin-starred establishments and a role as head sommelier within a hotel group, Carlier infuses *Heritage Awali* with a generous, contemporary vision of gastronomy, where wine becomes a central thread of emotion and conviviality.



“Gastronomy and wine have the unique power to create lasting memories. At Heritage Awali, we are committed to offering accessible, sincere, and deeply convivial experiences, where every pairing and every encounter tells a story. This culinary calendar is an invitation to celebrate pleasure, discovery, and generosity in a spirit of authentic sharing.”

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.



ABOUT 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, MOKA'Z; and territorial brands like Bel Ombre and Chamarel. The group currently employs over 2,000 people.



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