



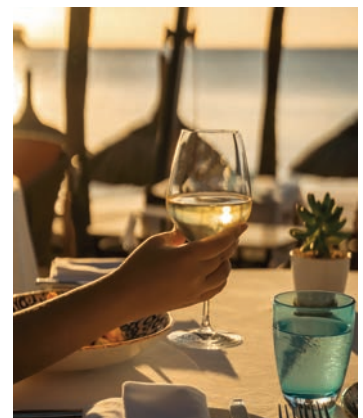
Royal Palm Beachcomber Luxury unveils Grand Sable, its new beachfront mediterranean restaurant

Starting this October, the newest dining destination of Royal Palm Beachcomber Luxury will invite guests to savour Mediterranean delights against a stunning ocean backdrop. A culinary journey that promises to be nothing short of extraordinary. To mark its debut, acclaimed Lebanese chef Alan Geam will host a series of exclusive dinners from 24th to 26th October, showcasing a creative Lebanese-inspired mezze menu.



Named after the iconic beach where the Royal Palm Beachcomber Luxury is nestled, Grand Sable is also the name of the hotel's new beachfront restaurant, ready to make a splash this season. Open to both hotel guests and island residents seeking new culinary delights, this restaurant is poised to become the must-visit spot of Mauritius' summer – a season that promises to be as vibrant and flavourful as the Mediterranean sun.

Throughout the season, Grand Sable will welcome a line-up of renowned international chefs, each bringing their unique Southern European flair. The restaurant's inaugural collaboration is with Chef Alan Geam, who will join forces with Chef William Girard and his team from 24th to 26th October to present three evenings of unforgettable Lebanese cuisine. The menu will feature a selection of hot and cold mezze, followed by traditional Lebanese desserts. Chef Alan Geam is sure to make a lasting impression when Grand Sable opens its doors on Thursday, 24th October!



Guests will enjoy an array of mezze, including classic hummus, tabbouleh, moussaka, falafel, octopus with pomegranate molasses, and kebbeh. To end on a sweet note, three traditional Lebanese desserts will be served: baklava, mafroukeh, and mouhalabieh.





About Chef Alan Geaam

Chef Alan Geaam is celebrated for his generous and innovative cuisine that marries French and Lebanese influences. Renowned for his creativity and warm approach to gastronomy, his career has led him to establish the Qasti family – a collection of Parisian establishments dedicated to Lebanese culinary traditions, including a bistro, a traditional grill restaurant, a Lebanese pizzeria, a pastry shop, and most recently, a fully vegetarian restaurant.



Arriving in Paris from Lebanon in 1999 at just 24 years old, Chef Geaam began his culinary journey washing dishes in a Lebanese catering service. With determination and a passion for cooking, he taught himself the craft through books while also learning French. In 2007, he became the owner and head chef of Auberge Nicolas Flamel, the oldest house in Paris. Over the next decade, he went on to manage two Parisian bistros and eventually took over Akrame Benallal's restaurant, which he renamed Restaurant Alan Geaam. His unique cuisine, which blends French culinary techniques with Lebanese flavors, earned him his first Michelin star within just a few months.



About Royal Palm Beachcomber Luxury



The iconic Royal Palm Beachcomber Luxury is set along a strip of fine white sand in Grand Baie, on the North coast of Mauritius. It is a legendary hotel and a sophisticated lifestyle destination that leaves an indelible mark in guests' hearts. This grand hotel with a human touch will cater to your every wish: every small detail is carefully thought out with an ever-attentive and discreet personnel to take care of your every need, whether under the shade of a beach hut, by the pool or on the terrace of a suite. Every experience, every setting, every moment spent in this grand 'Maison' is tinged with elegance, making every stay a powerful sensorial experience.

This flagship of the Mauritian hotel industry has been a member of The Leading Hotels of the World from the early days of its opening, time and again redefining with the same passion the word "hospitality" in its truest and most wonderful form. Placing the art of receiving guests at the heart of its philosophy, Royal Palm collaborates with the biggest names in gastronomy to fully embody its values. Combining epicurean pleasure with refinement and creativity, it has welcomed chefs from around the world for unique culinary festivals featuring Indian, Thai, and South African cuisines.

