



MEDIA RELEASE

Maldives, May 2022 – Immediate Release

Noku Maldives welcomes their new Executive Sous Chef Nitthiya Nathan.

Born and raised in Ipoh, Malaysia he knew at a young age that his ambition was to be a chef. Helping his mother in the school canteen was he would spend his days after school or during Holidays where most children of his age will be playing with their friends.

His mother objected the idea of him becoming a chef as she was concerned of the strenuous and long hours working in a kitchen. But he persisted and, in the end, she relented and supported his decision. He left the small town of Ipoh and headed to the big city of Kuala Lumpur, Malaysia.

He started his culinary career in The Summit Hotel where he learned the basics of cooking and preparing food for their all-day dining outlet. He was given additional tasks like receiving and processing of ingredients and store items for the Food & Beverage outlets which allowed him to be trained in different aspects of kitchen operations. Chef Nathan juggled work during day and studies in the evening. He wanted to develop his skills to advance in his career which prompted him to take up Diploma course. Through hard work and determination, he graduated with a Diploma in Kitchen Department Operations from Taylor's and Sunway College.

In 2002, Chef Nathan joined Sunway Lagoon resort where he was attached to an Italian & French restaurant and trained under an Italian chef. It was there where his love of the cuisine started. From time to time, the Executive Chef tasked him to create new dishes for tactical promotions. Guests were impressed with his creation, and he received several positive comments praising his food.

During his free time, he volunteers as a support chef to the culinary team taking part in competitions. It was an opportunity for him to watch the other competitors and to better his cooking and presentation skills. It did not take long before his seniors noticed and recommended him to participate in international competitions. To him, it was not about winning but the experience and learning he gained from his fellow chefs.

Singapore was the next destination and he started working at Plaza Market Café at Raffles The Plaza which is known for its Peranakan cuisine. Chef Nathan was also cross trained at Jaan; a fine-dining restaurant known for its innovation and creativity and Prego Italian Restaurant a cuisine he is all too familiar with.

Chef Nathan climbed the ranks in the culinary world and in 2015 he was appointed the Assistant Head Chef of Capri by Fraser in Singapore.

In 2021, Chef Nathan packed his bags and departed for Seychelles where he showcased the amazing cuisine from Malaysia and Singapore to the international and local guests at Trader Vics in The Story Hotel which ranked Top 10 in TripAdvisor's list of restaurants in Mahe.

We are delighted to have Chef Nathan in the Noku family and look forward to him creating memorable dining experience at Noku Maldives.

Picture of Executive Sous Chef Nitthiya Nathan



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 tranquility 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 complements 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.

Visit us @ nokuhotels.com/maldives

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