

VOMO

ISLAND FIJI



CULINARY EVENT OF THE YEAR

with Chef Nic Watt

Join us at VOMO Island, Fiji – one of the most beautiful locations in the world, as we celebrate superb cuisine from 9 to 14 May 2019 with renowned New Zealand based Chef Nic Watt of MASU.

Across this 5 day culinary event, which will include exceptional 5 course degustation dinners, sassy cocktail events and chic long lunches, Nic Watt will showcase a varied and elegant array of skillfully created dishes, to our small select group of diners.

Together with VOMO's Executive Chef, Michael Fosbender and the talented VOMO culinary team, Nic Watt will be creating some outstanding extra special treats for those guests lucky enough to sign up for this event.

Nic Watt said *"The 2018 event was one of my career highlights and I'm so excited to be returning to VOMO again in May 2019. I hope you'll join me. It's a fabulous long weekend event"*.



NICK WATT
chef & restaurateur

MASU by Nic Watt's Japanese Robata restaurant is at SKYCITY Auckland and is known for its contemporary Japanese cuisine and Nic's incredible attention to detail in providing hand crafted plates of amazing fresh flavours. At his Adelaide restaurant, Madame Hanoi, his acknowledged passion for Asian cuisine, marries the sophistication of French food with the punchy flavour and vibrancy of Vietnamese cuisine.

With two successful restaurants in New Zealand and Australia, Nic's energy for life and his ability to deliver incredible craftsmanship and delicious food to the table, has to be experienced... and VOMO is offering you this unique opportunity.

