



## MasterChef Marcel Thiele Brings Sustainable and Ethical Culinary Experience to Vakkaru Maldives



**June 2019:** [Vakkaru Maldives](#) will welcome Chef Marcel Thiele to the island mid-July to host a series of exclusive dining experiences and cooking classes. A certified MasterChef and SPICEHUNTER® & International High-End Gastronomy Expert of KOPPERT CRESS, Marcel has visited over 82 countries to create bespoke culinary experiences, sharing his culinary wisdom with guests all around the world.

With a focus on sustainable and ethical eating, Marcel has created a bespoke menu for Vakkaru inspired by what he calls the “Mother Earth Principle”. Centred around the Hippocratic belief ‘make the food your medicine before the medicine becomes your food’, the ‘Mother Earth Principle’ follows Dutch cuisine and uses a minimum of 80% plant-based ingredients and a maximum of 20% animal-based products in each of its dishes.

Designed exclusively for Vakkaru, the six course ‘Spice Hunter’ menu includes gastronomical delights such as ‘Vegan Oyster’, ‘Red Wagyu Bull’: dry aged beef with a black barbacoa spice served with baby carrots, red radishes and olive oil, and ‘Mother Earth’: avocado with Valhorna Manjari chocolate and an orange liqueur. Cleansing the palette, diners will enjoy a refreshing cocktail ‘Gin Grasshopper’: combining gin, lemon juice, orange juice and jasmine blossom, guests can cleanse the palette and feel rejuvenated.

The menu can be served sweet or salty, as a series of mini dishes or as a full course meal. Using luxurious yet fresh ingredients, the menu reinforces Vakkaru’s commitment to developing a sustainable business through using locally produced ingredients and through their farm-to-table initiatives.

To coincide with this bespoke menu, Marcel will host exclusive dining events and cooking classes for guests at Vakkaru. On the 10<sup>th</sup> July, Marcel will host a one-off cooking class at Vakkaru’s Organic Farm before hosting a series of exclusive dinners from the 11<sup>th</sup>-13<sup>th</sup> July at [Onu](#), Vakkaru’s authentic South East Asian restaurant.

*Images of Hotel [HERE](#)*



## About Vakkaru Maldives

Vakkaru Maldives is a secluded tropical island resort located in the Baa Atoll, a UNESCO Biosphere Reserve, in the heart of the Indian Ocean. Only 30 minutes north of Male International Airport by seaplane, Vakkaru – meaning coconut timber in Dhivehi – is an unforgettable paradise intuitively designed for travellers seeking an intimate getaway in arguably one of the most desirable island destinations on the planet. Boasting powder soft, brilliant white sand, crystal clear turquoise water, 360-degree uninterrupted views and sprawling coral reefs with unique marine biodiversity, guests can revel in the choice of 125 beach and over water villas and suites, as well as four restaurants, two bars, a wine cellar and an outstanding array of treatments in the over-the-water Merana Spa. Facilities also include a host of water sports and daily excursions, two tennis courts, a badminton court, the Parrotfish Club for children below 12 years, an overwater gymnasium with personal trainer. Keeping the natural beauty of the island as unspoilt as possible – including retaining over 2,300 fully grown coconut trees – and drawing on the rich traditions of the locale, design elements are focused on Maldivian style fused with the finest natural resources and local architecture, with a contemporary style to ensure a completely authentic experience.

### For more information about Vakkaru Maldives, contact:

Maria Sadipun  
Marketing and Communications Manager  
mail: [maria.sadipun@vakkarumaldives.com](mailto:maria.sadipun@vakkarumaldives.com)  
Phone: + 960 660 7000