

## A Culinary Symphony: Chef Guillaume Goupil's Collaboration with Kandolhu Maldives

**PRESS RELEASE: JANUARY 2024**

Kandolhu Maldives, synonymous with luxury and culinary excellence, proudly announces the triumphant conclusion of the remarkable culinary collaboration with Chef Guillaume Goupil at the Olive restaurant. From January 23<sup>rd</sup> to 28<sup>th</sup>, guests were treated to an exceptional culinary journey, curated by Chef Goupil, celebrated for his innovative approach to traditional French cuisine.

Beyond the live events, Chef Goupil's handpicked creations have become an integral part of the Olive menu, leaving a lasting legacy at the resort. Dishes such as Panisse de Pois Chiche, Poisson Cru Mariné, Gaspacho de Féta, Ravioli de Chèvre, Homard en Persillade, and Crème Brulée au Romarin have become cherished additions, offering future guests the opportunity to savour and appreciate the exquisite flavours curated by Chef Goupil.

Chef Guillaume Goupil's collaboration with Kandolhu Maldives was met with resounding success, promising an extraordinary fusion of flavours and luxury. Guests were treated to a symphony of tastes, expertly curated by the culinary maestro himself, leaving an indelible mark on the resort's culinary offerings.



- ENDS -



### Note to Editors:

Kandolhu presents the brilliance of authentic hospitality paired with raw luxury and intuitive service. Fringed by a house reef offering endless underwater adventures and a plethora of dining options, this tiny island makes for that perfect haven.

Kandolhu Maldives - Intimate luxury, genuine people.

### Note to Picture Editors:

High resolution images are available for download at:  
<http://www.universalimagesonline.com/kandolhu/index.html>

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