

The Art of Taste

BEACHCOMBER
RESORTS & HOTELS



Few ingredients are as familiar and as versatile as the banana.

In Mauritius, it is a fixture of our dining tables, gardens and childhood memories. Enjoyed ripe or green, sweet or savoury, it features in everyday meals and comforting desserts alike. It also brings us back to a simple truth at the heart of Mauritian cuisine: with a little imagination, nothing goes to waste and everything can be reinvented.

For this second issue of The Art of Taste by Beachcomber, we set out to explore the many expressions of the banana. From flesh to peel, every part unlocks new culinary possibilities. Green bananas are transformed, ripe bananas are enjoyed in a thousand ways and the peel itself finds its way into inventive preparations. Banana leaves, too, are traditionally used as plates during certain religious ceremonies.

Three of our Chefs have chosen to interpret this rich bounty in their own distinct style. Their recipes draw on local cuisine, global influences and their own creativity. A single starting point leads to three unique expressions, balancing tradition and imagination.

As you turn the pages, discover their recipes, techniques and the stories behind their passion for their craft.

Dining with our Chefs

For this second issue of The Art of Taste by Beachcomber, our Chefs invite us to rediscover the banana.

We may think we know it well, yet it reveals remarkable culinary versatility. This familiar fruit lends itself to combinations as indulgent as they are unexpected.

A reinterpreted tart, banana peel vinnday, green banana croquettes, carpaccio and crisp filo parcels: through these recipes, the banana shifts in form, texture and style. From savoury to sweet and from meltingly tender to crisp, each Chef offers a personal interpretation.

Through their creations, our Artisans of Taste showcase the full richness of this fruit.

Three Chefs, three distinct sensibilities and a single ingredient waiting to be reinvented.





Banana carpaccio and crisp filo parcels

Recipe

Ripe banana carpaccio with balsamic pearls, crisp filo parcels filled with caramelised banana and almond cream, served with curry leaf pesto (serves 4)

Ingredients

- 120g ripe banana
- 140g filo pastry
- 125g butter
- 100g honey
- 60g balsamic pearls
- 20g curry leaves
- 100g almond cream
- 140g green banana
- 1 lime
- 1 garlic clove
- 8g fleur de sel
- 8g pepper
- 80g tomatoes
- 40g mascarpone
- 80g mango purée
- 25g flour
- 25g icing sugar
- Pesto
- Mango vinaigrette

Plating

- Arrange the ripe banana carpaccio and peeled tomatoes in a rosette.
- Drizzle lightly with the vinaigrette.
- Place three filo parcels to one side.
- Add a few dots of curry leaf pesto.
- Garnish with the tuile, balsamic pearls, edible flowers and microgreens.

Preparation

- Peel the green bananas and cut into a fine brunoise.
- Sauté the diced green banana with the butter, honey and fleur de sel, then add the lime zest.
- Lay out a sheet of filo pastry and brush with melted butter.
- Place the almond cream in the centre, followed by the caramelised banana.
- Fold the pastry into a parcel and secure with kitchen string.
- Brush lightly with melted butter, dust with icing sugar and bake at 165°C for 12-15 minutes, until the pastry is golden and crisp.

Did you know?

Almost every part of the banana can be put to good use.

- Ripe bananas can be enjoyed fresh or made into tarts, cakes and other sweet treats.
- Green bananas are used in curries and many other savoury dishes.
- Banana peel can be repurposed in the garden as a natural fertiliser.
- Banana leaves are traditionally used as plates during certain ceremonies.



Scan to watch the recipe video.



Dinessen Meeniandee

Chef de Partie, Mauricia Beachcomber Resort & Spa

In 2012, Dinessen Meeniandee had just completed his secondary education. At the time, he had no idea that cooking would become his profession. A cousin working at Trou aux Biches Beachcomber told him about the Youth Employability Project (PEJ) and encouraged him to take a chance. Dinessen joined Mauricia Beachcomber as a trainee and discovered a craft that would become his passion. Fourteen years later, he is Chef de Partie at Le Nautic, the resort's fine-dining restaurant. Along the way, he has learned, progressed and risen to many challenges.



How it all began

Cooking had begun to spark Dinessen's curiosity well before joining Mauricia Beachcomber. "My cousins and brother-in-law were all cooks in hotels and as a teenager, I listened to them talking enthusiastically about their work. Their stories about life in the kitchen, the dishes they prepared and the demands of the profession made me want to discover more." Although he did not yet see it as a career, he was already drawn to this world.

His future initially appeared to lie elsewhere. His father, a maintenance plumber, hoped that he would follow in his footsteps and train to service heavy machinery. At 18, Dinessen enrolled at a polytechnic in Port Louis. He completed his training, passed his examinations and worked in the field for six months.

From PEJ to Chef de Partie

Yet his desire to explore the culinary profession never left him. "When I heard about PEJ (editor's note: Projet Employabilité Jeunes) and the opportunities it offered to learn the culinary arts, I applied immediately. I had to give it a try!"

His application was successful. Following his theoretical training, he secured a placement at Mauricia Beachcomber.

The early days were demanding. Dinessen encountered the realities of hospitality: working weekends, irregular hours and long days. "It was tough," he admits. On some days, he would start at 7.00am and finish at 10.00pm. Despite the pace, he persevered.



His mentors

At Mauricia Beachcomber, he met Executive Chef Adeegen Chinapiel, who became one of his mentors. Every day, the young trainees spent time learning the basics: making mayonnaise, preparing a sauce, perfecting an emulsion and recreating the great classics of the culinary repertoire. Practical experience followed through buffet preparation and service. “Chef Chinapiel taught us something every day.” At the end of his placement, Dinessen was recruited as a Kitchen Helper/Commis Chef.

While working the breakfast shift, an absence in the hot buffet team gave him an opportunity to move to another section. “I saw it as a challenge.” That attitude would shape the rest of his career.

He became Assistant Cook in 2015, Cook in 2019, Demi-Chef de Partie in 2022 and Chef de Partie in 2023. With the support of Mauricia Beachcomber, he also continued his studies. He obtained an NC3 in Food Production in 2016, then completed a year of culinary and pastry training at Institut Escoffier in 2019, where he developed his command of French culinary techniques.

Today, Dinesson works at Le Nautic as part of a brigade of around ten Artisans, serving up to 75 covers each evening. He is proud of his journey and remains deeply grateful to those who gave him his chance, trained him and guided him over the years.

His advice to young people perfectly reflects his own experience: “PEJ is an opportunity. If you want to progress, you have to persevere. It can be difficult at times, but you will succeed.”



The Chef’s favourites

Favourite ingredient:
Celery

Favourite dish:
Lamb dishes

Sweet or savoury:
Savoury

The Chef’s secret:
Take care over presentation



Grilled fish fillet, green banana croquettes and vinnday

Recipe

Grilled fish fillet with sweet potato purée, green banana croquettes, banana peel vinnday, sautéed chayote with coconut milk and saffron sauce (serves 4)

Ingredients

- 800g Berry fish fillet
- 400g sweet potato
- 300g green banana
- 200g chayote
- 300ml coconut milk
- 1g saffron
- Salt and pepper
- 100g onion
- 50g garlic
- 20g ginger
- 50g coriander
- 20g thyme
- 50g potato
- 50g lemon
- 100ml white wine
- 100g breadcrumbs
- 100ml double cream
- 80g butter
- 20g turmeric
- 15g mustard
- 80ml vinegar
- 2 eggs
- 500ml oil
- 100g flour

Preparation

Fish fillet

- Prepare the fish fillet, with or without the skin.
- Season with salt and pepper, then add the oil and lemon juice. Set aside.

Sweet potato purée

- Cook the sweet potatoes whole and unpeeled, then peel and mash them.
- Heat the butter with the thyme, add the sweet potato and mix well.
- Season with salt and pepper, then stir in the cream.

Green banana croquettes

- Cook the green banana and potato in their skins, then peel. Reserve the banana peel for the vinnday.
- Cut into small dice and season with the garlic, ginger, salt, pepper and coriander. Shape into croquettes.
- Coat the croquettes in flour, then egg and breadcrumbs.

Banana peel vinnday

- Cut the banana peel into a fine brunoise. Heat the oil in a pan, then sauté the onion, garlic and turmeric. Continue cooking briefly before deglazing with the vinegar.
- Remove from the heat, then add the crushed mustard, salt and diced banana peel. Mix and set aside.

Sautéed chayote

- Peel and dice the chayote. Sauté the onion, garlic and thyme in oil. Add the chayote and season with salt. At the end of cooking, stir in the coriander and coconut milk.

Coconut and saffron sauce

- Reduce the white wine with the onion and pepper. Add the coconut milk, salt and butter. Stir, then remove from the heat.
- Add the saffron, cover and leave to infuse.

Plating

- Arrange the grilled fish with the sautéed chayote.
- Add the sweet potato purée and green banana croquettes.
- Finish with the banana peel vinnday beside the fish.

Did you know?

An iconic fruit of tropical regions, the banana thrives in warm, humid climates. Originating in Southeast Asia, it is prized for its diverse flavours and nutritional qualities. Cultivated worldwide today, there are around 1,200 recorded varieties, more than a thousand of which are edible.



Scan to watch the recipe video.



Vicky Dhunput

Head Chef, Victoria Beachcomber Resort & Spa

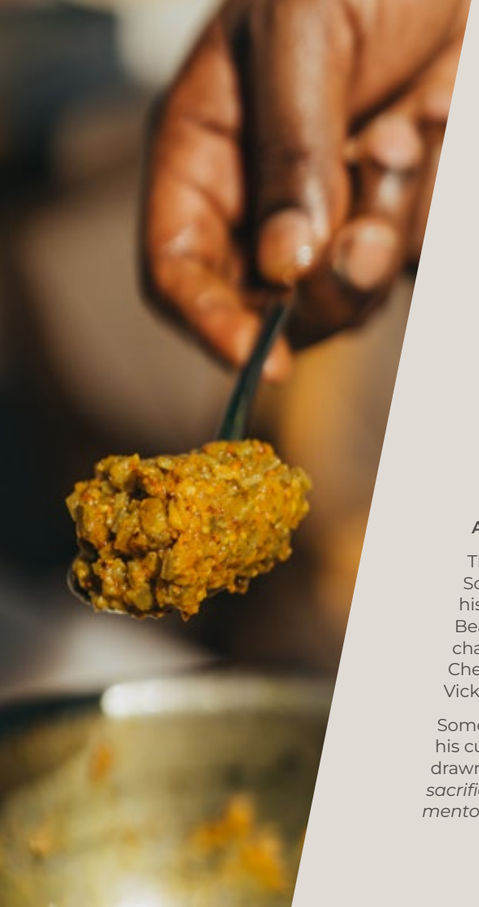
In 2005, nothing suggested that Vicky Dhunput was destined for a culinary career. He was working in a factory when a neighbour handed him an application form for the Hotel School. Among the training programmes on offer, he chose cooking almost by chance. Twenty-one years later, that decision has led him to the position of Head Chef at Victoria Beachcomber.



How it all began

"I filled out the application mostly to please my neighbour. There were several options, including Front Office, Restaurant, Bar and Housekeeping. I didn't have a particular preference, but cooking seemed the best fit for me. So I chose it and was accepted," he says. In August 2005, Vicky began his NTC3 in Food Production. A few months later, his first placement at Canonnier Beachcomber introduced him to an entirely unfamiliar world: a hotel kitchen. He joined the brigade led by Chef Mooroogun Coopen, then Executive Chef of the resort. "I saw equipment I had never laid eyes on in my life: the cooking range, grills and deep fryers. Everything intrigued me. I was fascinated."

Over the first weeks, he developed the essential skills. At Le Frangipanier, the main buffet restaurant, he discovered the pace of service and the importance of teamwork. He then moved to Le Navigator, the à la carte restaurant, where the trade took on a new dimension through plating, precision and creativity. "That's when I started to think that I might have found my calling."



Culinary competitions

After his placement, Vicky was recruited as an Assistant Cook at Canonnier Beachcomber. He progressed over the years, learning and seizing every opportunity to hone his skills. Having graduated top of his NC4 class in 2011, he was due to undertake a placement at Lycée de Monaco.

Administrative hurdles prevented it, but another opportunity opened up: the Hotel School invited him to pursue a Diploma in Food & Beverage, which he completed with distinction in 2016. Culinary competitions also played an important role in his development, first within Beachcomber and later on national and international stages.

"I really enjoy culinary competitions because they demand creativity. You have to be daring and offer something different." His determination to test himself earned him a silver medal at the 2024 African Culinary Cup for Young Chefs in Egypt, followed by gold with the Mauritian team at the South India Chefs' Association (SICA) Culinary Olympiad & Exhibition in India in 2025.

A new chapter

Throughout his career, Vicky has risen from Assistant Cook to Sous-Chef. After fifteen years at Canonnier Beachcomber, he broadened his experience at Trou aux Biches Beachcomber and then at Shandrani Beachcomber, where he reunited with Chef Coopen. In 2025, a new chapter began at Victoria Beachcomber, working alongside Executive Chef Krishna Beharee. His experience, guidance and trust have allowed Vicky to look at his craft with fresh eyes.

Some twenty years after joining Beachcomber, Vicky has lost none of his curiosity or desire to learn. His advice to young people starting out is drawn directly from his own journey: *"You must be prepared to make sacrifices, but it is worth it. When you are passionate, you will find mentors along your path who will help you grow."*



The Chef's favourites

Favourite ingredient:
Pepper for a touch of heat

Favourite dish:
Fish curry

Sweet or savoury:
Both

The Chef's secret:
Brown the ingredients thoroughly to draw out their full flavour



A contemporary take on banana tart

Recipe

A contemporary take on banana tart (serves 6)

Ingredients

Hazelnut crisp
- 184g butter
- 198g icing sugar
- 231g plain flour
- 155g ground hazelnuts
- 100g chopped hazelnuts
- 166g milk chocolate

Chocolate crémeux
- 625g cream
- 625g egg yolks
- 35g sugar
- 245g 70% dark chocolate

Banana cake
- 337g banana
- 162g eggs
- 320g brown sugar
- 125g milk
- 9g bicarbonate of soda
- 250g plain flour
- 125g oil

Banana compote
- 268g fresh bananas
- 197g banana purée
- 15g passion fruit purée
- 26g sugar
- 10g cornflour
- 7g gelatine mass

Mango gel
- 500g mango purée
- 60g sugar
- 4.5g agar-agar

Biscuit
- 55g ground almonds
- 104g starch
- 361g self-raising flour
- 0.2g salt
- 181g icing sugar
- 191g butter
- 105g eggs

Did you know?

Banana tart is one of the great classics of Mauritian pâtisserie and, for many, a flavour intertwined with childhood memories.

Set on a shortcrust pastry base that is generously buttered and delicately crumbly, it is traditionally filled with a melting compote of fully ripe bananas flavoured with brown or muscovado sugar and vanilla, sometimes lifted with a hint of cocoa or rum.



Scan to watch the recipe video.

Recipe

A contemporary take on banana tart (serves 6)

Preparation

Hazelnut crisp

- Melt the chocolate.
- Mix all the ingredients until evenly combined.
- Spread onto a baking tray and bake at 165°C for 10 minutes.

Chocolate crémeux

- Whisk the egg yolks with the sugar.
- Add the melted chocolate.
- Gently fold in the whipped cream.

Banana cake

- Place the bananas and brown sugar in the bowl of a stand mixer.
- Gradually add the eggs.
- Mix in the flour, bicarbonate of soda, oil and milk.
- Bake at 165°C for 10 minutes.

Banana compote

- Cook the banana purée, fresh bananas and sugar together.
- Add the cornflour, followed by the gelatine mass.

Mango gel

- Heat the mango purée with the sugar.
- Add the agar-agar and bring to the boil.

Biscuit

- Cream the butter and icing sugar together until smooth.
- Add the eggs, then mix in all the dry ingredients.
- Spread onto a baking tray and bake at 165°C for 15 minutes.

Plating

- Place the hazelnut crisp on a plate.
- Spread over a layer of chocolate crémeux.
- Add the banana cake.
- Cover with a layer of banana compote.
- Add the biscuit.
- Finish with the mango gel.
- Chill until fully set.





Geerish Rambaran

Pastry Chef, Royal Palm Beachcomber Luxury

Long before Michelin-starred restaurants, international competitions and chocolate creations, there was a family kitchen in Bel Air. And an uncle whose dishes awakened Geerish Rambaran's appreciation for flavours and inspired him to turn cooking into a career.

At secondary school, Geerish was already dreaming of becoming a cook. His uncle, a Head Chef at Coco Beach, was one of his earliest role models. Among his fondest memories of visiting him are the meals prepared for the family. "His duck and chicken salmi were truly delicious," he recalls with a smile.

Culinary passion runs in the family. His cousin, Smita Grosse, is now an internationally renowned Mauritian pastry chef and Executive Pastry Chef at Four Seasons Hotel Macao.



How it all began

Yet Geerish's entry into the world of pastry came down to chance. The culinary course at the Hotel School was full. "So I thought, why not try bakery and pastry?" What began as a second choice soon proved to be a revelation.

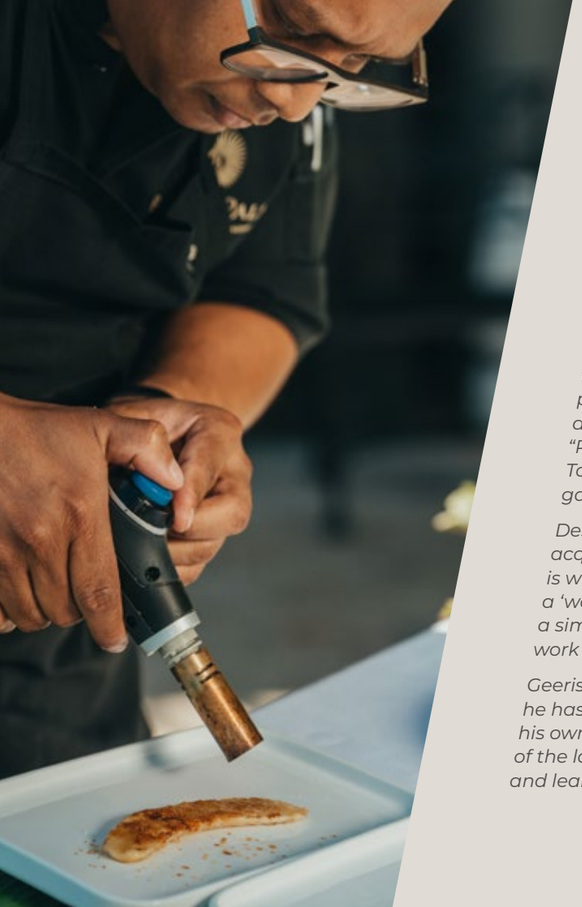
With his diploma in hand, he joined Ambre hotel, splitting his days between the bakery and pastry sections. Three years later, eager to explore hot kitchen operations, he moved to Le Touessrok. The experience soon confirmed what he had suspected: pastry was where he truly belonged. On his days off, he would voluntarily help the pastry team until he was formally transferred to the section. Six years at Four Seasons followed, allowing him to deepen his command of fine French pastry.

From Macao to Dubai

In 2014, Geerish made a fresh start, moving to China to join the pastry brigade at Galaxy Macau, a five-star hotel with nine restaurants, two of them Michelin-starred. He joined as a Commis Chef and worked his way up to Chef de Partie. Alongside Chef Jacky Mung, ranked among the Top 10 at the 2022 World Pastry Cup, he honed his expertise, particularly in chocolate work.

Macao also gave him a platform for competition when he took part in the Asian selection for the World Pastry Cup.

In 2023, he joined One&Only Za'abeel in Dubai, where he was reunited with Chef Smita Grosse, who became one of his mentors. Under her direction, he took charge of the High Tea offering and its 30 varieties of pastries.



Return to Mauritius

In 2024, Geerish returned to Mauritius and joined Royal Palm Beachcomber Luxury as Pastry Chef. Working alongside Executive Pastry Chef Stéphane Baptiste, he found the creative freedom to develop refined, contemporary pastry-making that champions lower sugar levels, the intrinsic flavour of each ingredient and a play of textures.

What does he love above all? Creating. Imagining new flavour pairings, approaching dessert from a gastronomic perspective and searching for a different texture, an unexpected flavour or a more subtle balance. "Pastry doesn't necessarily need to be overly sweet. Today, we are moving towards something more gastronomic, but also healthier."

Despite the years and breadth of experience he has acquired, the original spark remains: "What excites me is when I finish plating a dessert and the result gets a 'wow'." Then comes the Guest's reaction, a smile or a simple "well done" that gives true purpose to all the work involved.

Geerish now takes equal pleasure in passing on what he has learnt to younger colleagues. His advice captures his own experience: "Don't be afraid to start at the bottom of the ladder or to take a less direct path. Stay curious and learn every day with humility and perseverance."

The Chef's favourites

Favourite ingredient:
Chocolate

Favourite dish:
Minn bwi

Sweet or savoury:
Both

The Chef's secret:
Precise measurements are essential in pastry-making



A taste of Mauritius

Our local fruits

In Mauritius, local fruits form a vibrant palette of colours, aromas and flavours deeply rooted in the island's identity. They take pride of place on the buffets of Beachcomber hotels, served fresh and simply sliced or transformed with imagination by our Chefs.

Bananas, mangoes, lychees, watermelons, pineapples, longans, passion fruit, limes and coconuts: as the seasons change, each reveals its own distinctive flavour and offers endless possibilities in both cuisine and pâtisserie. Enjoyed on their own to appreciate their freshness, these fruits also lend themselves to desserts, salads, compotes, caramelised creations and cocktails.

Through their creations, our Chefs invite Guests to rediscover familiar produce while appreciating the diversity, seasonality and unique flavours of Mauritian-grown fruits.

Let's get cooking!

Now, it is your turn to step into the kitchen.

Our Chefs invite you to recreate one of the recipes featured in this edition and share your creation with us.

Our Artisans' finest creations will be selected to feature in our next edition.

To take part, simply send your photos via the Beachcomber Life & Careers Facebook page.

We look forward to discovering your talent... and perhaps even showcasing your dish!

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