



FOOD NEWS FROM AROUND THE WORLD

BY HELÉNE RAMACKERS

We bring you the latest food news from
around the globe, with new openings,
menus to make you salivate and fresh happenings.



CHEF ALEXANDER BAERT

Hotel d'Angleterre, the grande dame hotel of Scandinavia, dates back to 1755 when it began as a restaurant created by Maria Coppy and Jean Marchal – after whom the hotel's contemporary Michelin-starred restaurant, Marchal, is named. Alexander Baert took over as Marchal's head chef in early 2025, a move designed to ensure the ongoing innovation of a restaurant long known for its uniquely French influence on exquisite Nordic cuisine. Born in England and raised in France, 29-year-old Alexander Baert has an impressive résumé that includes working with and learning from some of Europe's most superlative chefs, including Alain Ducasse, Anne-Sophie Pic, and Rasmus Kofoed of Copenhagen's Geranium. As the new head chef at Marchal, Alex blends classic techniques with modern creativity, crafting dishes that balance tradition, innovation, and personal storytelling. Some of his signature dishes include Chicken with Vin Jaune and Morels, a tribute to his childhood in Jura, and Foie Gras with Port Wine; Alex's menu will also feature classics such as Canard à la Presse, Pithivier, and Crêpes Suzette. Alex remarked, "my goal for Marchal is to push boundaries while staying true to my vision, the essence of great hospitality, and the pursuit of excellence."

What sparked your interest to become a chef?

My journey into the culinary world began at a young age. At five, I moved to France when my parents took over the management of Château de Germigny, a Relais & Châteaux property with one Michelin star.

We lived above the kitchen, and every morning, I woke to the enticing aroma of freshly baked bread and croissants. The kitchen became my playground, and tasting the finest French cuisine made with local ingredients became part of my daily life. This deep-rooted connection to food and flavors is what I strive to bring to Marchal today.

What are your favorite dishes from your childhood?

The chicken and vin jaune sauce is a dish I would have every Sunday night with my parents at home. So, this dish sparks many childhood memories and is very nostalgic and heartwarming for me.

Do you still eat those dishes today?

Yes, this dish follows me through every chapter of my life and it's a dish I have put on the Marchal menu for others to taste a part of my childhood. Every day that I taste the sauce in the Marchal kitchen, it gives me a smile and

immediately brings me back to my childhood and to my parents kitchen.

Has your palate refined with time?

Yes definitely, I have learned alongside the best chefs in the world and I try to understand and acknowledge the different flavors and how each ingredient should be used.

What is your favorite meal to make at home?

Definitely pasta – all kinds of pasta.

And to make in your restaurant?

I enjoy every single dish in the restaurant. As I have incorporated dishes from my childhood and my journey, they all have a special meaning to me.

What is the hardest thing about being a chef?

It is to follow the seasons and to use the right ingredients for the sustainability and to challenge my creativity day by day.

And the most rewarding?

Happy guests and a happy team.

<http://www.danglerterre.com/en/dining/marchal>





AROMI AT HILTON MOLINO STUCKY VENICE

Enjoying a peaceful canal-side location with a summer terrace and spectacular city views within the grounds of the hotel, Aromi is an intimate and elegant restaurant with a range of sumptuous signature dishes. Drawing inspiration from seasonal produce and creating a gastronomic experience to delight the senses using unusual combinations of flavors as well as Chef Ivan's extensive international experience, this season's menu is an alluring blend of the finest Italian ingredients and oriental spices. Inviting diners to indulge in an unparalleled gastronomic experience, harmonized with curated wine pairings, each dish on the menu sees a chef's tale unfold on the plate.

The signature dishes on the new menu have been personally created by Chef Ivan and are a true labor of love honed over many months.

Stand out dishes include a striking Fassona Tartare, Turnip and Karashi Mustard, Marrow and Whiskey starter that looks almost too good to eat, and Spaghetti with Cuttlefish Ink, Yuzu Kosho Bisque and Sea Urchins. Sure to surprise and delight sweet-toothed diners, Popcorn English Cream, Burnt Milk Panna Cotta, Corn Caramel and Popcorn Gelato provides the ultimate dessert to complete the feast.

Describing his signature dish of Roasted Glacier 51 codfish fillet with chorizo powder, zucchini carpaccio, spinach, bouillabaisse and chorizo sauce, Chef Ivan said "The flavor combination in this dish is sure to surprise. We have used the sweetest spinach from Japan to balance the tastes of spicy chorizo sausage with succulent codfish and a carpaccio of zucchini marinated in anchovies, capers and lemons.

This dish is a true culinary experience for all the senses!"

Additional signature dishes include deliciously light Thai-marinated salmon with a fragrant sauce and salmon caviar, while vegetarian offerings such as Aubergine Parmigiana and Artichoke Risotto with Cynar provide a flavor sensation for every diner.

For more information or to book visit <https://www.hilton.com/en/hotels/vcehihi-hilton-molino-stucky-venice/>





A CURATED EXPERIENCE AT CAPE TOWN'S ELLERMAN HOUSE

Curate is **Ellerman House's** latest culinary venture, located within the hotel's renowned Wine Gallery. The new fine-dining experience, which will operate three nights a week, reimagines South African cuisine through a seasonal multi-course tasting menu led by Head Chef Kieran Whyte. Each dish draws on the region's rich culinary heritage and diverse cultural influences, highlighting the finest locally sourced ingredients. The menu is paired with exceptional South African wines from Ellerman House's

extensive cellar, which includes rare vintages from the 10,000-bottle collection housed in the Wine Gallery. With limited seating, the experience is intimate and immersive, guided by knowledgeable wine stewards and shaped by Ellerman House's broader celebration of South African food, wine, and culture. Designed in collaboration with artist and sculptor Angus Taylor, the space brings together thoughtful design and culinary storytelling to offer a refined dining experience deeply connected to

its setting.

For more information or to book, please visit <https://www.ellerman.co.za/experience/curate-at-ellerman>





GILI LANKANFUSHI, MALDIVES

[Gili Lankanfushi](#), the pioneer of sustainable, barefoot luxury in the Maldives, is delighted to serve up a series of gourmet additions, including a new menu for the Overwater Bar and the appointment of F&B Manager Shawwaf Ismail.

Gili Lankanfushi enjoys an unspoiled island location in the Maldives' North Malé Atoll, just 20 minutes by speedboat from Malé airport. Perfectly suited for couples, families, solo travelers and groups alike, the resort combines rustic eco-design, unparalleled service and stunning natural scenery with a laid-back-luxury, 'no news, no shoes' philosophy. The new gourmet offerings, all of which have been spearheaded by Gili Lankanfushi's esteemed Executive Chef Hari Govinderaj, include:

An updated menu for the Overwater Bar

A brand-new menu for Gili Lankanfushi's beloved Overwater Bar restaurant, has been created by Executive Chef Hari and his talented brigade. A fusion of international cuisine, traditional Maldivian dishes and beachside classics, the menu provides the ultimate relaxed yet refined all-day-dining option.

The new offering includes the introduction of a new 'Gili Grandma' curry menu, which draws inspiration from cherished family recipes that have been passed down through the generations across different regions in Asia.

"Everyone knows that grandma's cooking is best, and we wanted to provide our guests with a refined take on the authentic South and East Asian home-style curries that grace the tables of our own chefs, and their families", commented Chef Hari. "For the Gili Grandma menu, each chef presents their favorite family recipe from back home, which range from Chef Samiu's Maldivian reef fish curry to a spicy Sri Lankan pumpkin curry by Sri Lanka native, Chef Isuru. Delicious!"

Elsewhere on the menu, a selection of inventive salads and healthy soups provide the perfect lunchtime pick for breezy beach days, featuring home grown ingredients from Gili's very own organic garden. Meanwhile, lovers of international cuisine can travel the globe from their dining table with Indonesian nasi goreng, locally caught reef fish sashimi, teriyaki chicken and more. For those in search of a laid-back bite, a delicious pizza and 'Gili Breads' sandwich menu is sure to delight, while a delectable dessert offering including homemade ice cream and indulgent treats such as Gili's famous hot chocolate lava cake is the ideal way to finish up the meal.

Alongside the all-day-dining offering, guests can also book an unforgettable 'Seafood Under the Stars' dining experience at the Overwater Bar. The perfect pick for honeymooners, a spe-

cial anniversary or a birthday dinner, diners will enjoy a four-course tasting menu crafted with freshly caught local seafood, as they sip on some sparkling and spot the constellations above.

Shawwaf Ismail as F&B Manager

Shawwaf Ismail is the resort's F&B manager and is in charge of leading the F&B management and managing a team of over 30 staff alongside Executive Chef Hari who oversees the culinary vision at Gili. Shawwaf oversees day-to-day operations across the island's numerous restaurants and bars.

Returning 'home' to Gili after four years spent in various managerial positions at several of the Maldives' finest luxury resorts, Shawwaf brings a wealth of experience back to the island.

Commenting on his return to the island, Shawwaf said: "Gili Lankanfushi has played a crucial role in my professional journey, guiding me from a line-level position to a managerial post during my previous seven-year employment here. My dedication goes beyond professional growth; I am committed to nurturing our staff by providing motivation, fostering development, and ensuring their overall happiness."

For more information or to book please visit www.gili-lankanfushi.com





HILTON MOLINO STUCKY VENICE APPOINTS VALENTINA MIRCEA

Hilton Molino Stucky Venice, the five-star hotel and former flour mill on Giudecca island, is delighted to announce the appointment of Valentina Mircea as Bar Manager at its iconic **Skyline Rooftop Bar**.

Valentina, an award-winning hospitality professional, is the first female bar manager for Skyline Rooftop Bar, and one of the few across the city of Venice. Fondly dubbed the ‘Sky Queen’ of Skyline bar, she brings with her many years of experience, having been with Hilton since the age of just 19. Valentina has introduced a brand-new cocktail menu with her dedicated team at Skyline Rooftop Bar, which celebrates the timeless spirit of Venice featuring sustainable and repurposed elements in every cocktail in an effort to reduce waste whilst still offering delicious innovative cocktails.

The talented team at Skyline Rooftop Bar is committed to a sustainable mixology method spearheaded by Valentina and educating patrons that each cocktail is created especially breathing new life into used ingredients that would otherwise be discarded. This includes the new tangy tropical fruit cocktail Umami, which features refreshing mango foam and mango juice from the whole fruit to ensure nothing is wasted. By incorporating both the pulp and the juice

of the entire mango, the full elixir of the fruit is extracted for a vibrant and bright mixture blended with oriental spices creating a taste that transports guests to the tropics.

A truly immersive experience, the menu features a QR code to allow guests to watch the mixology team create their cocktail virtually before it is served to them. The interactive new menu provides guests with the opportunity to learn more about each cocktail and to experience backstage behind the bar as patrons select their tippie of choice.

Stand-out beverages from the new menu include Stucky Bloom, a twist on the iconic Gimlet evoking the botanical wonders of the city using the hotel’s own Stucky 1985- Venice Gardens Gin. Guests can choose an underlining savory or sweet taste by choosing a garnish to accompany the Stucky Bloom, where the earthy essence of dehydrated artichoke mingles with the fragrant notes of chamomile. A powerful and exotic blend of Martell, pineapple and coconut, The Golden Serenissima is adorned with edible pineapple gold sand to create a perfect fusion of Venice meets the Far East. One of Valentina’s personal creations is the Negroni Delight, a new take on the classic Italian beverage that distills the essence of Venice

at night with elegant Mediterranean fragrances of juniper, house vermouth, savory Salicornia finished with sparkling Campari pearls. This tippie includes a repurposed house Vermouth – one of the key ingredients of the new Negroni Delight – crafted using recycled flat champagne and prosecco.

The rooftop bar at Hilton Molino Stucky Venice is a true Venice institution and is the highest bar in the city, loved by hotel guests and locals alike. With awe-inspiring views across the city of canals and the lagoon below, there’s nowhere quite like Skyline to kick back and watch the sunset, aperitivo in hand.

Born in Romania and trained in London, Valentina Mircea is an award-winning bar manager with over six years of experience working with Hilton. She began her career in hospitality at London’s iconic Hilton Park Lane, where she was Conference and Events Manager, and joins Hilton Molino Stucky Venice following several years as Destination Bar Manager at Double-Tree by Hilton Brighton.

For more information or to book visit <https://www.hilton.com/en/hotels/vcehihi-hilton-molino-stucky-venice/>





CHEF HUGO ATTOU AT PURPLE SKI

Go Gourmet on the Slopes with one of Purple Ski's Most Talented Private Chef and Award-Winning Chalet in Val d'Isère

Chef Hugo Attou at Purple Ski's [Chalet Machapuchare](#), Val d'Isère

At Purple Ski's Chalet Machapuchare, Val d'Isère – recently named France's best chalet for the second year in a row in the World Ski Awards – residents can experience the dishes of culinary rising star, Chef Hugo Attou. Specializing in modern fine dining, the French chef from Niort credits his grandmother for inspiring his passion for cooking at a young age. In spite of being just 26, Chef Hugo has built an impressive résumé comprising roles at some of the continent's most exciting Michelin-starred kitchens, including Frog by Adam Handling in London and La Pomme d'Api in Brittany.

It was during his tenure at Frog by Adam Handling that Chef Hugo found the inspiration for his now signature dish at Chalet Machapuchare, Agnolotti served with truffle and black

garlic. Similar in shape to a ravioli and popular throughout the Val d'Isère region, Chef Hugo's version of the pasta dish combines squid ink and garlic with a chestnut mushroom filling, truffle, parmesan and soy sauce. It is glazed with butter to create a thick sauce and is finished with chives and shallot, seasonal truffle and parmesan.

Chalet Machapuchare is the brainchild of Yoann Marchand, Val d'Isère local, ski instructor and design enthusiast. The chalet enjoys a privileged position nestled in the exclusive and wonderfully private area of Le Crêt, commanding uninterrupted views of the entire valley, from the rocky cliffs above La Daille across the two main ski areas and the pretty village of Val d'Isère to the glaciers and snowcapped peaks beyond. Sleeping up to 15 guests in seven luxurious bedrooms, it offers the very best of serene Alpine living, just a three-minute chauffeur ride away from the buzzing local nightlife, pistes, restaurants and shops.

The sprawling property features a large, open

plan living and dining area, paneled boot room and numerous balconies and terraces on which to soak in the splendid panoramic views. When it comes to relaxation and entertainment, guests are spoilt for choice with an indoor pool (incorporating a counter current for physical training), massage room, hammam, state-of-the-art gym, cinema and outdoor jacuzzi.

Chalet Machapuchare was constructed in 2018 and has been part of the Purple Ski portfolio since 2020. Born and raised in Val d'Isère, owner Yoann Marchand knows the slopes like the back of his hand and lived in the direct area before building the chalet, allowing him to fully appreciate the surroundings and make the best possible design decisions for the project. Meanwhile, Yoann's wife, Charlotte Guilhamat, a trampolinist and personal trainer with a masterful creative eye, organized the whole interior design of the property with Yoann.

For more information and to book, please visit <https://www.purpleski.com/chalets/machapuchare/>





FLORE BY CHEF BAS VAN KRANEN OPENS IN AMSTERDAM

Amsterdam's acclaimed Flore, the Michelin-Starred and Green-Starred dining destination at De L'Europe in Amsterdam, reopened its doors on 2 April 2025, following an ambitious transformation. Under the visionary leadership of Chef Bas van Kranen, the reopening marks a pivotal evolution in the restaurant's journey

to redefine fine dining via a forward-thinking approach to sustainable gastronomy. Chef van Kranen, who earned two Michelin stars and a Green Star within just eight months of Flore's original opening, continues to pioneer what he terms "conscious fine dining." This approach has revolutionized Amsterdam's culinary landscape

by eliminating traditional luxury ingredients in favor of hyperlocal and seasonal Dutch produce, sustainable North Sea seafood, and foraged elements that reflect nature's rhythm.

For more information or to book, visit <http://restaurantflore.com/#ft-open>





INTRODUCING TRAPPER'S DEN

Introducing Trapper's Den – A historic century old cabin and now dedicated hideaway for cigar and whiskey aficionados

This year, [Lone Mountain Ranch](#) has launched its newest addition, the [Trapper's Den](#) – a meticulously restored 1915 trapper's cabin that provides a distinctive, rustic hideaway for cigar enthusiasts. Located just steps from the entrance of their exclusive members club, [Auric Room 1915](#), the Trapper's Den provides a cozy, intimate atmosphere perfect for savoring a curated selection of premium cigars, fine whiskeys and bourbons sourced from around the world. With

150 square feet of space, the Trapper's Den is designed for relaxation and sophistication, featuring rich wood interiors, cozy seating and a vinyl record player accompanied by a carefully curated music library to set the mood. The cabin also boasts a state-of-the-art ventilation system, ensuring a comfortable and enjoyable smoking experience. The wraparound deck offers sweeping views of the surrounding ranch, providing an ideal setting to enjoy the breathtaking Montana landscape. The Trapper's Den is available year-round, offering both an indoor capacity of eight guests and the ability to host up to 20 outdoors, making it an exceptional

venue for small gatherings or private moments of relaxation. Lone Mountain Ranch itself, which has retained its rugged Old West charm, first homesteaded in 1915 and evolved into a luxury guest ranch in 2014, spans 148 acres of untamed wilderness.

For more information or to book, visit lone-mountainranch.com/event-venues/trappers-den-lounge-deck-venue-details/





UGA ULAGALLA, SRI LANKA

Uga, the boutique Sri Lankan hotel group renowned for its world-class hospitality, is delighted to serve up a magnificent outdoor dining experience at its Cultural Triangle resort, [Uga Ulagalla](#). A celebration of the traditional Sri Lankan cooking rituals and recipes of yesteryear, [Kamatha at Uga Ulagalla](#) is now available year-round at the private 58-acre estate close to the ancient city of Anuradhapura.

Kamatha at Uga Ulagalla will see guests dine 'the old school way', while they learn about Sri Lanka's most beloved recipes and traditional cooking methods. An outdoor, family-style dining experience, it features a menu of 25 local Sri Lankan dishes lovingly prepared in front of guests by local women using traditional methods and cooked over a cinnamon wood fire. "We are thrilled to be able to share some of rural Sri Lanka's most sacred and ancient traditions with our guests through the introduction of Kamatha at Uga Ulagalla," commented Uga Owner and Managing Director Priyanjith Weerasooria. "Post Covid, we've seen an increased desire from guests for outdoor dining and it doesn't get more authentically Sri Lankan than this. Harking back to a bygone era and set in the center of our working paddy rice field, Kamatha brings intrepid travelers and the

local community together, through a journey of flavor exploration and the celebration of our country's most precious cooking traditions and rituals."

The meal will be served at Uga Ulagalla's very own Kamatha (a traditional open-air rice paddy dining pavilion beside a traditional village home made from clay earth walls and thatched roof), a sacred setting where festivals and celebrations related to rice cultivation are held, as well as the location of the final harvest.

Each night, the Uga culinary team prepares a beautifully laid family-style table beneath the stars, where guests will be transported back in time as they dine on cinnamon wood chairs, surrounded by paddy fields with their toes in the sacred earth. On this epicurean adventure, diners will sample traditional dishes, explore old world ingredients, and even participate in the process, learning from these talented home cooks and discovering their favorite recipes along with tried and tested methods.

An experience as educational as it is delicious, guests will uncover how the ways of a bygone era are reflected in the myriad fragrant spices and seasons and discover the ancient utensils and food preparation methods still in use after 2,000 years. The dishes will be presented and

served in front of diners' eyes by women from the local community in the same, traditional way they would use in their own homes, using family recipes that have been passed down through the generations.

The thoughtful multi-course menu incorporates vegetables harvested at Uga Ulagalla's very own organic farm, as well as lake fish and free-range meats sourced locally and traditional breads and old-world rice, the signature crop of Uga Ulagalla's paddy fields.

Guests can sample stand-out vegetarian, fish and meat dishes ranging from Brinjal moju (sweet and sour aubergine) to mutton curry and fresh, fried lake fish, served with a range of traditional accompaniments including string hoppers, corn pittu, and three varieties of home-grown rice. Those with a sweet tooth will be spoilt for choice with a selection of Sri Lankan treats, including habalapethi aggala (sweet rice-flake balls) and lavariya (sweet string hopper pancake), all washed down with a steaming cup of Sri Lankan ginger tea with kithul hakuru jaggery.

For more information or to book, visit <https://www.ugaescapes.com/ulagalla/>





W ALGARVE DEBUTS NEW EXECUTIVE CHEF

W Algarve, the first luxury lifestyle hotel in the region, has welcomed Andrea Ciuccio as its new Executive Chef. In his new role, Ciuccio oversees all six of the hotel's dining venues—Market Kitchen, Paper Moon, Vino by Paper Moon, W Lounge, Wet Deck, and AIR—bringing a fresh vision focused on the rich flavors of southern Portugal.

Ciuccio's culinary journey spans several acclaimed kitchens, from Manta Restaurant in Sydney to a 1* Michelin starred Alkimia in Barcelona, and most recently, W Barcelona as a Sous Chef. Bringing his global expertise to the

table, he has quickly made his mark at W Algarve by developing a brand-new farm-to-table focused menu for **Market Kitchen**, which sets a vibrant new direction for the restaurant, featuring regional seafood, fresh vegetables, and local ingredients, reflecting Ciuccio's commitment to seasonality and sustainable sourcing. The new Market Kitchen menu features elevated takes on southern Portuguese staples, such as Algarvian octopus salad, chargrilled calamari from Peniche, and Black Angus tenderloin with creamy mashed potatoes and roasted endive. The menu also features Japanese bites with local fish and

ingredients from local producers, including Oysters from the Ria Formosa, Kakuni, and sushi rolls and bites.

For more information or to book, visit <https://www.marriott.com/en-us/hotels/faowh-w-algarve/overview/>

