



Baros Maldives wins Best Culinary Establishment at the Hotel Asia Culinary Awards 2019



For a second year running, Baros Maldives has won the Best Overall Culinary Establishment Award in the coveted Hotel Asia Culinary Awards. In addition, the resort's chefs won a staggering 41 medals, 13 merit awards and six trophies in 29 categories in this year's awards. Medals included 8 golds, 16 silvers and 17 bronzes.

The win by Baros as the Best Overall Culinary Establishment for a consecutive year enhances the resort's legendary status as a leader within an international gastronomic landscape and highlights the resort's continuing endeavour to create world-class dishes for guests.

Jayadi Suwito, Executive Chef of Baros, commented on the success of the 16 chefs from the resort who participated in the 15th Asia Culinary Exhibition, which was held in the Maldives. "I am so proud of this achievement by my culinary team. Out of 650 chefs representing 75 resorts, Baros excelled. This really strengthens Baros culinary department as a first-class institute with extensive international recognition.



Baros Maldives is a boutique, private tropical island of 75 overwater and beachside garden villas and white sand beaches set in a turquoise lagoon, just 25 minutes by speedboat from the Maldives International Airport.

Named World's Most Romantic Resort six times, Baros is the ultimate honeymoon island with the finest gastronomic options in three distinctive restaurants: the Lime for a serene lagoon-side breakfast or lunch; the al fresco Cayenne Grill featuring tantalising grills of the world and gourmet degustation menus at the iconic Lighthouse Restaurant.

For Baros' festive season, the award winning culinary team at Baros demonstrate their skills as they share exclusive recipes that guests can recreate at home to remind them of their stay.

In addition, the Baros culinary team offer unique dining experiences on board the island's traditional *dhoni* boat, Nooma, on the over-water Piano Deck or on a castaway sandbank for an exclusive dinner beneath the stars.



For more information, visit www.baros.com or email info@baros.com

