



MEDIA RELEASE

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LIKULIKU WELCOMES NEW EXECUTIVE CHEF

Australian Executive Chef, Ryan Ward, reimagines modern Fijian cuisine at Likuliku Lagoon Resort.

Hyperlocal produce, exceptional service and commitment to the Fijian community are cornerstones of the Likuliku experience

Ryan Ward has been appointed Executive Chef of the multi award-winning Likuliku Lagoon Resort in Fiji's Mamanuca archipelago - the luxury Fijian-owned resort with Fiji's only authentic over-water bures and a part of the prestigious collection of National Geographic Unique Lodges of the World.

Prior to coming to Fiji two years ago, Ryan devoted five years as Chef de Cuisine for the then 2-hatted GOMA Restaurant at the Gallery of Modern Art in Brisbane. In the early stages of his career, he was drawn to the precision and rivalrous nature of London's kitchens, including Mayfair's 'Sketch', and spent time in boutique hotels on the Cornish coastline.

Born in Queensland, his formative years were heavily influenced by his grandmother, a sculptor and artist, and his grandfather who had a genuine love of nature and understanding of the land, raising cattle on his property in Queensland. His upbringing and his time at Sketch and GOMA have shaped Ryan's simple yet beautiful expression of ingredients.

Ryan draws inspiration from his time living on Malolo Island where he began his Fiji affinity at Likuliku's sister property – Malolo Island Resort. Ryan re-shaped the culinary offering at Malolo Resort with an increased focus on local produce and flavours. During this time, Ryan gained an appreciation and true understanding of local ingredients stretching from Malolo to the tip of the Yasawa Islands.

Moving next door to Likuliku is a dream for Ryan because with that comes a daily-changing menu, a flourishing garden and a supply of fresh honey from the Resort's bees.

"For me, the key is to focus on the origin of the ingredient and take inspiration from the Fijian people, culture, customs and tradition to create a dish that has a sense of place." Ryan says.

A keen fisherman, Ryan spends time out of the kitchen exploring and researching the local waters and surrounding islands with curiosity. His appreciation for the environment will be influential to Likuliku's kitchen practices ensuring a strong focus on sustainability. "I look forward to continue to embrace Fiji as home and especially, to work alongside Likuliku's environmental team, using their local knowledge of ingredients to help shape our menus and create a world class dining experience for our guests."

Ahura Resorts Group General Manager, Steve Anstey says, 'We're delighted to have Ryan as Executive Chef at Likuliku. His gastronomic expertise, passion for the local produce and culinary creativity will help us to continue to create and build on an extraordinary dining experience at Likuliku.'

Likuliku will launch new dishes in 2020 with a focus on ethically sourced ingredients, preserving the environmental well-being of the Mamanuca archipelago.

**Further information on Likuliku Lagoon Resort including special offers:
ENDS**

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