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**NISBET PLANTATION BEACH CLUB OFFERS DINING THAT RIVALS THE  
WORLD'S FINEST**

**Chef Anthony Piani II Wows Guests with Sophisticated, Sumptuous Culinary Creations;  
Meet Chef Tony at NICHE Nevis International Culinary Heritage Exposition, October 19-21**

NEVIS, West Indies — Caribbean cooking is as luscious and varied as the islands themselves. On unspoiled, unhurried Nevis, Nisbet Plantation Beach Club presents the most delectable cuisine created by Executive Chef Anthony F. Piani II. In October, "Chef Tony" demonstrates his talents at NICHE, the Nevis International Culinary Heritage Exposition. In its third year, NICHE is a week-end celebration of food, wine and Caribbean culture, set in the tranquil beauty of Nevis. NICHE will feature daily cooking demonstrations and gourmet lunches and dinners prepared by leading Caribbean and international chefs. Participants can discover and learn about Caribbean foods and their heritage.

Originally from the Philippines, Nisbet Plantation Beach Club's Chef Tony possesses a diverse knowledge of the culinary arts stemming from his extensive international background. With such a rich background of culinary experience, Chef Tony incorporates aspects of Moroccan, Arab and Philippine cooking with Caribbean specialties to create his own masterpieces. He previously served at the Mandarin Oriental Hotel Manila; the Marriott and the Alia Gateway Hotels in Amman, Jordan; the Holiday Inn in Abu Dhabi, United Arab Emirates; the Harbourfront Restaurant and Sonesta Beach Resort in Bermuda; and the Sonesta Beach Resort in Anguilla before arriving at Nisbet.

Guests rave about their dining experiences: "The food was unforgettable and so incredible." "Our dinners were gourmet creations ... Every night the desserts were works of art, so much so that I almost hesitated to eat them. Almost!"

Chef Tony learned his craft from his grandfather who was a pastry chef in the U.S. Navy. During his formative years, the young Piani was entranced by watching his grandfather create wonderful delights for him, and soon he discovered his calling. Today, Chef Tony says "I am glad to be in a place where I can draw from all of my knowledge to create something new everyday," delighting Nisbet's guests with his culinary ingenuity.

Recognizing the importance of an exquisite dessert to round out the ultimate dining experience, Nisbet Plantation Beach Club also has an executive pastry chef. Accompanying Chef Tony, Executive Pastry Chef Virgilio Mista brings a broad international background to Nisbet, as well, having worked in Saudi Arabia, the Philippines and other parts of the Caribbean. Chef Tony and Chef Virgilio's creations reflect Mediterranean, Philippine, Arab, Moroccan and Caribbean influences, combined with local ingredients and fresh seafood. Together, Chef Tony and Chef Virgilio present mouthwatering delicacies, always surprising guests and locals alike with sumptuous and sophisticated selections.

Menus at Nisbet Plantation change daily with a dish to fit every discerning palate. Examples include:

*Entrée*

- Pan Seared Local Snapper, Okra Polenta, Tomato Ginger Broth
- Cajun Dusted Tender Chicken Breast, Traditional Peas and Rice with Nisbet Virgin Sauce
- Char Grilled Peppercorn Crusted Filet Mignon, Sweet Corn Whipped Potatoes with Wild Mushroom Sauce

– more –

#### *Dessert*

- Strawberry Mille-Feuille
- Rum Infused Pineapple Crumble, Pistachio Ice Cream
- Coconut Crème Brulée with Caramelized Bananas

Nisbet's General Manager Glen Hurd says "We know what an important role dining plays for our guests enjoying a luxury vacation at Nisbet Plantation. To ensure our guests are delighted with the cuisine, Nisbet's entire dining staff led by Chef Tony strives to exceed expectations daily."

Dining venues at Nisbet range from luxurious in the elegantly restored *Great House* dating to 1778, to relaxing in the tropical *Coconuts* seaside restaurant and the festive *Sea Breeze Beach Bar*. The *Great House* is one of only two air-conditioned restaurants on all of Nevis. Recognized by AAA with a 4-diamond rating, Nisbet's *Great House* provides an unparalleled Nevis dining experience not to be missed!

#### **About Nisbet Plantation Beach Club**

Nisbet Plantation Beach Club is the Caribbean's *only* deluxe plantation inn located directly on the beach. It is one of the Caribbean's historic sugar plantations and the ancestral home of Fanny Nisbet, the loving and ever-faithful wife of Britain's most famous naval hero — Lord Admiral Horatio Nelson. The plantation's beautifully-restored Great House, c. 1778, and 36 charming cottages all with modern conveniences are set in 30 acres of lush tropical foliage. The resort recently completed a multi-million dollar renovation.

**Just yesterday it was announced that Nisbet has been ranked by *Condé Nast Traveler's* readers in the top 3 of all Caribbean resorts.** Nisbet has two AAA 4-Diamond Awards — one for the hotel and one for the Great House dining room. If customer satisfaction is the key measure of the quality experience a guest receives, then it is important to note that Nisbet Plantation is one of the Top 10 Caribbean hotels based on reviews posted on tripadvisor.com and one of only a handful of hotels to receive a Perfect 5.0 Rating.

For more information on Nisbet Plantation Beach Club visit [www.NisbetPlantation.com](http://www.NisbetPlantation.com). For information on NICHE, visit [www.nevis-niche.com](http://www.nevis-niche.com)

#### About Nevis

This 36-square-mile Caribbean island lies near the top of the Lesser Antilles archipelago, about 200 miles south of Puerto Rico, and just west of Antigua. This island jewel is approximately 7 miles long and 5 miles wide, with natural vegetation that is unparalleled. Nevis is one of the remaining unspoiled places on earth. From the top of the 3,232-foot Nevis Peak created by the only shield volcano in the Caribbean, to the depths of the clear waters offshore, there is a world of flora and fauna to be explored.