

New culinary team at Maputo's Polana Serena Hotel

A new, highly experienced culinary team has been recruited at the Polana Serena Hotel, in the heart of Maputo, Mozambique, which says that it will bring guests the ultimate gastronomic experience.



Led by Abhishek Singh Negi, the newly appointed director of food and beverage, the Polana Serena culinary team is aligning its vision for food and beverage into "one heart", ensuring that guests experience the "style, class and passion" that is synonymous with Polana Serena.

There is plenty of choice with the current food and beverage offering at the hotel. The all-day Veranda Restaurant presents a cyclic buffet menu as well as à la carte choices. Delagoa offers fine dining, its ambiance complementing the fusion of classic French and contemporary Portuguese cuisine. The poolside Aquarius Restaurant and Bar offers delicious salads and sushi, or you can kick back with a cocktail or coffee at the old-style Polana Bar.

Innovation, leadership and promotional expertise

Having always been intrigued by Africa, Negi embarked on a new adventure in March, 2012, when he joined the Polana Serena Hotel. He brings with him 14 years' experience, having worked in some of the world's leading hotel chains, including Hyatt, Starwood and Jumeriah. Recognised for his management innovation, leadership and promotional expertise, Negi's creativity is evident in all aspects of his work, from process implementation to new projects designed to offer guests the ultimate "classic" experience.

"Balancing goals and objectives of the hotel with cuisine and service is instrumental in creating the 'wow' factor that the Polana Serena Hotel has been renowned for. It is essentially an orchestra, and each team member plays his part," commented Negi.

With the support of newly appointed executive chef Tony Khan, as well as the young and fresh-thinking chef de cuisine Harry Biwa, discerning guests can be sure that this dedicated team will deliver on the Polana Serena promise: tradition, excellence, modernity.

Having completed his training in Singapore, chef Tony Khan's 35 years of experience as a chef is enhanced by his unique perspective towards food, his team and his guests. Chef Tony has been internationally recognised numerous times in his career for being among the best chefs in the world, and is well known for his eclectic style and particular focus on healthy cuisine.

An innovative menu with variety

"Food is a journey that requires discipline and patience. As I am exploring a new environment and culture, I find renewed inspiration and I am engaging my team to create an innovative menu with variety that appeals to our cosmopolitan clientele," said Khan.

Chef de cuisine Harry Biwa incorporates his Mauritian training in his cuisine, describing his own style as "fusion", combining Asian, African, European and seasonal flavours to create something exceptional and contemporary.

The fresh F&B team is continually innovating, with the aim of presenting clients with diversity while maintaining consistency in quality. Some of the new offerings include:

- Tailor-made conferencing menus to suit your palette and budget
- A range of international delicacies introduced at Veranda Restaurant, such as Asian congee as part of the breakfast buffet
- Royal High Tea from 3pm to 6.30pm, Monday to Friday, is prepared by the in-house pastry chef and reflects the sophistication of the hotel and its guests
- Live jazz on Thursday nights at the Aquarius Restaurant and Bar offers sushi alongside sensuous sounds
- Delagoa's three-course business lunch offers a new menu daily from Monday to Friday
- The Polana Bar (and all other restaurants) offer wine by the glass, ensuring guests can enjoy their favourite wines without breaking the bank
- Interactive cooking demonstrations allow guests to embark on their own culinary journey, an opportunity to experience the art of cuisine from the other side of the hot plate.

"At Polana Serena Hotel we are aligning ourselves with an overarching market change so as to present guests with something that they were not expecting, but that successfully blows them away thereby motivating them to return," concluded Negi.

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