



MEDIA RELEASE

Fiji's Luxury Over-Water Bure Resort Announces New Chef

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Fiji – 1 October 2008. Fiji's most unique luxury resort with the first and only over-water bures has a new Executive Chef.

Likuliku Lagoon Resort opened in April 2007 and quickly became renowned for its Chef's culinary prowess. Outgoing Australian Executive Chef, Shane Watson took cuisine to new levels in Fiji during his two years at Likuliku, and will now proudly hand over the reigns to a former colleague.

Likuliku (meaning "calm waters") is located in the Mamanuca Islands of Fiji, just 25km from the main gateway of Nadi Airport. Catering to the discerning couples market only, the Resort offers a quintessentially Fijian holiday experience featuring over-water and beach bures, built and designed with traditional Fijian architecture and cultural integrity, accompanied by modern lifestyle touches.

Brett Kryskow has taken over as Likuliku's new Executive Chef. An Australian also and with a diverse and kaleidoscopic background, Brett comes directly to Likuliku from one of Sydney's icon restaurants, "The Bathers Pavilion" at Balmoral Beach where he has been deputy to the Executive Chef.

Brett's beginnings saw him working in a variety of urban Sydney and regional NSW restaurants, broken up by a spell at Maggie Beer's Adelaide restaurant "Charlicks Food Store", an exclusive heli-skiing resort in British Columbia, Canada and another at an exclusive surfing resort in Fiji.

Staying in the Pacific, Brett then spent two years as number two at "Vie Restaurant" at the award-winning Sofitel Queenstown, where he worked alongside Likuliku's Shane Watson.

Brett says, "At the age of 27, my career has brought me to this new and exciting venture in the Pacific Islands. I am looking to push the boundaries at Likuliku, utilising the local produce to create an unforgettable culinary experience for each guest.

From Maggie Beer's, interior Rockies BC, to the boutique farms and providores of Queenstown NZ and currently, the Mediterranean feel at The Bathers Pavilion, my career has influenced my own style. I am looking at interpreting the abundance of seafood and spices in Fiji into an innovative, clean, crisp and evolving cuisine."

Brett is accompanied by his fiancé Chloe Marshman, who heads up Likuliku's Pastry Kitchen and has also come from another famous Sydney restaurant "Quay". Chloe also served in the award-winning kitchens of "Vie" at Sofitel Queenstown as Chef De Partie.

Likuliku Lagoon Resort Group General Manager Steve Anstey says that inviting Kryskow to head up the resort kitchens was an easy choice. "Brett's food methodology fits with what we are achieving at Likuliku. He will be able to continue the style of our menu whilst adding his own flavours and flare to what is a truly extraordinary dining experience".

Brett's dedication to his craft is second to none. His passion, creativity and knowledge set him apart in the cooking industry as a definite "chef to watch" over the coming years.

Accommodation prices at Likuliku Lagoon Resort start from just AUD\$465pp* per night including all meals, and during November to March, receive a bonus free night*.

Bookings and enquiries online:

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www.likulikulagoon.com

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**Approx rates only – check daily FOREX rates. Conditions Apply.*

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