

PRESS RELEASE

MAY 2026

LE CHAMAREL

PANORAMIC RESTAURANT



LE CHAMAREL RESTAURANT
MAKES ITS GRAND RETURN:

**BETWEEN PANORAMA, TERROIR
AND IMMERSIVE EXPERIENCE**

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Chamarel, Thursday 21 May 2026. An iconic restaurant overlooking the magnificent lagoon of the South-West, **Le Chamarel Restaurant** reopens its doors after three months of renovation. Entirely reimagined, this must-visit address for seekers of Mauritian gastronomy now reveals itself in a striking new setting, accompanied by a new menu that celebrates the flavours of Chamarel's terroir with finesse. An invitation to experience far more than a meal.

An experience suspended between sky, sea and nature

Savouring flavourful dishes while admiring the breathtaking beauty of the south-west coast, in an atmosphere both relaxed and elegant, has long been part of Le Chamarel Restaurant's appeal. Nestled high above the village of the same name, perched on a cliff overlooking the lagoon, the restaurant now reveals a renewed identity following an in-depth renovation. The space has been entirely reimagined to offer a more immersive, fluid and luminous experience, where every detail blends harmoniously with the natural environment. Inspired by the essence of Chamarel, the venue invites guests to slow down, contemplate and savour the moment, in a soft and enveloping atmosphere between sky and sea.

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A Vision Rooted in Authenticity and a Sense of Place

For Thierry Montocchio, CEO of ER Hospitality: *“Through the renaissance of Le Chamarel Restaurant, we reaffirm our ambition: to offer experiences that go far beyond gastronomy. It is about creating living spaces where nature, culture and Mauritian savoir-faire come together. This transformation reflects our desire to showcase Mauritius’ unique heritage by highlighting its terroirs, producers and the richness of its cuisine, through a contemporary, sustainable approach deeply rooted in our territory.”*

An aesthetic signature inspired by nature

The decor gives pride of place to natural materials and organic textures: wood, stone, plant fibres, woven elements, rattan and thatched roofing. The whole space engages in subtle dialogue with the surrounding tropical vegetation, through a local, elegant and timeless aesthetic. In a tropical-chic spirit, the restaurant is filled with natural light, earthy and terracotta tones, stone walls, artisanal lighting and touches evoking moments from the past. Low, modular furniture preserves the views and adapts to convivial lunches as well as more intimate moments. The warm and authentic decoration celebrates the artistic talent of interior decorator Amélie de Spéville, as well as various local artisans, combined with carefully selected objects that tell the story and soul of the place.

As Aurélie Pitot, Chief Operations Officer of the leisure cluster of ER Hospitality, explains: *“The space has been rethought to bring in more light, fluidity and elegance, while preserving a warm atmosphere. Mauritian identity remains at the heart of the concept, through the cuisine, local collaborations and subtle references to Chamarel. Today, visitors experience a complete offering, supported by a renewed and more diverse menu, including vegetarian options, in a setting that combines authenticity and modernity.”*



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A renewed culinary experience rooted in terroir

This transformation is also accompanied by a clear commitment to quality and comfort. The Chef used this period of closure to fully rethink the menu, creating new dishes and exploring bold pairings, always faithful to the local terroir. The bar, adorned with marble-effect sheets and ceramic tiles, recalls the geology of the place. Several elements from the former kitchen equipment have also been preserved as a tribute to the history and authenticity of the establishment.

Among the new dishes:

- Heart of palm and prawn salad with eucalyptus honey
- Tropical papaya and smoked marlin salad with passion fruit and lime vinaigrette
- Creole salad with marinated chicken, roasted pineapple and crunchy vegetables
- Bouillabaisse du Morne
- Tuna tataki

The menu also celebrates signature dishes such as Bel Ombre Wild boar Salmi, Case Noyale venison dry curry and traditional chicken and prawn curry.

These creations are part of the continuity of ER Hospitality's sustainability programme, *Now for Tomorrow*, favouring short supply chains and the promotion of products from Chamarel, Case Noyale and Bel Ombre.

A Destination Like No Other in the South-West

Reimagined as a place of pause, escape and reconnection, *Le Chamarel Restaurant* now stands as a must-visit destination in the South-West. Between tropical forest, verdant reliefs and spectacular panorama, each moment becomes a unique experience where gastronomy, nature and Mauritian authenticity meet with balance.

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About ER Hospitality

ER Hospitality, formerly Rogers Hospitality, the hospitality and leisure division of the ER Group, a diversified Mauritian company listed on the stock exchange, offers a wide range of services, grouped under seven coherent segments: hotels such as Veranda Resorts, Heritage Resorts and Voilà Hotel, as well as Kaz'alala, a hosted B&B; leisure with Bel Ombre Nature Reserve, Heritage Golf Club, Chamarel 7 Coloured Earth Geopark, Bel Ombre Heliport, edutainment with World of Seashells, and wellness with Seven Colours spas; gourmet restaurants such as Le Chamarel, Le Château de Bel Ombre and C Beach Club; Quick Service Restaurants including Ocean Basket, Domino's and MOKA'Z; and territorial brands such as Bel Ombre and Chamarel. The group currently employs more than 2,000 people.



Press contact

BLAST BURSON

Priyanka Appadoo

E : priyanka@blast.mu

M : +230 5943 6488

Kamalei Perianna

E : kamalei@blast.mu

M : +230 5257 8503

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lechamarelrestaurant.com