



FOR IMMEDIATE RELEASE

MICHELIN-STARRED CHEF DARREN CHIN BRINGS EXCLUSIVE GOURMET EXPERIENCE TO THE NAUTILUS MALDIVES

Maldives, 9th June 2025 – As part of its signature Masters for Masters series, The Nautilus Maldives is proud to host an exceptional gastronomic residency from 5th to 7th November 2025, featuring acclaimed Michelin-starred Chef Darren Chin. Renowned as one of Southeast Asia's leading culinary voices, Chef Darren will present two bespoke dinners at Zeytoun and a sunset cocktail soirée at Naiboli Poolside Bar. This exclusive experience promises an evocative journey of taste and memory — where classical French technique meets Southeast Asian soul, shaped by the rhythm of the Indian Ocean.

Chef Darren's culinary philosophy is rooted in heritage and a reverence for craftsmanship. A graduate of Le Cordon Bleu Paris with highest honours, he returned to Malaysia to find the celebrated DC Restaurant, a fine dining institution lauded for its precision, purity, and sense of place. Awarded a Michelin star in 2023 and retaining it in 2025 edition, his cuisine is guided by five pillars: exploration, sustainability, local sourcing, harmony, and a profound connection to origin. In 2025, he was appointed Chevalier (Knight) of the Ordre du Mérite Agricole by the French Republic — a national honour recognising his contribution to French gastronomy in Malaysia.

The Global Discovery Menu: A Modern Southeast Asian Narrative

During his three-night residency, Chef Darren will unveil his signature Global Discovery menu, a deeply personal interpretation of modern Southeast Asian gastronomy. Each of the two dinners will feature thoughtfully curated dishes that draw on the region's diverse produce, from bold spices and delicate herbs to fermented notes and responsibly sourced seafood. Through subtle layers and nuanced flavour pairings, each course will unfold as a dialogue between tradition and reinvention, honouring the spirit of Malaysia as a multicultural mosaic while embracing creative freedom.

A Journey Across Island Settings



The culinary experience will be set in two atmospheric locations on the island. The dinners will be hosted at Zeytoun, The Nautilus's overwater signature dining restaurant, where panoramic ocean views set a tranquil stage for intimate exploration. Guests will also be welcomed to Naiboli Poolside Bar during Nautilus Rising, a cocktail soirée featuring signature canapés by Chef Darren, a barefoot-chic evening framed by curated sounds, warm breezes and unhurried conversations.

A Shared Vision of Creative Freedom

"This collaboration is about more than cuisine," says Chef Darren Chin. "It's about creating space — for the ingredient, for emotion, for reflection. The Nautilus offers the perfect canvas for that kind of artistry — where each dish becomes a conversation between craft and place." "We are honoured to welcome Chef Darren to The Nautilus," adds Adan Gomez, General Manager of The Nautilus. "His pursuit of integrity, refinement, and storytelling through cuisine resonates deeply with our philosophy of free-spirited experiences and timeless hospitality. Together, we invite our guests to a rare and meaningful culinary encounter."

Event Details:

Date: 5-7 November 2025

Location: The Nautilus Maldives

For more information visit our website [here](https://www.thenautilusmaldives.com).

To book your stay, please contact hello@thenautilusmaldives.com.

High-resolution photos can be downloaded at [the link](#).

-End-

ABOUT THE NAUTILUS MALDIVES

Located in the Baa Atoll – a UNESCO World Biosphere Reserve – and surrounded by the natural beauty of Hanifaru Bay, The Nautilus is an ultra-luxe bohemian hideaway in the Maldives, boasting just 26 beach and ocean houses and residences. The private island resort provides guests with the freedom to create the holiday they desire. Each house and residence benefits from a full butler service with a dedicated House Master, taking bespoke luxury to a new level and catering to each guest's individual needs in creating a programme of unique experiences. A huge selection of activities for all ages awaits at The Nautilus, from bespoke culinary adventures and underwater explorations to private yacht cruises. The resort features three restaurants and two bars, as well as the Solasta Spa that provides bespoke wellness programmes; a range of treatments; and yoga, fitness and meditation classes.

Created by a Maldivian hospitality visionary who was instrumental in developing numerous award-winning resorts, The Nautilus is the benchmark for ultra-luxury, not just in the Maldives but worldwide. His legacy is carried forward through the bohemian philosophy of the island by the next generation of the family.

The Nautilus was named Best Resort in the Indian Ocean in *Condé Nast Traveler's* Readers' Choice Awards 2020 and amongst the top three Best Resorts in the World. It was also listed in *Condé Nast Traveler's* highly prestigious The Gold List 2021 and *Condé Nast Traveler Middle East's* The Gold List 2021 and recognised as Best Private Island Retreat in *Tatler's Travel Awards* 2021. The Nautilus Maldives was named by *Condé Nast Traveler's* 2022 Readers' Choice Awards as one of the top resorts in the Indian Ocean and has also been recognised by *TripAdvisor* as one of the top 10% of hotels worldwide in the 2023 Travelers' Choice awards.



The Nautilus Retreat was listed among the Maldives' Most Outrageous villas by *Travel+Leisure* Luxury Awards Asia Pacific 2024. The Nautilus Maldives was recognised among the top 5 Resorts in the Indian Ocean by *Condé Nast Traveler's* 2024 Readers' Choice Awards. Most recently, The Nautilus was named in the Tatler Wedding Guide 2025, the UK's leading luxury wedding publication.

ABOUT CHEF DARREN CHIN

Chef Darren Chin is one of Malaysia's most influential culinary figures, celebrated for his refined craftsmanship, deep respect for terroir, and unwavering dedication to sustainability and excellence.

His culinary journey began at just 15 years old within his family's groundbreaking restaurant, Dave's Deli—an iconic establishment that helped define the evolution of Western-style dining in Malaysia during the late 1990s. Darren went on to earn a diploma in professional chef training from KDU College's School of Culinary Arts. He then spent over a decade contributing to the family business, developing a strong foundation in hospitality, operations, and leadership.

In 2011, driven by a pursuit of mastery, Darren took a leap of faith and moved to Paris to study at the prestigious Le Cordon Bleu. He graduated with the highest distinction and won the 9th Délifrance World Sandwich Cup, representing both skill and innovation on an international platform.

Returning to Kuala Lumpur in 2014, Darren opened DC Restaurant in the leafy suburb of Taman Tun Dr. Ismail. Housed in a five-story shophouse, DC offers a deeply curated fine dining experience, showcasing classical French techniques infused with regional produce, live seafood, and premium seasonal ingredients from Japan. With multiple themed dining rooms, including a long-term collaboration with Maison Louis XIII, and a wine cellar housing over 5,000 bottles, DC represents the pinnacle of his philosophy.

DC Restaurant was awarded one Michelin star in the inaugural Michelin Guide Kuala Lumpur and Penang 2023 and has retained its star through 2025. The restaurant was also recognised by *Tatler Asia* in its list of Best Restaurants in Asia 2024, while Chef Darren Chin himself was named among *Tatler Asia's Most Influential* in both 2021 and 2023, a testament to his impact on the region's culinary scene.

In 2025, Chef Darren Chin was appointed as a Chevalier (Knight) of the Ordre du Mérite Agricole by the French Republic, in recognition of his enduring commitment to French gastronomy in Malaysia. The honour reflects his role in fostering cross-cultural culinary exchange and further cements his standing as one of the region's most respected chefs.

For more information, please contact:

Lenka Vodna

Director of Marketing & Communications

lenka@thenautilusmaldives.com

+960 730 9802