



Likuliku

LAGOON

FIJI

MEDIA RELEASE

A Fiji First

-Starts -

FIJI – April, 2010. Likuliku Lagoon Resort wore Three Chefs Hats for a few days when it teamed up with Sydney's Quay Restaurant and its world-renowned executive chef Peter Gilmore, for a weekend of gastronomic delights at the first "Quay at Likuliku" guest chef event, 9-12 April.

Also in partnership with Vogue Entertaining + Travel and Victoria Wines, Peter Gilmore joined with Likuliku's executive chef Brett Kryskow to present masterclasses showcasing their culinary prowess and sharing some trade secrets. The highlight of the weekend was a 7 course Degustation dinner presented by Peter Gilmore and with matched wines by Fiji's exclusive wine provedores, Victoria Wines.

The Degustation dinner menu offered a predominantly seafood theme with Peter Gilmore's signature ingredients and style combined with local Fijian influences to create a dining experience not seen before in Fiji. Guests were wowed with a starter of locally caught Sashimi of yellow fin tuna with young coconut, lime, jackfruit, palm heart and cucumber matched with a *2005 Palliser Estate Methode Champagne*.

More Fijian locals featured with the next course of Mud Crab congee accompanied by a *2001 Rockford Semillon*. Seared sea scallops, garlic custard, pumpkin shoots, roasted scallop juices followed with a superb *2005 Bouchard Pouilly –Fuisse*. Out of the ocean and onto land, the next course was a White Pyrenees lamb loin with young vegetables, nuts and grains, celeriac puree, beautifully paired with a *2001 Stonyridge Larose*. The final course was a favourite Quay signature dessert - Snow egg, guava granita, fool and icecream sharing the spotlight with a *2006 Yalumba Botrytis Viognier*.

Guests came from far and wide to experience this unique event – the first time Australia's Vogue Entertaining + Travel magazine has taken a guest chef event outside of Australia.

About the Chefs

Prior to joining Likuliku, Brett Kryskow, was second in charge at one of Sydney's icon restaurants, "The Bathers Pavilion" at Balmoral Beach. Earlier days 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.

Likuliku is Brett's first Executive Chef role where he is continuing and enhancing the Resort's excellent culinary reputation and providing a unique dining experience in Fiji— second to none.

Peter Gilmore needs no introduction. He has been the Executive Chef of Quay Restaurant since August 2001. Peter is a 40 year old Australian, born and bred in Sydney. Since starting at Quay Peter's creative and original style has seen Quay receive seven consecutive 3 Chefs Hat awards from the Sydney Morning Herald's Good Food Guide. In addition Quay has been named Restaurant of the Year in 2003 and 2005.

Quay has made culinary history by taking out the industry's four top gongs in the same year:

RESTAURANT OF THE YEAR 2009 The Sydney Morning Herald 2009 Good Food Guide;
RESTAURANT OF THE YEAR 2009 Australian Gourmet Traveller 2009 Restaurant Guide;
RESTAURANT OF THE YEAR 2008 Restaurant & Catering 2008 NSW Awards for Excellence and
RESTAURANT OF THE YEAR 2008 Restaurant & Catering 2008 National Awards for Excellence

Likuliku Lagoon Resort is situated on Malolo Island – part of the Mamanuca archipelago – and sits in a protected bay of azure waters and white sands. Likuliku literally means “calm waters” and it is also here, where Fiji's first and only over-water bures can be experienced. Only 25km/16m west of Nadi International Airport – Likuliku is accessible by fast catamaran, private speedboat, seaplane or helicopter.

There are 45 bures at Likuliku – 10 over the water and 35 right on the beachfront. Eighteen of the beachfront bures have their own private plunge pools, whilst all 35 have spacious decks, daybed retreats, spacious interiors and outdoor showers and courtyards. The over-water bures have spectacular views and direct swimming and snorkelling access into the Lagoon.

The associated history of Likuliku has been carried through with time-honoured Fijian and Melanesian architecture and designs. Earthy tones and natural materials - seen in the traditional thatched roofing, give the Resort a warmth and character not seen anywhere in Fiji and a guaranteed quintessential Fijian holiday experience.

Recipes for the masterclasses are available online at www.likulikulagoon.com or on [Likuliku's Facebook page](#).

For bookings and further information contact: reservations@ahuraresorts.com or phone +679 672 0978.

Recently voted “Best Overseas Resort” in the Luxury Travel 2010 Gold List Awards.

Ends –

AHURA RESORTS

The Warm Heart Of Fiji.

Ahura was an ancient god of creations who symbolized life, kindness, equality, care of the environment, charity, loyalty and faithfulness to settlement, tribe and county. The omnipresent sun was an enduring symbol of radiance, purity and life sustenance. Today, Ahura Resorts embodies these same values. As a 100% Fijian-owned company, with over 30 years experience in tourism and hospitality throughout the Pacific, Ahura is dedicated to providing quality holiday and lifestyle experiences while preserving cultural values and the surrounding environment. Ahura is the management company operating one of Fiji's most popular and well-known resorts - Malolo Island Fiji, and the newest luxury escape for couples which features Fiji's first over-water bures - Likuliku Lagoon Resort. Experience the Warm Heart of Fiji with Ahura Resorts.

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