

P R E S S R E L E A S E



5 November 2003

CHEFS' ARRIVAL LIFT CUISINE STANDARDS TO NEW HEIGHTS **AT SHANGRI-LA'S FIJIAN RESORT**

Shangri-La's Fijian Resort announces the arrival of three highly qualified, experienced and well traveled chefs to further enhance the resort's acclaimed Food & Beverage division. The resort's new *Executive Chef*, Michael Schauss, heads the resort kitchens. Schauss is assisted by *Pastry Chef*, Palas Gomes, and Pathmanathan Balangandaram, who becomes the new *Asian Sous Chef* for the resort.

All three chefs have extensive experience in international cuisine having worked in major hotel chains around the world. Their arrival ensures that the internationally acclaimed Shangri-La cuisine and food safety standards are pushed to newer heights and efficiently maintained.

General Manager John Rice, says that "our new chefs not only bring years of experience, but also a wealth of knowledge and skill, something that other kitchen brigade can capitalise and learn from".

Schauss, a native of Germany started out his career in 1979 and has worked extensively throughout Europe, the Middle East and more recently in Shangri-La's Qingdao Hotel in China. Cooking he says comes naturally for him after days in the kitchen with his mum. Today he has to his credit a line up of work experience in luxury hotels and one-star Michelin restaurants. An avid diver, Schuass has fallen for Fiji's spectacular underwater world, and is keen to explore more of the country.

Palas Gomes or Gomes, as everyone calls him around the resort, heads up the Pastry section of the resort kitchens. Originally from Goha in India, Gomes first pursued a degree in Commerce in Paris in the early 1980's and then opted for a career in the kitchen. Asked why pastry, Gomes adds, "I like the creative aspect of whipping up pastry dishes". Gomes joins the resort from Traders Hotel in Yangon. He has worked extensively in Asia and the Middle East with a number of renowned hotel chains.

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Chefs' arrival lift cuisine standards to new heights at Shangri-La's Fijian Resort

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Pathmanathan, the resort's new Asian Sous Chef has absolutely fallen in love with Fiji, adding that the Fijians are the friendliest people on Earth. Pathma, as he is affectionately known around the resort is no foreigner to Asian specialties, being an expert in Malaysian and Chinese cuisine, after having worked in reputable hotel chains in his native Malaysia. Pathma started out as a hotel steward and in 1989 he capitalised on an opportunity to join the kitchen. He has not looked back since, and now after 15 years in the kitchen, Pathma is a fine dining specialist.

With over 20,000 rooms, award-winning Shangri-La has 39 hotels in mainland China, Fiji, Hong Kong SAR, Indonesia, Malaysia, Myanmar, Philippines, Singapore, Taiwan and Thailand. For reservations please contact Shangri-La's worldwide sales and reservations offices, a travel consultant or book on-line at www.shangri-la.com.

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CONTACT:

Debrah Pascoe
Director of Sales & Marketing
Tel: (679) 652 8704
Fax: (679) 652 0931
Email: dpascoe@shangri-la.com
Website: www.shangri-la.com

Elenoa Korovulavula
Communications Manager
Tel: (679) 652 8703
Fax: (679) 652 0931
Email: elenoa.korovulavula@shangri-la.com
Website: www.shangri-la.com

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Shangri-La's

FIJIAN RESORT

YANUCA, FIJI ISLANDS