

KANUHURA

FOOD WINE AND WELLNESS SUMMIT

15 - 22 NOVEMBER 2012

COMBINATIONS OF LEISURE AND ART

We are proud to present the Kanuhura Gourmet Summit 2012, exclusive and most esteemed culinary extravaganza event amidst the tranquility of Maldives.

A lifestyle event which combines world class celebrity chefs with the world's most outstanding wineries to delight your taste buds.



PACKAGE INCLUDES :

- 8 days/7 nights accommodation in Beach Villa
- Full board with dine-around options (beverages not included)
- 3 days dinners with International Michelin Chefs paired with exquisite wines
- 2 Culinary Master Classes
- 2 Wine Master Classes
- Exclusive invitation to the opening Gala Ceremony with the Master Chefs
- 3 days wellness spa package for adults
- Sunset cruise
- Sandbank cocktail
- Daily VIP amenities
- Kids below 12 years old accompanied by their parents will be on complimentary basis (maximum 3 kids)
- Book 1 villa and second villa for kids (maximum 3 kids) is on complimentary basis
- 50% off return seaplane transfer from Male to Kanuhura
- Return seaplane for kids on complimentary basis



USD10,000 per villa

(maximum occupant per paying villa is 2 adult + 1 child)
Additional 5% commission on each booking



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22 November 2012

Welcome with Movia Puro

scallop – leek – whey	–	Movia Rebula
sole – broccoli – onions	–	Movia Lunar
potatoes – cheese – olive	–	Movia Lunar
mushrooms – seaweed – beef	–	Movia Veli Ko
chicken – cabbage – parsley	–	Movia Veli Ko
pumpkin – apple – white chocolate	–	Movia Esenca

Jesper Kirketerp
Michelin Star Chef
Restaurant RADIO-Copenhagen

Ales Kristancic
Winemaker
MOVIA-Slovenia

Our Guests



Moreno Cedroni . *Restaurant Madonnina del Pescatore, Milan, Italy*

Moreno Cedroni is the 2 stars Michelin chef that has brought an avant-gardist spirit to the Italian cuisine. He opened at the age of 20 the restaurant La Madonnina del Pescatore in Senigallia, which has just scored 18/20 in the prestigious Espresso Guide 2011, and has been awarded by The Wall Street Journal Top Ten Fish Seafood .Restaurant in Europe 2011. Since then, he has written several books such as Sushi & Susci. The reign of his susci will become in 2000 the Clandestino Susci Bar, right in the heart of the most dramatic scenery of the Adriatic Coast, Portonovo.

In 2003 he started producing gourmet preserved food in his workshop Officina; in the same year he opened first Italian fish delicatessen called Anikò in Senigallia. In 2010 he has joined Moschino to create a new urban version of his susci bar, called Clandestino Milano. He has received many awards among which the Sole of Veronelli, the Three Forks of Gambero Rosso and the Kungsfenan Seafood Award. He is considered one of the most innovative Italian chefs, a true enfant terrible of the international cuisine that has roots in the Italian culinary tradition and a playful visionary spirit.

Jesper Kirketerp, *Restaurant Radio, Copenhagen, Denmark*

Jesper Kirketerp is the 2 stars Michelin Chef from Copenhagen. He worked along side in Rene Redzepi, as sous chef at the 2 stars Michelin NOMA, awarded world's best restaurant for the past 2 years. He has been assisting Rasmus Kofoed, head chef of Geranium restaurant (1 star Michelin), winner of the Bocuse d'Or. He has background as head chef at Restaurant MR with Mads Refslund (1 star Michelin).

Nowadays Jesper is one of the owners of restaurant RADIO in Copenhagen, which was nominated in a Denmark competition as "Best New Restaurant 2012", his restaurant is furthermore mentioned in the Michelin Guide 2012. Last year Jesper has received a prestigious award in Denmark the "Sun over Gughjem" where the best chefs in the country participate. He is considered one of the most innovative chefs in Denmark.



Alessio Planeta, *Winemaker, Palermo, Italy*

Born in Palermo, Alessio graduated from Università degli Studi with an honors degree in Agricultural Sciences in 1991. His thesis focused on mechanization in viticulture and was supervised by Professor Felice Pipitone. After earning his degree, Alessio moved to Monthelieu in Burgundy, France, where he worked at M.Xavier Bouzerand. In 1992, Alessio returned to Italy and worked at Azienda COS in Vittoria, Sicily. He also traveled extensively throughout the world's most acclaimed wine regions including Argentina, California, Champagne, Bordeaux, Alsace, Montalcino, Piedmont, Tuscany, Bolgheri and Veneto. In 1996, while working as Technical Officer at Planeta, he was responsible for developing a sales network in over 35 countries as well as defining the company's image and goals.

His dedication to Sicilian terroir continues today and since 1998, as chief Winemakers, Alessio has been closely involved with Planeta's DOC project, identifying areas of primary importance in Sicilian viticulture and establishing wineries in each wine region, following the company's motto; For each terroir, its own winery. Today, Alessio is a member of the Consultative Committee for Agricultural Enterprises at Accademia dei Georgofili. Florence



Ales Kristancic, *Winemaker, Slovenia*

Kristancic, owner and winemaker of Movia winery is positioned behind the table, on top of which is a bottle of his Puro sparkling rose and a larger clear bowl of water. Puro means pure, because it doesn't have any added sugar or yeast, especially the genetically created industrial yeast that is so commonly used today. Instead, he triggers secondary fermentation in the bottle by adding more grape must and the naturally occurring yeast found in the must. Moreover, there is no disgorgement, the process by which the plug of spent yeast cells is expelled after the secondary fermentation.

How does the consumer get rid of the plug? Before you can say "remuage," Kristancic removes the foil-and-wire cage from the bottle of Puro. Then he turns the bottles upside down in the bowl of water and removes the cork. There is a whoosh of pink bubbles in the water, along with the dark plug of spent yeast. He immediately removes the bottle from the bowl and turns it uprights, holding it aloft as if he is displaying Slovenia's first World Cup in soccer.

