



Winners of the NHI's chef competition held on Monday (Supplied photo)

Crowne Plaza Muscat wins NHI's chef competition

Our Correspondent
Muscat

Crowne Plaza Muscat has won first place in the chef competition organised by the National Hospitality Institute (NHI), on Monday. The event was held under the auspices of Oman Chefs Guild. The winning team was given a prize money of RO300, besides medals and certificates.

The names of the members of the winning team are Jerrin Mathai, Marivic Pal La Torre and Vijayakumar Vimalkumar.

The second prize was won by Sifawy Boutique Hotel while Hormuz Grand Hotel got the third prize. They were awarded medals and certificates.

The competition required the

participants to prepare a three-course menu in three hours using ingredients from a mystery basket of food items.

To make it more challenging, the NHI also invited guests, to their Class Room restaurant for feedback.

Chef Simon Martin, corporate chef, AATCO was the overall judge of the competition. "The competition is great. The way the young professionals worked to make their teams win is very encouraging. I think there is a fusion of many varieties, a fusion of east meets west and a touch of Arabic," Martin said.

The winning team's menu included: Basa roulade with prawns mousse in tomato coulis (starter); pan-fried duck breast

with pomme's puree confit shallots and stuffed bell peppers in berry sauce (main course) and cold cheese cake with strawberry compote (dessert).

Robert MacLean, principal, NHI said, "These competitions that 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 the current students who are working towards joining the industry as professional chefs."

Seven teams from various other establishments such as Crowne Plaza Sohar, Radisson Blu, Millenium Apartments and Meshan also participated in the competition.