

Grand Papua Hotel opens



Grand SPA ladies Matilda Wills, Mary Trine and Gwan Noga and on the right is the interior designs of the rooms and and it luxury items

THE INAUGURATION of the Grand Papua Hotel was done by the Prime Minister, Peter O'Neill, followed by a cocktail reception, entertainment and fireworks earlier this week on Tuesday by business and government folk with a Grand opening.

David Martens, Grand Papua Hotel General Manager said: "The Grand Papua Hotel is the first newly built hotel to open in Port Moresby for over two decades and will offer the latest in technology with their innovative paperless check-in system using tablet technology and the only building in Papua New Guinea with a fully integrated building management system that will manage the buildings energy efficiency to minimize its impact on the environment".

Grand Papua Hotel has 161 contemporary designed guestrooms and suites, each of which includes a 32-inch LCD screen cable TV, Wi-Fi internet connection, safety deposit box, fully stocked mini bar and other international standard amenities. The hotel has a contemporary feel with some local indigenous and colonial accents that will surprise, but at the same time delight guests.

The facilities also include three levels of underground secured parking, 24-hour security, 330sqm of Spa and Beauty Salon services, outdoor Jacuzzi, a 15-metre swimming

pool, a fully-equipped fitness centre and Exclusive Executive Club on the 15th floor with three executive boardrooms.

Equipped with state-of-the-art audio visual equipment, the Grand Papua Hotel has 6 conference rooms spread over two floors. The Grand Papua Hotel offers flexible meeting rooms that can accommodate small-to-medium meetings and private functions and are ready to support up to 200 participants.

Apart from the eclectic "Grand Brassiere" serving a fresh modern menu with Asian influences in an informal, yet friendly and attentive atmosphere, the hotel also features the "Grand Bar", a modern colonial lounge adjacent to the lobby that serves a creative selection of cocktails, draught beers and wine plus features the Cabinet room that can be reserved for private and intimate parties.

Grand Papua Hotel has special opening rates for guests: PGK 750+ GST per room.

Now the public and business and government departments have another choice apart from the other hotels to host functions and conferences or just to get away and take advantage of the hotels facilities and be entertained.



Sous chef Samantha Regione of the Grand Papua Hotel.

Lady behind delicious tastes

By BOSORINA ROBBY

SAMANTHA Regione is the senior sous chef with the Grand Papua Hotel.

This means that Regione is second to the executive chef, who are both charged with the responsibility of ensuring a smooth running of a kitchen.

A sous chef is a person traditionally referred to as a highly skilled professional who is proficient in all aspects of food preparations.

At the opening of the Grand Papua Hotel on Tuesday, Regione was stationed at the pool area to serve mini bite-sized steak kebabs to the guests, who loved the sauces used to marinate the steak.

"Being a chef is fun because everyday I get to experiment with food, new things are happening and it is all one big adventure.

"I don't have a signature dish because they are all my favourites but I'd say desserts are my forte as I spent five years as a pastry chef," she said.

Regione has been a chef for 11 years, working with different hotels and adding to her knowledge of food preparation.

From a mixed parentage of Milne Bay and Hula, Central, Regione has worked with the Travelodge, which then became Park Royal and now Crown Plaza, also with the Holiday Inn and as a member of the NCS Catering agency contracted to the PNG Defence Force.

Regione said that two years ago she was employed as a chef with the Rarotonga Beach Resort in the Cook Islands which really expanded her knowledge and love for food.

