



## NEWS RELEASE

### Malolo Announces Dynamic New Culinary Team

- **Chef & Food and Beverage duo renowned for delivering fabulous food and sensational service**

**Decembe 2017** – The Fijian owned and multi award-winning Malolo Island Resort in Fiji’s Mamanuca archipelago is proud to introduce its new hospitality management team – Executive Chef Ryan Ward and Group Food & Beverage Manager Bridie Bush. They replace departing Executive Chef Yngve Muldal and wife and Pastry Chef Rhea Pacaud who are moving onto their next adventure after 4 and a half years with Malolo.

Bringing extensive experience from high profile and award-winning operations in the UK and Australia - and hailing most recently from the renowned Gallery Of Modern Art (GOMA) in Brisbane, Ryan and Bridie are set to launch some fresh ideas and new flavours whilst expanding on Malolo’s already excellent culinary reputation.

New Executive Chef Ryan Ward, who for the past 5 years has been busy as Senior Sous Chef for GOMA's food and beverage operations, and Chef de Cuisine for the Two-Hatted GOMA Restaurant, is no stranger to the varying tastes of tourists and guests.

At GOMA Restaurant, the emphasis is specifically on local Queensland and Australian produce and the dishes are designed to “artfully” represent actual Australian landscapes and fauna on the plate.

Ryan is looking forward to utilising the amazing array of local produce in Fiji to also create signature dishes whilst building on the existing menu favourites. “It will be wonderful to continue the emphasis on fresh, local produce which is a passion of mine. I particularly love to fish and Fiji’s waters are filled with an incredible variety from mud crabs, lobsters and tuna. I’m looking forward to opening palates to a refreshed Fijian culinary experience which I know will be a hit with adults and kids alike”, says Ryan.

Joining Ryan is food and beverage specialist and his partner in life Bridie Bush, who also hails from GOMA, where she coordinated the huge undertaking of the food & beverage operations of the 3 Gallery dining outlets, in addition to the functions and events. Bridie joins Malolo’s parent company Ahura Resorts as the Group Food & Beverage Manager which will have her overseeing not only Malolo’s operations, but also sister property next door, Likuliku Lagoon Resort. Bridie says, “I have always been passionate about good food and wine and the stories a great dish can tell. I'm looking forward to working with the amazing teams at both Malolo and Likuliku to share these stories and create memorable dining experiences for our guests.”

Bridie is a natural at making sure quality service rates as well as the amazing food and will be working collaboratively with both resorts to ensure their existing high levels of service delivery are maintained in line with guest expectations. "I'm excited to work alongside the Fijian people for whom generosity and hospitality come naturally.", says Bridie.

Malolo's main dining complex includes the beautiful plantation-style 100 seater Terrace Restaurant for families and a stunning signature dining experience for 60 guests in Treetops Restaurant. Overlooking the resort's pools and lush gardens, Treetops offers an impressive breakaway dining experience which is also available for hire for weddings and other events. Whilst by the ocean, the Beach Bar offers a relaxing atmosphere with beach-café cuisine to tempt every palate.

Ahura Resorts Group General Manager, Steve Anstey says, "We have always placed great importance on our resorts' cuisine and service. We are therefore delighted to welcome two such talented and experienced professionals in Ryan and Bridie to take over the reins and help maintain and grow our reputation."

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