

information

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RASOI BY VINEET - THE CHEFS BEHIND FINE INDIAN CUISINE AT MANDARIN ORIENTAL, GENEVA

Vineet Bhatia - Chef-Patron

Born in Mumbai, Vineet Bhatia's influences have been based on the traditions of Indian Life and family. His almost military style training at the Oberoi School of Hotel Management in New Delhi, mixed with the one unquestionable Bhatia ingredient "passion", created some of the most innovative and outstanding Indian cuisine of the century. His light and imaginative dishes display a clever balance between innovation and an immense respect for the history of Indian cooking.

Recognised by food critics, fellow chefs and devoted customers alike, Chef Bhatia was awarded his first Michelin star in 2001, the first Indian Chef-Restaurateur to do so in 102 years.

"The only way forward is to improve and get better," he says. His personal venture **RASOI** in London also received a Michelin Star in 2006 and has been leading the way with cutting edge and innovative cuisine.

Bhatia went down in the history books again when in 2009, '**Rasoi by Vineet -Geneva**' was awarded its first Michelin Star, thereby making him the second UK based Chef to hold a star outside of the UK and the only Indian Chef to have two of the coveted stars. The restaurant also became the first Indian restaurant in continental Europe to hold such a distinction.

Baskar Chakravarthy – Chef de Cuisine, Rasoi by Vineet

Originally from the Tamil Nadu region in India, India, Baskar Chakravarthy joined 'Rasoi by Vineet' at Mandarin Oriental, Geneva as Head Chef in January 2016.

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After studying Hotel Management, Baskar started his career with the TAJ Hotel Group in Bangalore, where he developed his culinary skills. In 2008, he participated in the opening of ‘Rasoi by Vineet’ in Geneva and then was part of the pre-opening team of MOzen Bistro at Mandarin Oriental, Las Vegas, where he gained several years valuable experience as a Sous Chef.

His career brought him back to Geneva and to ‘Rasoi by Vineet’ in 2011 where he worked closely with Vineet Bhatia and his team as Sous Chef, before heading to Dubai to take over the renowned ‘Ashiana by Vineet’ at the Sheraton Dubai Creek Hotel and Towers, as Chef de Cuisine for almost two years.

In chef’s own words – ‘In light of the modern culinary trend for which Rasoi by Vineet is renowned, I believe in bringing out the natural and authentic flavours of India to create Indian flavours and aromas that are light, intriguing and pleasant.’

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For further information, please contact:

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