

Executive Chef Christof Egli



Executive Chef Christof Egli hails from the foothills of the majestic Swiss Alps. With his formative years spent perfecting modern European cuisine – then throwing in colour and spice from his travels around the globe – Chef Christof headed off to the Canadian Rockies in the 1990s, taking a position at the luxury Relais & Chateaux Post Hotel & Spa on the shores of Lake Louise.

Next came China, from Wuhan to Shanghai, where at the Sofitel he served tennis pros at the exciting annual ATP tournament. At the Swissôtel in Chicago, Chef Christof upped his game even further, cooking for presidents and Hollywood A-listers alike. It was here that Bill Clinton complimented his steak.

Chef Christof then explored the world of Middle Eastern cuisine, helming the kitchens at the InterContinental in Aqaba and Mövenpick on the Dead Sea. He and his team were chosen as the official caterers of the World Economic Forum in 2011, serving heads of state and dignitaries who converged on the high-end resort town.

From stints in Vietnam and China to Saudi Arabia and the UAE, Chef Christof has spent the last 20 years learning the secrets of each region's cuisine. A graduate of the Cornell School of Administration, he now joins us in the sunny Maldives, bringing freshness and pizzazz to the island's epicurean journeys.