



Press Release

Ushering in a new gastronomic era for bluegr Hotels & Resorts with award-winning chef Yiannis Baxevanis

bluegr Hotels & Resorts is proud to announce a new collaboration with top Greek chef Yiannis Baxevanis, who will act as consultant chef for the brand's four hotels: Minos Beach art hotel, Minos Palace hotel & suites & Candia Park village in Crete, as well as Life Gallery athens. The award-winning chef Baxevanis will be bringing his iconic culinary talents to the hotel group, sharing his love of Cretan gastronomy with guests from around the world through a series of new dishes dedicated to the art of Greek island cuisine.

The gastronomic philosophy of bluegr Hotels & Resorts is closely linked to local produce, fresh ingredients and a devotion to quality cooking. Similarly, Chef Baxevanis follows a transparent theory when crafting his exceptional dishes: keep it simple, fresh and healthy. Known throughout Greece as the 'aroma magician', Baxevanis is famous for his talented use of aromatic herbs, adding a special element to his creations at multiple high-end hotel restaurants both abroad and within Greece. Baxevanis has been awarded with a Toques d'Or (Golden Caps) by Athinorama Magazine no less than 11 times, twice by Status' as Chef of the Year, 'Chef of the Future' by the International Academy of Gastronomy (2006) and he also received the silver medal at the Strasbourg European Championship in France (1991).

With Yiannis Baxevanis consulting on the menus of each property, the four hotels' head chefs can look forward to a season of cooking up exceptional dishes and creative cuisine. Kalliopi Kourkoutaki (new head chef of Minos Beach art hotel, previously of Elia Dubai), Kyriakos Mylonas (head chef of the Toque d'Or winning La Bouillabaisse, Minos Beach art hotel since 2007), Angelos Aggeloudis (new head chef of Minos Palace hotel & suites), Lambros Tsiambalis (head chef of Candia Park village) and Dionysis Zacharopoulos (new head chef of Life Gallery athens) are perfectly positioned to usher in a new gastronomic era for the hotel group, focussing on the



treasures of the Greek landscape and sourcing speciality ingredients from independent suppliers and small producers across the country.

In preparation for the coming 2019 summer season, a special training seminar took place in Crete on the 16th-19th February, led by Yiannis Baxevanis and French chef Xavier Bouriot. The programme trained the bluegr culinary team on modern techniques for hot and cold buffets, ensuring the highest quality for each hotel's popular buffet services for the coming season.

Guests of bluegr hotels and resorts can look forward to an exciting new era of gastronomic delights in Athens and Crete, marrying the talents of Chef Baxevanis with the traditional ingredients and flavours of Greece and resulting in one of the finest culinary experiences available to the modern diner.