



MEDIA RELEASE

Maldives, March 2019 – Immediate Release

Noku Maldives welcomes Executive Chef Mohammed Tarique Aziz. Born and raised in West Bengal, India, he was inspired by his father's willingness to cook for the family after his mother's vision started to fail. During that time, his interest and desire for improvement led him to enrol into a Hotel Management college program in India.

Upon graduation, Chef Tarique embarked on his first culinary journey at Le Meridien Hotel, Bangalore in 2006. He started off as a kitchen executive at the age of 21 and was promoted to Chef De Partie after 2 years of hard work. During this time, he had the opportunity to work alongside 2 decorated Michelin Star chefs; Denial Chamnon who was renowned for French cuisine and Chef Botrini for Italian Cuisine.

He further challenged himself with his first overseas stint at the Cove Rotana Resort and Spa Res Al Khaimah, United Arab Emirates. As part of the pre-opening hotel team, he gained a lot of experience and honed his culinary and plating skills further. Chef Tarique continues to undertake more roles in different hotels and resorts and was promoted to the ranks of Sous Chef De Cuisine, Executive Sous Chef & Executive Chef De Cuisine. During his tenure in the Middle East, Chef Tarique became an honorary member of various culinary associations like SR.Member of Saudi Arabian Chefs Table Circle & Member of Workchefs WACS (World Association of Chef Societies).

He also received **“The Best restaurant in Doha” Award at the BBC Good Food – Middle East Awards in 2014**. Among his esteemed guests served are members of the royal family of Saudi Arabia and Doha.

With 13 years of exposure from India to Doha, United Arab Emirates, Qatar, Gambia and now Maldives - just like a seasoned traveller. But his cuisine of speciality of Modern, Classic French cuisine remains close to his heart.

Says Mr Justin Heng (General Manager of Noku Maldives): “We are delighted to have Chef Tarique as the Executive Chef of Noku Maldives. I am very sure with his culinary expertise, guests will have their taste buds tantalise with the Asian, Maldivian, French cuisine that he will put together and made available to guests at Palms & Thari Restaurant.”

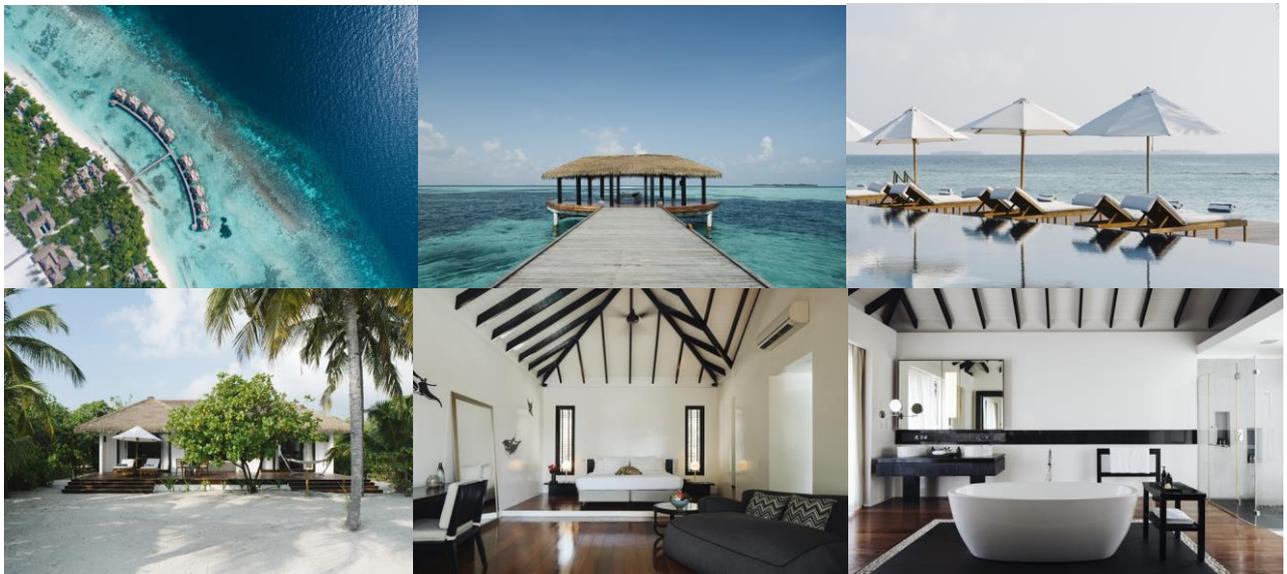
Picture of Executive Chef Tarique



**“Develop your senses, embrace the latest food trends
and surprise your guests with your best creations”**

About Noku Maldives

A scenic 45-minute flight by seaplane from Male's Velana International Airport takes you to the balmy shores of Noku Maldives. Situated on Kudafunafaru in Noonu Atoll, the resort offers comfort, space and tranquillity that are second to none. There are 20 spacious beach villas and 30 over-water villas, each designed to offer privacy and fitted with modern amenities that provide comfort. The refined elegance of each villa with its soft white hues and dark wood accents complement the beauty of nature seen through large bay windows and French doors.



For world-class dining, there's the Palms Restaurant offering delicious local Maldivian and International cuisine. Guests can also choose to dine at Thari Restaurant offering Thai, Japanese and Singaporean cuisines. A wide range of cocktails await at Palms Bar or Thari Bar, with a spectacular view of the Indian Ocean. To unwind, guests can indulge their senses with our wellness treatments at Noku Spa. The products used are imported directly from Sri Lanka. Another key attraction at Noku Maldives is the house reef with its thriving ecosystem of dolphins, rays and other aquatic exotica. In partnership with Sub-Oceanic, our professional dive instructors unveil the diversity of marine life to delight everyone, from amateurs to pros.

Nokuhotels.com/Maldives



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