



Likuliku

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NEWS RELEASE

FIJI'S LIKULIKU LAGOON RESORT WELCOMES BACK EXECUTIVE CHEF SHANE WATSON

March 2015 Fiji Islands: Likuliku Lagoon Resort is delighted to welcome back Shane Watson as its Executive Chef. As the inaugural Executive Chef when Likuliku first opened in April 2007, Shane was responsible for the formation of Likuliku's food ethos, creating menus that put Likuliku on the map as a paradise destination for foodies.

"I am thrilled to be returning to old friends," says Shane. "My previous tenure at Likuliku was one of the most creatively fulfilling times of my career. I'm looking forward to further enhancing this paradise resort's leading reputation for exquisite fresh food, served with an innovative local flair."

Steve Anstey, Group General Manager of Likuliku Lagoon Resort, comments "I recruited Shane off the First *My Restaurant Rules* to become part of Sea Temple Spa and Resort, Palm Cove's pre-opening team. After this, he joined Sofitel Queenstown and then came to join us as the pre-opening team at Likuliku Lagoon Resort."

Having successfully opened and set up Likuliku Lagoon Resort, Shane returned to Sydney as Executive Chef at Wild Fire and then Jaspers before moving to Thailand where he took on the role of Executive Chef at Sofitel Krabi Phokeethra. On returning to Australia, Shane took on a new challenge as opening Executive Chef for Print Hall in Perth. Under Shane's direction, Print Hall in just two years achieved two Chefs Hats and numerous other awards and accolades.

"Returning to Likuliku is a wonderful opportunity to bring the dishes, skills and concepts that I've learned and developed over the past seven years and pass this new knowledge on to the local chefs," continues Shane. "I will be surprising, delighting and satisfying guests with a mix of new and exciting concepts, as well as serving the more traditional comfort dishes they enjoy."

Shane is renowned for building deep and long-lasting relationships with local growers and artisans. He personally selects the produce daily, meeting with fisherman, farmers and producers for free range eggs, organic meats, catches of fish and other seafood straight from the sea. As a keen kitchen gardener, Shane will continue to nurture Likuliku's established garden farm, foraging its succulent vegetables, herbs and unique local fruits to create and develop his delicious menus.

"When we were opening Likuliku Lagoon in 2007 I knew what I wanted to achieve in the food arena for our guests. It was rather ambitious concept at the time but having opened Sea Temple with Shane I knew if anyone could set this up and make it work he could. From the onset Shane's energy and enthusiasm for Likuliku has been contagious. He brings an extraordinary wealth of experience back to our Luxury Resort and is generous in passing his knowledge onto others. We look forward to sharing Shane's cuisine once again with our discerning international clientele", adds Steve Anstey.

Likuliku Lagoon Resort is a unique haven of relaxed refinement and is Fiji's only resort with over-water accommodation. The recipient of multiple awards, Likuliku has been named *Best Overseas Resort* in Australia's *Luxury Travel Magazine Gold List* for five years in a row, and recently added its fourth *AON Fiji Excellence in Tourism Award for Best Luxury Accommodation* to its list of awards. Likuliku is also the only Fijian resort honoured in *The World's Top 20 Greatest Escapes* by the USA's prestigious *Islands* magazine in 2012.

Since opening, Likuliku has welcomed tens of thousands of guests from all over the world and has also welcomed back over 3500 return guests with some couples approaching their 15th stay. The island's 45 bures enjoy mesmerising views of the coral lagoon and ocean, with the over-water bures suspended over the magnificent Lagoon's reef edge.

Located 16 miles/25km from Nadi International Airport, guests can arrive at Likuliku by helicopter or seaplane (10 minutes), 30 minutes by speedboat transfer or one-two hours by regular fast catamaran.

Prices start from FJD\$895 (AUD\$560/USD\$435/€400/£290*) per person per night inclusive of all meals, free WiFi, special amenities and non-motorised activities.

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Whatever the season, Honeymooners staying 5 nights or more, receive a bottle of Veuve Clicquot upon arrival and a 1hr Couples Massage.

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