

# Spicing things up Mauritian Chef Aviraj brings fresh flavours to Edge



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From Mauritius to the Seychelles and now the Maldives, rising star Chef Aviraj Pareeague is making a name for himself in Indian Ocean cuisine, a melding of spices and flavours fresh from the ocean.

Chef Aviraj burst onto the gastronomy scene working under Michelin-starred chefs at Constance resorts on his paradise home island. Experimenting with the Creole, French, Indian and Chinese flavours that infuse Mauritian cuisine, Chef Aviraj soon joined the competition circuit, competing annually in the Festival Culinaire Bernard Loiseau, taking a gold medal in the Young Chef challenge of 2008, and jetting into France to join the best of the best at Les Etoiles de Mougins.

Chef Aviraj now takes the helm at Niyama Private Islands Maldives' Edge, a sultry fine dining restaurant 500 m out to sea. Guests travel by speedboat towards a billowing canopy perfectly framing the sunset sky, under which Chef Aviraj presents culinary creations crafted to perfection and presented with modern panache.

Locally caught mackerel fillet with horseradish snow, compressed cucumber and sage oil. Blackened lamb loin with wild garlic, anchovy confit and green pea puree. These are just some of Chef Aviraj's new creations on offer at Edge, waiting to be savoured.

Niyama Private Islands Maldives is a playground of sophisticated flavours in wild, unrivalled settings. Asian tapas in the treetops. African barbeque deep in the jungle. Champagne and amuses bouches 6 meters below the ocean's surface. Where will your culinary journey take you?

For more information visit [niyama.com](http://niyama.com), call +960 676 2828 or email [reservations@niyama.com](mailto:reservations@niyama.com)