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THE ART OF BOHEMIA SERIES: A VISITING CHEF EXPERIENCE WITH JANICE WONG, WORLD-RENOWNED MULTI-AWARD WINNING CHOCOLATIER

[December, 2022 – Maldives] Ultra-luxury bohemian hideaway, The Nautilus Maldives, invites you to a chocolate art experience inspired by the Maldivian shores of Baa Atoll with Chef Janice Wong from Singapore. Known for her immersive chocolate installations, desserts, cakes and more, Chef Janice creates artistic sweet treats for The Nautilus's free-spirited guests with a sweet tooth at the private island resort from 21 to 26 February 2023.

Chocolate Art with Chef Janice Wong

Guests would anticipate to savour “Timeless Sweet Experience” by Chef Janice including assorted pastries, artistic kaffir lime caramel bon bons and ginger flower pistachio flavoured chocolate amenities inspired by the Maldivian shores. For those dining at Zeytoun, they are in for a treat with a one-of-a-kind dessert served at 2am:dessert bar. A beautifully crafted signature Nautilus cake will be given to those celebrating a special occasion. Furthermore, guests are able to experience the immersive art of cocktail jamming session with Chef Janice during Naiboli Rising cocktail hour at Naiboli Poolside Bar.

The Nautilus's art of bohemia hallmark emphasises on a passion for self-expression, a taste for elegance and a touch of trademark whimsy, The Nautilus allows its creative side to run wild. It shares a passion for art, literature, music and creative craft, ensuring the guest experience is a rich celebration of life's greatest gift.

Join us for an immersive chocolate art experience from 21 to 26 February 2023. To begin your ultra-luxe bohemian holiday where time stands in a world of your own making, contact us at hello@thenautilusmaldives.com

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About The Nautilus Maldives

The Nautilus is your luxury bohemian hideaway in the Maldives. A highly personalised, immensely private ultra-luxury island resort with only 26 beach and ocean houses and residences, where every experience is tailored to you. Where nothing is fixed and anything is possible. Where you are free to set your own beat; free to do – and to be – as you please.

Conceptualised by a Maldivian hospitality icon and visionary entrepreneur who was instrumental in



creating many award-winning resorts, The Nautilus is the result of his lifetime's worth of expertise and represents what ultra-luxury should be – not just in the Maldives, but worldwide. The legacy of this visionary entrepreneurship is now carried forward by the next generation of the family.

A celebration of the individual spirit, The Nautilus offers liberation and freedom unconditional. Space to share, to meet, where guests are encouraged to be themselves and shape their own personal journey. Above all, The Nautilus encourages its guests to reflect and celebrate with the people they're with, in any way they choose. Because in the end, it's these simple, elemental pleasures – that ability to simply be – that form the greatest luxury of all.

Since its opening, The Nautilus has gained phenomenal international recognition, most notably named by *Condé Nast Traveler's* Readers' Choice Awards 2020 as the Best Resort in the Indian Ocean and among the top three Best Resorts in the World. The Nautilus was also listed in *Condé Nast Traveler's* highly prestigious The Gold List 2021 and *Condé Nast Traveller Middle East's* The Gold List 2021, and named by *Tatler's* renowned Travel Awards 2021 as Best Private Island Retreat. Most recently, The Nautilus was named by *Condé Nast Traveler's* 2022 Readers' Choice Awards as one of the top resorts in the Indian Ocean.

About Janice Wong

Janice Wong Singapore is a multi-product and multi-channel confectionery brand that creates to inspire where art meets design and design meets art, where one can use their imagination to create, interact and discover. Headquartered in Singapore and helmed by multi award-winning chef, Chef Janice Wong, the team's never-ending passion for culinary art has propelled the passion to test the limits of dessert making.

Chef Janice Wong started her first dessert restaurant, 2am:dessertbar, in Singapore in 2007. In 2014, the Janice Wong Singapore brand was formally established to market a wide range of confectionery products, including custom chocolate bon bons, cakes and ice-cream.

The Company has kept up with consumer preferences and has increasingly focused leveraging digital channels to engage with its customers in the recent years. These digital channels contribute significantly to the retail business today and are expected to be increasingly so moving forward.

Janice Wong Singapore truly embraces food technology and innovation. Chef Janice Wong's efforts in experimenting with ingredients, cooking techniques and machines led to creations of edible art, 3D printed chocolates and others, which in turn kick started a flurry of activities that saw the business expanding to the international stage.

Looking ahead, besides bringing new confectionery concepts to the market, Janice Wong Singapore will continue pushing the boundaries and integrate new food technologies and innovations in the product offerings.

Janice Wong Singapore is currently present in Singapore, Japan and London.

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