

Crowne Plaza Muscat wins NHI Chef Competition

Crowne Plaza Muscat took the Gold Medal at the NHI Chef Competition organised and hosted by NHI under the auspices of the Oman Chefs Guild.

The team of winners from Crowne Plaza were Anabel Abad Esquilito, Ali Abdullah Mohammed al Ghafri and Priulijith Chonkulangara Unnikrishnan.

The competition consists of a mystery basket of food items from which the team has to prepare a three-course menu. The team then has three hours to prepare and cook different items.

To make it more challenging, the NHI team invite guests to their Class Room restaurant who enjoy the lunch and are asked to give feedback on the service.

The overall judging of the food was carried out by professional chefs Neil Sequeira, executive chef, Golden Tulip Muscat and Malik al Jahdhami, chef partner in Bait al Lubna, Muttrah.

The menu put together by the winning team began with starter of fish terrine with peppers, orange jelly, parsley and lemon



dressing. This was followed by a main course of pot roast lamb/carrot mousseline, fondant potatoes and peas. To complete the menu, the team served an ice soufflé with butter scotch

caramel cream with pears.

Robert MacLean, principal of NHI said, "These competitions which are organised every three months are a vital tool in the development of young chefs in

Oman. The competition showcases skills and creates interest amongst current students who are working towards joining the industry as professional chefs."

Winners were awarded

medals, certificates and a prize money of RO300.

The team from Al Bustan Palace, a Ritz-Carlton Hotel came second while a team from NHI clinched the third position.