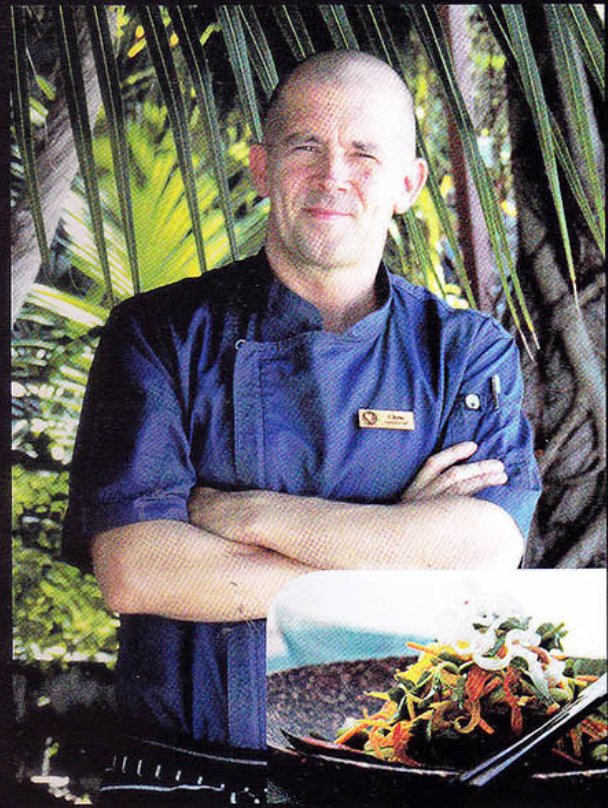


RAVIOLI SPECIALTY IN PREGO

Italian Chef de Cuisine, Alessandro Molini (Alex) from The Westin Resort Nusa Dua, Bali has always been passionate about food and graduated from his school in Domodossola with a culinary certificate. He completed his education with a college degree in general hospitality studies and has worked in properties such as Bulgari and Four Seasons. The chef is now responsible for Prego Restaurant that puts the fun back into Italian dining. This family-friendly venue satisfies appetites with its generous portions of classic pasta dishes, regional specialties and delicious pizzas. One of his favourite dishes is ravioli burrata with the pasta being made from scratch in the kitchen and incorporates the finest burrata cheese.



THAI-ED AND TESTED

As an islander on the idyllic Outrigger Konotta Maldives Resort, Executive Chef Christopher Long, carries his own resources with him. It's a trait he developed at the Six Senses Can Dao, 225km off the coast of Vietnam and honed at the Outrigger in the pristine southernmost atoll of the Maldives. Daily yoga on the island underpins a personal and professional commitment to wholesome eating and living. From September, guests will have the option of a new healthy menu with some dishes consisting of raw ingredients. All will be organic and as local as possible. The serene environment at the Outrigger stands in contrast to the chef's previous roles leading dining operations for events at Wimbledon All England Club, Silverstone Race Track, Ascot Racecourse and the London Olympics and as proprietor and head chef at leading gastro pubs in the United Kingdom. At the Outrigger today, one of his most in-demand dishes is pad Thai salad, a sensational and nutritious union of daikon, peppers, bean sprouts, cashews, edamame beans, Thai basil and mint, served with a nuanced dressing of rice wine vinegar, lime, coconut oil, chillies, ginger, soy, honey and lemongrass.