

GIBB'S FARM

News From the Kitchens

WWW.GIBBSFARM.NET

[HTTP://WEB.ME.COM/HARMONYPROJECT/
AFRICAN LIVING SPA](http://WEB.ME.COM/HARMONYPROJECT/AFRICAN_LIVING_SPA)



KUNTAL KUMAR
EXECUTIVE CHEF

KUNTAL SEED COMPANY

“We are celebrating the historic organic gardens and bounty of Gibb's Farm by sowing the seeds of gourmet culinary traditions.”

SEEDS FOR OUR FUTURE

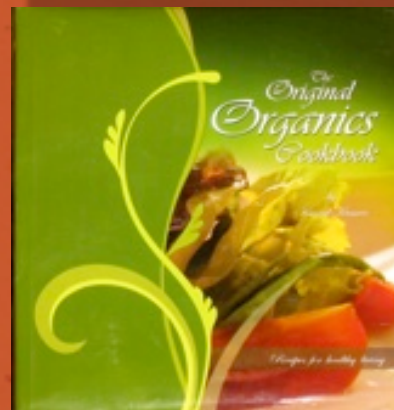
Chef Kuntal is well set to lead the kitchens and dining services of Gibb's Farm. Last year he wrote his first cookbook, **The Original Organics Cookbook** (photo right) while Executive Chef at South Asia's first destination spa *Ananda in the Himalayas*. Voted **Top Spa Chef** by *Spa Asia Magazine* and *Web*

Magazine, Kuntal started his commercial kitchen experience at the Ananda resort before completing two years under the guidance of **Michelin Star** chefs Michael Wignall and Jean Christophe Besseau at Devonshire Arms Country House Hotel in Yorkshire, United Kingdom.

Returning to Ananda, he perfected the Ayurvedic principle: *Food as Medicine*. The spa prescribed *dosha* specific foods for the clientele which his kitchens executed.

One of his first endeavors was to oversee the renovation of one of the herb gardens to follow classical English design, to celebrate the plethora of Continental ingredients, favourite recipes and indigenous foods. “This is in keeping with the preparation of the 45th anniversary celebration of Gibb's Farm,” commented Kuntal.

Kuntal's wife Nisha and one year old son Savya have made their new home in our farm village, Mikahawani.



Personal Accomplishments

Shilim Hilton, India

Pre-Opening Executive Chef - 2008

Prepared the innovative resort for opening, set in a traditional Indian Farm.

Ananda in the Himalayas Destination Spa, India

Executive Chef

First Destination Spa in South Asia - a specialist in Ayurvedic medicine and alternative healing. www.anandaspa.com

Devonshire Arms Country House Hotel & Spa - Devonshire, UK

Chef de-Partie

Worked under Michelin star Chef Michael Wignall (UK) and Jean Christophe Besseau. Trained under Chef Phillippe Lalloux, Canada and Chef Joe Ryan for contemporary spa food. www.thedevonshirearms.co.uk