



THE DATAI LANGKAWI WELCOMES GUESTS BACK TO A TRANSFORMED RESORT WITH THE LAUNCH OF THE SIGNATURE CHEF SERIES



Culinary event to begin with award-winning duo, Michel and Sébastien Bras

Langkawi, September 2018: Malaysia's much-loved resort, The Datai Langkawi, is gearing up for its highly-anticipated reopening this December, following a 12-month renovation and USD60 million investment, which has not only preserved the legacy of this extraordinary resort but transformed it into a modern icon for new generations to come. Boasting an unparalleled location in the heart of an ancient virgin rainforest, The Datai Langkawi is setting new standards of luxury; much like it did when it originally opened in 1993.

Continuing its legacy with new enhancements, The Datai Langkawi welcomes revered father and son duo, Michel and Sébastien Bras, of famed restaurants Le Suquet in Laguiole, France, as well as Toya in Hokkaido, Japan. The esteemed Le Suquet, described as “spellbinding” in the Michelin guide, has held three stars for 19 years, while the two-starred Toya is where “father and son Bras faithfully recreate the cuisine of their hometown of Aubrac by using the rich bounty of Hokkaido,” (Michelin Guide Japan 2018).

Michel and Sébastien Bras will be hosting an eight-course cocktail dinner for two culinary occasions, on 19 and 20 December 2018. The showcase events reintroduce The Datai's Signature Chef Series and sets the benchmark for further gourmet experiences to come in the new year. Guests will have the opportunity to meet and learn from two of the world's most celebrated chefs and indulge in exceptional gastronomic fare in a unique setting.

“After much anticipation, we're excited to welcome guests to The Datai Langkawi and celebrate the rebirth of this truly global icon,” says Arnaud Girodon, General Manager of The Datai Langkawi. “We have ensured to preserve what our guests have always loved about the resort but also to create incredible new experiences for them to discover. We are therefore extremely excited to mark the reopening of the resort with award-winning chefs Sébastien and Michel Bras leading the way for a fantastic programme of events,” he adds.

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Michel and Sébastien's intuitive and carefully crafted cuisine provide the perfect showcase for the exceptional natural produce and spices offered by The Datai's unique location in the heart of a 10-million-year-old rainforest. Nature is at the heart of the Bras family's daily endeavours to produce locally sourced dishes, preserving the natural world and conserving precious traditions - commitments that are shared by The Datai Langkawi. "Nature is our defining influence, for she decides what she provides! Our cooking follows the rhythms of nature," comments Sébastien.

Signature dishes will include Gargouille, an innovative medley of vegetables, root purees and edible plants whose melodious name, derived from an Auvergne recipe, strikes a chord as one of the most harmonious homages to nature; as well as L'Aligot, a truffle-infused mashed potato blended with cheese from the L'Aubrac region of France.

Along with members of their accomplished team who will work alongside the duo at The Datai Langkawi, Michel and Sébastien will be accompanied by master London sommelier, Laurent Chaniac. Chaniac's expertise has created an unprecedented taste revolution through matching wines to high-end Indian cuisine. Most recently his contribution to the renovation of the London Cinnamon Club wine list has led to the restaurant being awarded sixth over a list of 250 top London restaurants.

Further enhancements to the resort include a remodelling of the interiors of the guestrooms, suites, villas and public areas. Three of the much-loved Rainforest Pool Villas have been added to the existing five and a new five-bedroom The Datai Estate will be one of the largest villas of its kind in Asia. Other additions include the expansion of The Datai Spa with the celebrity Bastien Gonzalez salon and a dedicated The Nature Centre, led by renowned naturalist and author Irshad Mobarak.

The Chef Series Dinner is bookable directly in resort, with tickets costing approximately RM860 for the dinner and an additional RM345 for the wine-pairing menu.

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ABOUT THE DATAI LANGKAWI

One of the world's most stunning resorts, The Datai Langkawi is situated on the northwest tip of the island Langkawi in Malaysia. Located in a 10-million-year-old rainforest rich in wildlife and overlooking the tranquil Datai Bay that has been awarded by National Geographic one of the Top 10 Beaches worldwide, the iconic property enchants with mesmerising nature, visionary architecture, luxury and bespoke service. All of the 121 rooms, villas and suites at The Datai Langkawi, including the five-bedroom The Datai Estate, offer breathtaking views of the surrounding nature. Elevated among treetops, set in the very heart of the rainforest or located directly on the coastline, the dining outlets, which include the award-winning The Gulai House as well as The Pavilion, The Dining Room and The Beach Club, pay homage to the exotic flavours and culinary traditions of the region. Leisure facilities include two swimming pools; a state-of-the-art fitness centre; an array of wellness activities; the award-winning spa and Els Club Teluk Datai - the most scenic golf course in Southeast Asia designed by golf legend Ernie Els. The Datai Langkawi is managed by Themed Attractions Resorts & Hotels Sdn Bhd, an investment holding company incorporated to develop, manage and operate hospitality and attraction destinations.

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