



## **SWEET DREAMS OF SUSTAINABILITY** *with Chef Patrick Godborg*

March 17-18, 2023



JOALI BEING presents special culinary experiences curated by Visiting Chef Patrick Godborg. These flavourful journeys combine sustainability with wellbeing.

Chef Patrick has honed his craft in multiple Michelin-starred restaurants, including Noma, and is currently Head Chef of the highly acclaimed Restaurant RADIO in Copenhagen. With a passion for sustainable gastronomy, he is known for using at least 70% organic or biodynamic ingredients in his kitchen.

# JOALI BEING

**Ode to Sustainability:  
Wellbeing Dinner**

Savour an incredible epicurean journey, carefully designed with sustainable ingredients to enhance your wellbeing. Chef Patrick draws on the abundance of the Indian Ocean to present a nourishing and delectable five-course feast.

**17th March**  
**6:30 pm to 9:30 pm**  
**VENUE: MOJO**  
**USD 320 per person**

**JOALI BEING  
Cooking Workshop**

Join Chef Patrick and Executive Chef Richard at our Culinary Learning Centre, where you will make traditional Danish cream puffs with locally sourced ingredients – a wholesome dish to support your sleep cycle.

**18th March**  
**11:00 am to 12:30 pm**  
**VENUE: Culinary Learning Centre**  
**USD 150 per person**



*All prices are subject to 10 percent service charge and 16 percent government tax.  
For more information or reservations, please contact your Jadugar.*

**JOALI BEING**