



HERITAGE
LE TELFAIR
MAURITIUS



CHOCOLATE WEEK 2026

Ode to Chamarel Coffee

15–20 June

From 15 to 20 June 2026, Heritage Le Telfair invites guests to discover La Semaine du Chocolat, an exceptional celebration of fine chocolate artistry and haute pâtisserie, inspired for this edition by the aromatic soul of Chamarel coffee — the only coffee grown and roasted in Mauritius.

For this exclusive edition, renowned **French pastry chefs Maëlig Georgelin, Enzo Roussel and Stéphane Giraud** will join the resort for a curated week of immersive masterclasses, refined gastronomic experiences and exclusive culinary creations.

For reservations and enquiries,

rbooking@heritageletelfair.mu | 601 5529 | 5511 5811 | 58589444



THE PROGRAM HIGHLIGHTS

MONDAY
15 JUNE 2026

BABA EN FOLIE : MASTERCLASS WITH CHEF STÉPHANE GIRAUD

3:00 PM – 4:00 PM

Cavendish Bar — Under the Banyan Tree

Discover the refined techniques of French pastry artistry during an exclusive live masterclass hosted by acclaimed pastry chef Stéphane Giraud.

Includes:

- Live pastry demonstration
- Chocolate-making techniques
- Gourmet tasting experience

Price: Rs 1,500 per person

WELCOMING COCKTAIL

6:30 PM

Main pool

Celebrate the opening of La Semaine du Chocolat 2026 with an elegant evening cocktail reception featuring:

- Chocolate & bubbles pairing
- Rum & gourmet canapés
- Traditional Sega performance

GRAND ATELIER OF ANNABELLA’S

From 7:30 PM

Annabella’s Restaurant

A spectacular opening buffet showcasing signature creations and live culinary stations imagined by our guest pastry chefs and culinary brigade.

Price: Rs 4,200

Included for Half Board and Gourmet Bliss



TUESDAY
16 JUNE 2026

FESTIVAL DES SUZETTES :
MASTERCLASS WITH CHEF MAËLIG GEORGELIN

3:00 PM – 4:00 PM

Cavendish Bar — Under the Banyan Tree

Join renowned French pastry chef Georgelin Maëlig for an immersive chocolate and dessert experience showcasing creativity, technique and flavour.

Includes:

- Live demonstration
- Signature dessert tasting

Price: Rs 1,500

CHOCOLATE & RUM EXPERIENCE

From 6:00 PM

Cavendish Bar

Embark on a sensory journey where house-roasted cacao beans are transformed into exquisite handmade chocolates.

Discover the smooth character of our finest local rums in cocktails, expertly paired with refined chocolates to unveil notes of fruit, spice, and bold flavour.

Price: Rs 2,000 per person

GALA DINNER — VICE VERSA

From 7:30 PM

Le Palmier

A reversed gastronomic dinner celebrating the unexpected harmony between sweet and savoury inspirations.

Price : Rs 4,000

Half Board Supplement: Rs 2,200

Gourmet Bliss: Included



WEDNESDAY
17 JUNE 2026

CHOCOLATE & CHAMAREL COFFEE HIGH TEA

3:30 PM – 4:30 PM

Cavendish Bar

An elegant high tea experience celebrating the rich aromas of chocolate and coffee from Chamarel.

Enjoy:

- Signature pastries and sweet delicacies
- Hot and iced chocolate creations
- Chamarel coffee selection
- Live pastry competition
Cake de Voyage competition — Chocolate & Coffee Edition

THURSDAY
18 JUNE 2026

CHOU RENVERSÉ : MASTERCLASS WITH CHEF ENZO ROUSSEL

3:00 PM – 4:00 PM

Cavendish Bar, under the Banyan Tree

Experience the creativity and precision of French pastry through an exclusive masterclass hosted by Enzo Roussel.

Includes:

- Live demonstration
- Gourmet tasting

Price: Rs 1,500

GALA DINNER — PASTRY CLASSICS REVISITED

From 7:30 PM

Gin'ja

A bold and inventive culinary journey where iconic French pastry classics are reimagined as refined savoury creations.

Price : Rs 5,000

Supplement for Half Board and Gourmet Bliss: Rs 2,500



FRIDAY
19 JUNE 2026

CAFÉ GOURMAND COMPETITION BY OUR PASTRY CHEFS

3:30 PM	Cavendish Bar Including: • Tasting Experience • High Tea experience and coffee from chamarel Price: Rs 1,500
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SATURDAY
20 JUNE 2026

ALL CHOCOLATE DINNER

From 7:30 PM	La Réserve Golf Links A fine dining experience where chocolate becomes the central element of gastronomy. Crafted collaboratively by pairs of chefs under the direction of Executive Chef Jean-Philippe Borro, each course explores the versatility and elegance of chocolate in contemporary cuisine. Highlights of the evening: • Aperitif & Gin Bar • Gourmet canapés • Art exhibition by Mauritian artist Sapna • Musical pairings curated with the Mozart School of Music • Announcement of the winner of the Cake de Voyage Competition Price: Rs 5,000 <i>Half Board Supplement: Rs 3,000</i> <i>Gourmet Bliss Supplement: Rs 2,500</i>
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MEET THE CHEFS



MAËLIG GEORGELIN

CREATIVE PASTRY CHEF & RELAIS
DESSERTS MEMBER

Leading seven pastry boutiques in Brittany, Maëlig Georgelin is recognised as one of France's most dynamic pastry chefs. A member of the prestigious Relais Desserts association and winner of Le Meilleur Pâtissier Les Professionnels in 2019, he is celebrated for his bold and contemporary vision of French pâtisserie.

ENZO ROUSSEL

CONTEMPORARY PASTRY CHEF & CREATIVE
CONSULTANT

Immersed from an early age in the world of artisanal craftsmanship, Enzo Roussel developed a refined appreciation for precision, creativity and elegant pastry design. After experiences within prestigious Parisian establishments including Plaza Athénée and Shangri-La Paris, he collaborated alongside renowned pastry chef Christophe Michalak and now partners with luxury hospitality brands to create sophisticated dessert experiences.



STÉPHANE GIRAUD

ARTISAN CHOCOLATIER & PASTRY CHEF

Trained under renowned chocolatier Christian Constant, Stéphane Giraud continued his culinary journey alongside Swiss double Michelin-starred chef Didier De Courten. After ten years as Executive Pastry Chef within luxury hospitality establishments in Saint-Barthélemy, he opened his first pastry and chocolate boutique in Carantec in 2009. Today, he operates three boutiques across the Bay of Morlaix, where his creations are celebrated for their authenticity, finesse and artisanal craftsmanship.



RESERVE YOUR EXPERIENCE

Advance reservations are recommended for the experiences and dining events.

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