

PRESS RELEASE

Six Metres Below & Above in the Maldives with Two Michelin-Starred Chef Paco Roncero

Chef Paco to host Dining Experiences at Anantara Kihavah Maldives Villas & Niyama Private Islands Maldives

July 2021: This August, the Maldives welcomes a Spanish sensation in the form of Two Michelin-Starred Chef, Paco Roncero. Anantara Kihavah Maldives Villas and sister property Niyama Private Islands Maldives will each host an exclusive lunch and dinner with Chef Paco, where guests can experience first-hand his celebrated gastronomic flair in a stunning locale.

A name synonymous with avant-garde Spanish cuisine, Chef Paco Roncero weaves his masterful command of advanced cooking techniques with bursting creativity and innate sensibility. His two Michelin Stars and three Soles Repsol portray his inquisitive mind and capacity for gastronomical innovation.

Bringing his brand of culinary exploration for the first time to the Maldives, sublime dining experiences beckon both at Anantara Kihavah and Niyama Private Islands; six metres below and above the Indian Ocean.

Anantara Kihavah Maldives Villas

Dinner at SEA – Monday 2nd August

Exclusive to 14 guests, the culinary journey begins with a dinner six metres under sea. Perched at the edge of the island's famed house reef, SEA is the resort's award-winning underwater restaurant and wine cellar, home to over 450 labels and vintages dating from the 17th century. Inspired by the richness of the ocean, an eight-course degustation menu will feature Chef Paco's creations including White Chocolate and Cardamon "Doughnut" with Foie Gras, Seabass Ceviche in "Tiger's Milk", and Lobster with Olive Oil and Pink Pomelo Essence. Paired with distinguished wines orchestrated by the Wine Guru, savour this experience whilst luxuriating in panoramic views of nocturnal marine life at play amongst vibrant corals.

USD 345++ per person (eight-course degustation menu)
USD 540++ per person with wine pairing

Lunch at FIRE – Tuesday 3rd August

The second showcase of Chef Paco's culinary finesse takes place at the dramatic over water setting of FIRE. Enveloped by all shades of endless blue vistas, 14 diners can expect theatrical flair served alongside a gourmet six-course lunch featuring dishes such as Tartar of Tuna, Caviar and Anchovy, Lobster Gazpacho with Basil Perfume and Slow-cooked Confit Lamb Shoulder with Lemon Puree.

USD 295++ per person (six-course menu)
USD 420++ per person with wine pairing



Situated within the Baa Atoll in a UNESCO Biosphere Reserve teeming with rich marine life, discover an idyllic Indian Ocean retreat at Anantara Kihavah Maldives Villas. Nestled amongst lush vegetation, 80 spacious private pool sanctuaries and cool open spaces culminate in the ultimate tranquil paradise. Passionate about bringing story collecting travellers closer to the natural, cultural and historic allures of this fascinating island, the resort offers a diverse array of land-based, over water and underwater activities for fitness fanatics, foodies, spa and wellness aficionados, families and couples alike.

Niyama Private Islands Maldives

Chef Paco will present an exciting menu of flamboyant dishes paired with fine wines, firstly perched over the ocean at Edge and then six metres below the surface at Subsix.

Dinner at Edge – Monday 9th August

Half a kilometre from shore, a speed boat takes guests to Edge, the resort's signature fine-dining restaurant. Showcasing the succulent seafood found in and around the Maldives, Edge specialises in creating contemporary culinary masterpieces.

Guests joining Chef Paco's one-off dinner at Edge will delight in dishes including Salmon Tartar, The Garden of Paco Roncero, and to wrap up, Rhubarb Soup with tomato and kumquat confit.

USD 310++ per person (six courses with soft drinks)

USD 385++ per person (with wine pairing)

Lunch at Subsix – Tuesday 10th August

Six metres below Edge, the underwater playground of Subsix hosts guests for Champagne breakfasts, subaquatic lunches and weekly glow parties, with aquatic-themed décor and surrounding views of the reef and marine life.

Chef Paco's special lunch journey includes Spanish Tortilla of the 21st Century and Lobster with extra virgin olive oil and pink grapefruit soup. For those with a sweet tooth, the menu finale is Orange Sorbet with Pedro Ximenez and virgin olive oil.

USD 250++ per person (five courses with soft drinks)

USD 325++ per person (with wine pairing)

Those familiar with Chef Paco's cuisine will know of his passion for olives and olive oil, which shines through in these menus, all of which start with one of Paco's famed dishes, "Taster of Olive Oil from Ancient Olive Trees".

Niyama Private Islands offers a collection of 134 villas, suites and pavilions, located over a turquoise lagoon and dotted along the beaches of two islands – Play and Chill, which are connected by a bridge. The laid-back resort offers an abundance of space and privacy and a multitude of experiences tailored to adventurous honeymooners, active couples and style-savvy families.



Cooking Class with Chef Paco

Guests at Niyama Private Islands will also have the opportunity to join a cooking class with Chef Paco and learn how to recreate some of his gourmet treats at home. Taking place on the morning of Wednesday 11th August, this class will feature a three-course menu of Paco's classics.

USD 195++ per person, including soft drinks and a glass of bubbles, plus indulging in what you've cooked.

For those guests lucky enough to have timed their Maldives dream holiday at Anantara Kihavah and Niyama Private Island with Chef Paco's special dining experiences, lunches and dinners can be booked as follows:

Anantara Kihavah Maldives Villas

Call +960 664 4111, visit [Anantara.com/en/kihavah-maldives](https://www.anantara.com/en/kihavah-maldives) or email reservations.maldives@anantara.com.

Niyama Private Islands Maldives

Call +960 676 2828, visit [niyama.com](https://www.niyama.com) or email reservations@niyama.com

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Editor's Notes:

Anantara is a luxury hospitality brand for modern travellers, connecting them to genuine places, people and stories through personal experiences, and providing heartfelt hospitality in the world's most exciting destinations. The collection of distinct, thoughtfully designed luxury hotels and resorts provides a window through which to journey into invigorating new territory, curating personal travel experiences.

From cosmopolitan cities to desert sands to lush islands, Anantara connects travellers to the indigenous, grounds them in authentic luxury, and hosts them with passionate expertise. The portfolio currently boasts over 40 stunning properties located in Thailand, the Maldives, Indonesia, Vietnam, China, Cambodia, Sri Lanka, Mozambique, Zambia, the UAE, Qatar, Oman and Portugal, with a pipeline of future properties across Asia, the Indian Ocean, Middle East, Africa and South America. The brand's premier vacation ownership programme, Anantara Vacation Club, extends the opportunity to own a share in the Anantara experience with a portfolio of eight luxurious Club Resorts as well as travel privileges at partner resorts and hotels worldwide.

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