

THE OITAVOS

*Executive Chef appointed at The Oitavos;
brand new five star luxury hotel to open on Lisbon's Atlantic Coast*



March 2010: The Oitavos, a new five-star luxury hotel and spa in Portugal, is pleased to announce the appointment of Aimé Barroyer as Executive Chef to head up its food and beverage operations. The hotel, located just 20 minutes from Lisbon overlooking the West Atlantic coastline, will be the first luxury hotel developed on the Quinta da Marinha *Original* estate and will launch September 2010.

Chef Barroyer joins The Oitavos from the Valle Flôr restaurant in Lisbon, located in one of the 'Leading Hotels of the World', where he was the Executive Chef for 9 years. With over 20 years of experience in the industry, Chef Barroyer has previously worked for the Orient Express Company at the Hotel Quinta do Lago, on Portugal's Algarve coast. Other experience includes four years at The Ritz Hotel in Paris; nine years in the US at L'Ermitage Restaurant in Los Angeles and the Bouley Restaurant in New York; four years with Paul Bocuse in Lyon; and three years at the Tour D'Argent in Paris. Mr. Barroyer is a fluent Portuguese, English and Spanish speaker.

Commenting on his decision to join The Oitavos, Barroyer says:

“I am thrilled to be given the opportunity to run the food and beverage operations at the new Oitavos hotel. A vital ingredient to the success of The Oitavos will be creating an acclaimed restaurant loved by hotel guests and locals alike. My team will be serving authentic Portuguese cuisine with a modern twist”.

The Oitavos will offer four different dining options for both hotel guests and local visitors;

- *Ipsylon Gourmet*, offering guests a gastronomic experience with an open kitchen. Seafood and fish will be at the heart of the menu, given The Oitavos' excellent location on the Atlantic coastline and the *Ipsylon Lounge*, serving simple and light Portuguese dishes throughout the day
- *Les Herbes* breakfast restaurant, located on the below ground level, will serve a breakfast buffet between 7am and 11am
- *The Atlantico Pool Bar* will serve light meals and drinks for guests at the swimming pool

With 142 spacious guest rooms, including 14 deluxe suites, one superior and one premium suite, The Oitavos is a contemporary hotel which embraces rather than competes with its natural surroundings. Set amongst sand dunes and pine trees its bold design, sleek lines and elegantly simple interiors focus attention outwards. Offering a full service destination spa and conference facilities, The Oitavos will be the ultimate destination hotel for both leisure and business travellers. Set within the Quinta da Marinha *Original* estate, the exceptional sporting resort boasts a leading equestrian centre, health and racket club and the Oitavos Dunes golf course, one of the world's top 100 golf courses.

Luis Silverio, CEO of Quinta da Marinha *Original* commented “We are delighted to welcome Aimé Barroyer. With a wealth of experience in Portugal, France and the US, he is the ideal person to be heading up the culinary team at The Oitavos”.

- Ends -

Notes to the Editor

Opening in summer 2010, The Oitavos is a new five star luxury hotel in Portugal. Located just 20 minutes west of Lisbon and the airport, over-looking the West Atlantic coastline, the contemporary designed hotel is set within the Sintra Cascais National Park. Designed with sleek

lines and elegantly simple interiors the hotel embraces rather than competes with its natural surroundings. The ultimate destination hotel for both leisure and business travellers the hotel offers numerous dining experiences, a full service destination spa and conference facilities. Set within the Quinta da Marinha *Original* estate, the exceptional sporting resort boasts a leading equestrian centre, health and racket club and the Oitavos Dunes golf course, one of the world's top 100 golf courses.

For further information on The Oitavos please contact Victoria Elms or
Jackie McDevitt at Peretti Communications
Telephone: 0207 945 4777
Email: victoria.e@peretti.com/ jackie.m@peretti.com