

Cyril Lignac brings his restaurant Ischia to Royal Palm Beachcomber Luxury for a unique collaboration

From 27 October 2022, Royal Palm Beachcomber Luxury's Italian Trattoria, La Brezza will host the famous French Chef, Cyril Lignac and his restaurant, Ischia for a 6-month collaboration under the Mauritian sun.

It is a dream come true. The dream of two internationally acclaimed names in French cuisine, Royal Palm Beachcomber's Executive Chef, William Girard and Top Chef and Pastry Chef, Cyril Lignac, to highlight and promote their savoir-faire.

"We are delighted of this unique collaboration with Chef Cyril Lignac. His innovation, audacity and immense talent will undoubtedly allow us to bring new gourmet experiences to our guests while maintaining the Mediterranean inspiration behind our restaurant, La Brezza," says Royal Palm Beachcomber Luxury's General Manager, Isabelle Bouvier.

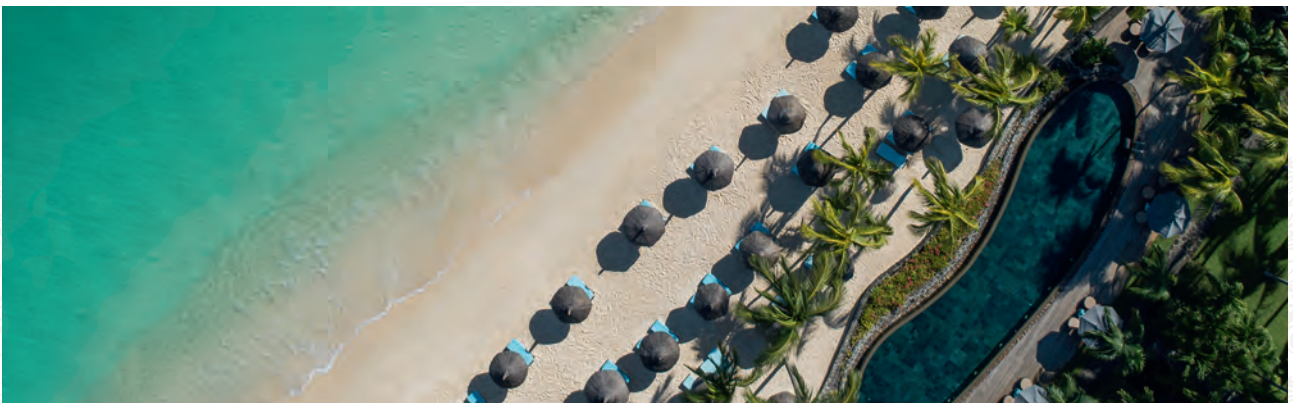
Royal Palm Beachcomber Luxury is reinventing itself in keeping with its identity and tradition of excellence, and curating a unique experience to allow guests to (re)discover the true meaning of *La Dolce Vita*.

Chef Cyril Lignac will offer a personal, contemporary interpretation of Italian cuisine, showcasing the best of what that country has to offer. A reinterpretation of the *Pizzette with cooked ham, mushrooms, wasabi and pecorino*; *Vitello Tonnato with capers and sundried tomatoes*; *Anolini al limone with sage butter and ricotta*; and *Piedmont hazelnut ice cream and gianduja sauce*, among others. The French Chef has also created some exclusive dishes infused with Mauritian flavour, such as: *Linguine with lobster*; *Bourgeois cooked with olive oil and lemon*, *Victoria pineapple and red peppers*; and a *Sorbet with local lemon and grapefruit confit*.

Ischia Maurice pays tribute to the mythical island of the Gulf of Napoli, an opportunity to discover a cuisine that is universal, stimulates the senses and is above all distinctive.



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La Brezza

"Royal Palm Beachcomber Luxury is a timeless place that gives full meaning to sophistication and lifestyle indulgence. I am delighted to join this wonderful adventure! Through this collaboration, I would like to pay tribute to the multicultural identity of the island by combining the French and Mauritian terroirs with the Italian influences of my restaurant in Paris, Ischia. I hope that this invitation to gourmandise will convey the pleasure it gave me to bring this project to life," says Cyril Lignac.

Cyril Lignac and his teams work very closely with Chef William Girard, learning traditional culinary techniques and excellence from each other and coming together as one team throughout this exceptional collaboration.

ISCHIA

CYRIL LIGNAC

ABOUT ROYAL PALM BEACHCOMBER LUXURY

Royal Palm Beachcomber Luxury is a legendary hotel located in Grand Baie, on the north coast of Mauritius. This iconic property with a human face is a 'Maison' in the finest sense of the word, representing the perfect blend of timeless elegance, excellence and refinement. The first hotel on the island to join The Leading Hotels of the World, this crown jewel of the hotel industry in Mauritius has hosted Heads of State on official visits to the island and celebrities on holiday since its opening in 1985.

The service is always impeccable, with an ever-attentive and discreet personnel anticipating every guest's wish. The cuisine lives up to the standards of this one-of-a-kind hotel in the world, whether under the shade of a Badamier tree at Le Bar Plage, on the terrace of the main restaurant, La Goélette or by the beach at the Italian restaurant, La Brezza. The spa was completely renovated in 2019 and reflects the elegance of Royal Palm Beachcomber Luxury, where the regulars enjoy a unique service and savoir-faire.





CYRIL LIGNAC

ABOUT CYRIL LIGNAC

Cyril Lignac's story is one of passion born in Aveyron, in the South of France. A one-of-a-kind career guided by fortunate encounters, hard work and an irrepressible desire to please. He is also a talented restaurateur-entrepreneur who has opened a number of new restaurants with a unique identity, from classic bistro-style restaurants in keeping with tradition but always very much in tune with the times, to more distinctive, almost couture-style establishments with a local and international flair. In addition, he created La Pâtisserie & La Chocolaterie Cyril Lignac with Pastry Chef Benoit Couvrand, offering seasonal entremets, increasingly modern classics, exceptional bread, take-away chocolates and lovingly addictive sweet bears.



ROYAL PALM BEACHCOMBER LUXURY

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