



Milaidhoo
MALDIVES

FOR IMMEDIATE RELEASE

Milaidhoo Maldives Welcomes Chef Laurence Tan of Michelin-Starred JAG

Milaidhoo Maldives, 5th October 2026 - This October, Milaidhoo Maldives welcomes **Chef Laurence Tan**, Head Chef of Singapore's Michelin-starred JAG, for two exceptional culinary experiences on the island.

Laurence's love of cooking started at home, inspired by his parents and the simple pleasure of preparing and sharing food together. What began with experimenting in the family kitchen eventually led him to culinary school and, in 2016, to The White Rabbit in Singapore, where he began building the foundations of his craft.

His career continued at Tower Club before joining JAG in 2020. Working alongside Chef Jeremy Gillon, Laurence developed a deep appreciation for precision, seasonality and the integrity of each ingredient. His talent and determination quickly saw him progress from Chef de Partie to Junior Sous Chef and then Sous Chef.

When Jeremy took on an international consultancy in Taiwan, Laurence stepped into the leadership of the JAG kitchen. Today, he is Head Chef of the restaurant, which retained its Michelin star in 2026, a recognition of the consistency and quality of the cuisine under his direction.

At Milaidhoo, Laurence will bring a taste of JAG to the Maldives while sharing some of the thinking and techniques behind his cooking.

On 16th October, guests will have the opportunity to join Laurence for an intimate cooking class, learning directly from the chef and discovering more about his approach to ingredients, technique and flavour.

The following evening, 17th October, Laurence will host an exclusive five-course dinner for just 16 guests. The menu brings together some of his signature culinary sensibilities, beginning with Hiramasa crudo, tomatoes and sea grapes, followed by Gambero Rosso with Jerusalem artichoke and cashew. Lobster ravioli with lobster bisque leads into Tajima Wagyu MB8 tenderloin with celeriac and black autumn truffle, before a dark chocolate parfait with buckwheat ice cream and tonka bean brings the evening to a close.

Between courses, a preserved lemon sorbet will offer a refreshing pause, while the evening begins with a delicate leek and potato croustade.

For us, it is a lovely meeting of two places where food is about more than what is on the plate. It is about curiosity, craftsmanship, sharing and creating memories around the table which is part of our Milaidhoo's culinary philosophy.





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16 October — Cooking Class

17 October — Five-Course Chef's Dinner | 16 guests only

We look forward to welcoming Laurence to Milaidhoo and, most importantly, welcoming you to the table.

Enjoy our [Simply Summer](#) offer till 31st October 2026.

HOW

Milaidhoo can easily be reached by a 35-minute seaplane flight from the international airport in Male' or a 15-minute domestic flight to Dharavandhoo domestic airport in Baa Atoll, followed by a 15-minute speedboat ride to the private island resort.

ABOUT MILAIDHOO MALDIVES

Milaidhoo is a pristine island paradise proudly rooted in local island traditions. This boutique luxury resort features 50 contemporary Maldivian-style pool villas, custom-made and made for comfort designed by a renowned Maldivian architect. Each guest is assigned an Island Host to help create meaningful experiences and cater to the guest's every need. Activities include over-water spa treatments, sunrise yoga classes and snorkelling excursions to view the incredible house reef.

Dining is a highlight, with Milaidhoo being home to three world-class restaurants, including Ba'theli. This unique Maldivian restaurant reflects the islands' heritage and is built in the shape of three traditional boats on pillars over a lagoon. The restaurant's innovative and delicious meals are steeped in Maldivian tradition, with each dish inspired by favourites of the ancient maritime Spice Route.

Milaidhoo is the authentic Maldives, a resort of re-invented luxury, where guests feel they belong, experiencing bare-foot informality within this tropical island's natural, lush setting. As an adults-focused resort, Milaidhoo is child-free and tranquil where any dream can become a reality, from sunset dolphin cruises to sailing to a deserted sandbank for a private beach picnic.

ABOUT VERSA HOSPITALITY | <https://www.versahospitality.com/>

Versa Hospitality is the evolution of a five-decade legacy, transforming naturally beautiful places into exceptional destinations people dream of. We've crafted places you can't wait to visit – and created feelings you want to return to.

As the parent company of the new lifestyle-led brand Niva, which unites six Maldivian and Seychelles properties, Versa also oversees four acclaimed standalone Maldives resorts: Baros, Milaidhoo, Huvafen Fushi and Kandolhu. Guided by instinct, heritage and care, Versa creates destinations defined by character, connection and the memories they inspire. Our philosophy is simple: reveal the true character of every place, nurture its spirit and craft experiences that leave a lasting mark on people and the world around them. The name Versa was inspired not for what it means, but for what it represents: the universal quality that ties the group's Maldivian legacy to the places it has yet to shape.





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