

## Crystalbrook Byron Welcomes New Executive Chef Jordan Staniford

**Byron Bay – June 2021:** Crystalbrook Byron continues its sustainable and ever-evolving culinary journey with two new chef appointments and exciting new menu developments. Jordan Staniford joins the resort as Executive Chef and Clement Fouquere as Executive Sous Chef.

A continuation of the resort's commitment to offering locally sourced and sustainable dining, Staniford's new menus will highlight seasonal produce, ranging from light bites including char-grilled local peppers, guindilla chilli and whipped local macadamia, to more substantial dishes.

"Our food is designed to be social and approachable, uncomplicated and super tasty using the absolute best produce we can get our hands on," says Jordan. "The flavours are fresh and playful – we try not to take ourselves too seriously."

Standout dishes include the vegan oyster mushroom and white bean ceviche, char-grilled Yamba prawns with karkalla and chilli and Bangalow Sweet Pork with West Australian truffle. For the sweet tooth, it's hard to pass on the local honey sponge served with yuzu curd, white chocolate honeycomb and a ginger tea sorbet. There's also no shortage of plant-based dishes allowing guests to eat consciously while savouring the garden-fresh flavours.

Jordan's accomplished career spans Vietnam, the Mediterranean, Sydney, and recently, Byron Bay. Clement has worked in Michelin-starred restaurants across France and was awarded the distinguished pastry internship at the world-renowned Clos des Sens restaurant.

Open to both resort and outside guests, Crystalbrook Byron offers a choice of nature-focused areas to wine, dine and delight. The main restaurant, Forest - named for the lush rainforest oasis that it overlooks - serves breakfast, lunch and dinner alongside an international and local wine list featuring over 30 sustainable, organic and biodynamic wines.

The breezy, shaded Verandah bar provides the perfect place to decompress and relax, cocktail in hand. With views of the glittering infinity swimming pool and rainforest beyond, the Verandah offers laidback dining and is a favourite hangout among locals.

### **Notes to Editors**

#### ***Forest opening hours:***

Breakfast: 07:30-10:30

Lunch: 12:00pm to 3:00pm

Dinner: 18:00-21:00

#### ***The Verandah opening hours:***

3:00pm - 9:00pm

– ENDS –

### **About Forest, Byron Bay**

Set next to a lush rainforest oasis, Forest is passionately local with over 80% of ingredients coming from within a three-hour drive of the restaurant. The utmost care for the surrounding landscape has been woven throughout the menu, with only sustainably sourced seafood and free-range proteins used in the menu. Guaranteeing transparency in regard to food sourcing, Forest's wet and dry aged beef is farmed at Crystalbrook Station.

### About Crystalbrook Byron

Nestled in 45-acres of magical subtropical rainforest, Crystalbrook Byron is a celebration of nature, responsible luxury and the local environment. Offering 92 guest suites, each with its own front and rear Verandah, the Resort works with its surrounding landscape to offer guests an immersive experience in nature. Featuring signature restaurant, Forest, Eléme Day Spa, daily yoga classes, tennis court and infinity pool, Crystalbrook Byron is proud to offer sustainable luxury loved by locals and travellers alike.

### About Crystalbrook

Crystalbrook is one of Australia's leading sustainable and innovative independent hospitality companies. Each hotel in the portfolio carries an authentic expression of its location, a passion for responsible luxury, considered design and a twinkle of fun for a uniquely enriching experience.

Crystalbrook's portfolio includes:

- Crystalbrook Riley, Cairns, Queensland
- Crystalbrook Albion, New South Wales
- Crystalbrook Byron, Byron Bay, New South Wales
- Crystalbrook Bailey, Cairns, Queensland
- Crystalbrook Flynn, Cairns, Queensland
- Crystalbrook Kingsley, Newcastle, New South Wales
- Crystalbrook Brisbane, Queensland – Joining the family 1 July 2021

The Group also owns and operates a collection of ten restaurants, three spas, Crystalbrook Superyacht Marina in Port Douglas along with Crystalbrook Station and its subsidiary pastoral businesses.

### Responsible Luxury

[Responsible Luxury](#) and sustainability is at the forefront of the way Crystalbrook thinks and operates. At a glance:

- Operating a single-use plastic-free environment. No plastic straws, water bottles or single use bathroom amenity bottles (in the past two years the Group has saved over three million plastic bottles from entering landfill)
- Farming their own beef
- Sourcing at least 80% of produce from within a three-hour drive of each hotel
- Use of technology, such as in-room iPads and mobile check-in to create paperless environments and experiences
- Use of recycled and upcycled materials. Examples include key cards made from recycled wood, coat hangers made from recycled paper and toothbrushes made from cornstarch and sugarcane

### Crystalbrook Collection and Ghassan Aboud Group

Crystalbrook Collection is owned by accomplished entrepreneur and philanthropist Ghassan Aboud. Ghassan Aboud Group is a multi-business conglomerate engaged in automobiles, real estate, retail, bespoke catering, media and logistics. In business for more than two decades, the group operates from its global headquarters in the United Arab Emirates with offices in Australia, Belgium, China, Jordan and Turkey.

### **Pascale Rocher**

Marketing and Communications Manager, Crystalbrook Byron

M +61 436 948 073

E [pascale.rocher@crystalbrookcollection.com](mailto:pascale.rocher@crystalbrookcollection.com)

W [crystalbrookcollection.com/byron](http://crystalbrookcollection.com/byron)