



ANANTARA  
HOTELS · RESORTS · SPAS

PARADISE FOR THE SENSES.  
Guest Chef Programme 2017





FOREWORD  
BY COETZER DEYSEL,  
CLUSTER GENERAL  
MANAGER

Dear Friends,

Welcome to 2017 and warm greetings from Anantara and Naladhu Maldives in South Malé Atoll. As we enter into the brand new year, it is our sincere hope that every guest will look forward to an inspiring stay while here in paradise.

To kickstart the year, we've invited several special guests to our resorts between the months of January and April for our 'Paradise of the Senses' event. Walter Butti, our Cluster Executive Chef, has lined up four culinary luminaries to grace our islands and a chance for our guests to attend exclusive wine dinners hosted by each of the distinguished chefs. Sample some of the most exquisite gourmet creations amidst this glorious setting and let your time with us be a lasting memory.

I await the honour of meeting each of you and look forward to hearty conversations and a superlative dining experience.

**Coetzer Deysel**

Cluster General Manager  
Anantara Dhigu Maldives Resort, Anantara Veli Maldives Resort  
and Naladhu Maldives








## INTRODUCTION BY WALTER BUTTI, CLUSTER EXECUTIVE CHEF

George Bernard Shaw, the acclaimed playwright had said, “There is no love sincerer than the love of food.” How absolutely true this is, especially if it is the love of good food.

I am proud to be able to invite my esteemed friends to this part of the world – an alluring one, no less – that they may share their magic with you. At the same time, I am humbled by their generosity and passion to spread this love of food with every guest they will encounter.

I have known since I was a young boy that I wanted to be a chef. To be able to live my dream has been a joy, and to be able to meet like-minded individuals is a privilege. And so, bringing these chefs as guests to Anantara Maldives gives me great satisfaction – that together, we can share our love for gastronomy and partake of the bonding that this brings.



This Guest Chef Programme – A Paradise of the Senses – is my most ambitious one yet. I’ve worked with Heiko before and he was the one that brought Johannes into the picture. Igor – I’ve done similar guest chef appearances with him some time back – expressed his keenness in participating and finally, Simon, whom I met through a mutual friend, completes the culinary quartet.

And so, starting from January, I will be hosting one guest chef per month where each master will showcase his skills to engage your taste buds. Enjoy the journey that we’re bringing you on. Cheers!

### **Walter Butti**

Cluster Executive Chef  
Anantara Dhigu Maldives Resort,  
Anantara Veli Maldives Resort and Naladhu Maldives

**2 – 9 JANUARY 2017**

THE LIVING ROOM AT NALADHU MALDIVES

**IGOR MACCHIA, CHEF OWNER OF  
LA CREDENZA RESTAURANT IN  
TORINO, ITALY**

Food and travelling are two of Igor Macchia's passions. With the latter, he gains knowledge of new ideas and cultures; by combining both loves through opportunities such as Anantara's Guest Chef Programme, Chef Igor is able to appreciate and share his discoveries with an even larger audience.

Chef Igor specialises in modern Italian fine dining but has always held a secret fascination for the Eastern world and its cultures. He was trained in several Michelin-starred restaurants, mentored by the likes of Michel Roux Junior and Gilles Dupont before he started travelling across Asia to broaden his experience and insights.

La Credenza was started in 2005 after Chef Igor spent years experimenting and crafting a personal style. This co-ownership between Chef Igor and Giovanni Grasso was awarded a Michelin star the year following its debut. Located outside of Torino in Italy, dining at La Credenza is characterised by tantalising cuisine from a talented team, served in an airy space fronted by large windows facing the restaurant's herb garden.

For his short stint at Naladhu, Chef Igor will work together with the team at The Living Room to bring that same dining experience at La Credenza to the Maldives. Fresh produce will be flown in specially for Chef Igor's wine dinner events where guests will be treated to modern Italian delicacies over two evenings.



## PROGRAMME

**4 January 2017**

Wednesday

**Special Cocktail**

Aqua Beach  
(Anantara Dhigu Resort),  
at 5.30 pm

**5 January 2017**

Thursday

**Wine Dinner**

priced at USD 195 ++  
per adult  
The Living Room, at 7.00 pm

**7 January 2017**

Saturday

**Wine Dinner**

priced at USD 195 ++  
per adult  
The Living Room, at 7.00 pm



For more information on Igor Macchia and La Credenza, visit  
[www.igormacchia.com](http://www.igormacchia.com)



**19 – 26 FEBRUARY 2017**

THE LIVING ROOM AT NALADHU MALDIVES

## HEIKO NIEDER, DOLDER GRAND'S CHEF FINE DINING AT THE RESTAURANT, ZURICH, SWITZERLAND

Known within the world of luxury and lifestyle living, German chef Heiko Nieder is nothing short of a legend. Chef Heiko helms The Restaurant at the Dolder Grand, Zurich's highest-rated restaurant with two Michelin stars and 18 GaultMillau points. He is also the brainchild behind the Dolder Grand's annual gourmet festival, The Epicure, which was successfully launched in the autumn of 2014.

The innovative menu at The Restaurant is characteristic of Chef Heiko's style which offers its visitors an impressive array of flavours that break away from traditional concepts of taste. A chef who loves to experiment, Heiko promises diners thrilling nuances at mealtimes, all the way through to desserts! Chef Heiko's creations are award-winning: it was his creative cuisine that won him the GaultMillau title of 'Discovery of the Year' in 2003.

Following this accolade, Chef Heiko was awarded successively by top establishments – including Guide Bleu's 'Le Grand Chef du Guide Bleu 2014/15' – a testament to his talents and contributions to this industry.

Chef Heiko is no stranger to Anantara Maldives, having been here thrice before. This next trip in February 2017, he will be cooking together with the culinary team from The Living Room in Naladhu. Seats are very limited for this maestro's events, one of the most exclusive for this programme. Expect to savour delicacies paired with the best Champagnes and wines at the balmy pool terrace of The Living Room.

## PROGRAMME

**21 February 2017**

Tuesday

### **Wine Dinner**

priced at USD 195 ++  
/ USD 225 ++ per adult  
The Living Room, at 7.00 pm

**24 February 2017**

Friday

### **Wine Dinner**

priced at USD 195 ++  
/ USD 225 ++ per adult  
The Living Room, at 7.00 pm



*For more information on Heiko Nieder and the Dolder Grand, visit  
[www.thedoldergrand.com/en/](http://www.thedoldergrand.com/en/)*



**5 – 12 MARCH 2017**

THE LIVING ROOM AT NALADHU MALDIVES

**JOHANNES KING, OWNER AND CHEF OF SÖL'RING HOF IN SYLT, GERMANY**

Johannes King's illustrious career began in the early 1980s, taking him to top restaurants across Western Europe where he honed his skills and gained knowledge which eventually led to his first culinary award – Aufsteiger des Jahres (translated to mean 'climber of the year') by GaultMillau in 1997. Throughout his travels, he took the time to learn with, and from, the best chefs: Raymond Blanc, Heinz Winkler, even the late Bernard Loiseau.

When Chef Johannes took over Hotel Söl'ring as executive chef and host following a successful stint with Dorint AG, it paved the way forward for him. Today, under Chef Johannes' leadership, Hotel Söl'ring in Sylt commands 2 Michelin stars and 17 GaultMillau points, a standard he has maintained since 2004.

Having grown up on a farm with nine siblings, Chef Johannes' early encounters with food – regional and seasonal fruits and vegetables, with fresh meat from the butcher next door – sharpened his palate for authenticity and quality and appreciation for sustainability. Diners at Hotel Söl'ring are treated to an encounter with the landscape and produce of Sylt and the surrounding North Sea.

Guests who attend Chef Johannes' exclusive dinners at The Living Room in Naladhu will be equally pleased to savour the originality and innovation of this maestro's hands. As one who is known for his meticulous strive for absolute perfection, the dinners at Anantara Maldives will definitely be a highly anticipated one. The cocktail session organised prior to the dinners offer diners a chance to know more about Chef Johannes and his cuisine.



## PROGRAMME

**7 March 2017**

Tuesday

**Special Cocktail**

Aqua Beach  
(Anantara Dhigu Resort),  
at 5.30 pm

**8 March 2017**

Wednesday

**Wine Dinner**

priced at USD 195 ++  
/ USD 225 ++ per adult  
The Living Room at 7.00 pm

**10 March 2017**

Friday

**Wine Dinner**

priced at USD 195 ++  
/ USD 225 ++ per adult  
The Living Room at 7.00 pm



For more information on Johannes King and Söl'ring Hof, visit  
[www.soelring-hof.de/restaurant/](http://www.soelring-hof.de/restaurant/)

**2 – 9 APRIL 2017**

THE LIVING ROOM AT NALADHU MALDIVES

**SIMON HULSTONE, CHEF  
PROPRIETOR OF THE  
ELEPHANT RESTAURANT  
IN DEVON, ENGLAND**

Chef Simon Hulstone, one of the UK's most decorated chefs, started cooking professionally since his school days. By his early teens, he already had several World Junior titles to his name and until 2011, was the only British Chef to win gold in the World Skills Awards. In 2003, Chef Simon was awarded the Roux scholarship for young chefs and went on to win the Craft Guild of Chefs National Chef of the Year award in 2008.

Simon has twice represented the UK in the Bocuse d'Or, the world's most prestigious culinary contest, and has the honour of holding 3AA Rosettes. Outside of the restaurant, Chef Simon has also worked with Heston Blumenthal to create a menu for British Airways passengers during the Olympics and Paralympics and prepared a Team GB fundraising banquet which was attended by Prince William and the Duchess of Cambridge!

Soon after Chef Simon started The Elephant, it was awarded a Michelin star in 2005 which it maintains till today. The Elephant is also firmly recognised by customers and critics as a top culinary destination. To deliver its top-notch cuisine, Chef Simon and his team are committed to the sustainability of the restaurant's operations and achieves its farm-to-table concept with their dedicated 69-acre farm and close support from the local suppliers.

In line with Chef Simon's focus on sustainability, the two evenings that he will spend with The Living Room team will present diners with an exceptional menu dedicated to pure delight and satisfaction. If you have never tried sustainable wines, take this opportunity to enjoy a meal served alongside some of the best bio-dynamic wines in the world.



## PROGRAMME

**4 April 2017**

Tuesday

**Special Cocktail**

Aqua Beach  
(Anantara Dhigu Resort),  
at 5.30 pm

**5 April 2017**

Wednesday

**Wine Dinner**

priced at USD 195 ++  
per adult  
73 Degrees, at 7.00 pm

**7 April 2017**

Friday

**Wine Dinner**

priced at USD 195 ++  
per adult  
73 Degrees, at 7.00 pm



*For more information on Simon Hulstone and The Elephant Restaurant, visit*  
[www.elephantrestaurant.co.uk/](http://www.elephantrestaurant.co.uk/)



DINING HAS ALWAYS TAKEN CENTRESTAGE WITH ANANTARA MALDIVES  
IN THE SOUTH MALÉ ATOLL:

we are privileged to be able to provide our guests from Anantara Dhigu, Anantara Veli and Naladhu with a variety of dining options set amidst stunning environs, each with its own distinct character. We hope you'll have the opportunity to sample the cuisine from each restaurant during your stay with us.

*Wave Breaker Dining at Naladhu*







## FUSHI CAFÉ

ANANTARA DHIGU MALDIVES RESORT

Overlooking the lagoon, Fushi Café serves a full breakfast buffet complete with live cooking stations offering a wide variety of international favourites to start the day. On selected evenings, the restaurant adopts a changing theme to give guests a taste of international cuisines ranging from Chinese to Italian to Indian Ocean flavours.



## SEA. FIRE. SALT

ANANTARA DHIGU MALDIVES RESORT

Featuring an alfresco wooden deck over the turquoise lagoon, Sea. Fire. Salt. offers a crossroad of cuisines and cooking styles. Freshly caught Maldivian favourites such as reef fish, lobster and prawns, and prime aged imported cuts from Australia can be ordered flame-grilled, tandoori style, wok sautéed or cooked to perfection in a wood-fired oven. The experience is accentuated by our salt selection from around the world, which our resident Salt Guru will help you to select.





## TERRAZZO

ANANTARA DHIGU MALDIVES RESORT

Bringing Italy to the tropics in an intimate mezzanine venue that opens out on to a terrace with soothing views across the lagoon. An impressive menu – homemade risotto and pasta are signature dishes – is accompanied by wines from the northern and southern regions of Italy. Visit the Wine Loft where Anantara's own Wine Guru has sourced some of the finest grape varietals and international wine selections from around the world to accompany your meal.



## AQUA

ANANTARA DHIGU  
MALDIVES RESORT

Enjoy light meals between lunchtime and 6.00 pm, afternoon beverages by the pool and live music in the evening. Leading to the sunset beach, Aqua Bar is a romantic spot, perfect for catching the last light of the day with an iced cocktail. Located poolside, they serve to the sun loungers and our popular ocean hammock as well.



## 73 DEGREES ANANTARA VELI MALDIVES RESORT

An enticingly light and airy coastal style pavilion serving a sumptuous breakfast buffet every morning with a selection of fresh tropical fruits and juices, cereals, homemade breads, grilled meats, vegetables and omelettes made to order. Breakfast here is only offered to our adult guests, and in the evenings, the restaurant transforms into a semi-buffet oceanfront dining venue open to all our Dhigu, Veli and Naladhu guests.



## BAAN HURAA ANANTARA VELI MALDIVES RESORT

Home to the finest Thai cuisine in the Maldives, this teak house restaurant is poised over water on the edge of an inner lagoon and outer reef. Accessible through Anantara Veli Maldives Resort, guests will enjoy authentic Thai cuisine, including coconut curries from Thailand's southern provinces, as well as hot and spicy dishes from the north, bound together by an authenticity of flavour.





## DHONI

ANANTARA VELI MALDIVES RESORT

Located poolside, this is a popular area for socialising and relaxation. It is also the perfect spot from which to watch the ocean waves roll in while savouring a light and refreshing lunch or an afternoon and evening refreshment. Settle into a sun lounger by the infinity-edge pool and glance at the seascape as you unwind. Dhoni bar serves an array of island-style cocktails and light snacks, perfect for those Maldivian sunsets with an ocean view.



## ORIGAMI

ANANTARA VELI  
MALDIVES RESORT

Our modern yet casual Japanese restaurant serves unique dining journeys with a choice of a light gourmet menu with handcrafted sushi and sashimi and slow charcoal grilled robatayaki skewers. Livening up the experience, our chefs dazzle guests with sizzling Teppanyaki cooking skills and meals.





## THE LIVING ROOM NALADHU MALDIVES

Mix and match fine wines, ocean breezes and excellent cuisine choices. Overlooking the lagoon, The Living Room is an elegant beachfront dining scene. The glass-walled wine cellar takes centrestage, stocked with some of the most esteemed (and a few of the rarest) vintages from both the Old and New Worlds and a wine list most epicureans will admire. The seasonal menu crafted by our chef brings refined food together with a relaxed feel for breakfast served throughout the day, a refreshing lunch, or romantic dinner for a truly unforgettable experience. Let our Master Sommelier help you pair the wine with the meal or the meal with the wine so that each of your dining experiences is as special as Naladhu.



OUR GUEST CHEFS  
AND THEIR RESTAURANTS



**Igor Macchia**  
**Chef Owner**  
La Credenza Restaurant



**Heiko Nieder**  
**Chef Fine Dining**  
The Restaurant at The Dolder Grand



**Johannes King**  
**Owner and Chef**  
Söl'ring Hof



**Simon Hulstone**  
**Chef Proprietor**  
The Elephant Restaurant





**LA CREDENZA**  
ONE MICHELIN STAR

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