

Sea Pearl Beach Resort and Spa celebrates culinary maestro's arrival

- A Monitor Desk Report

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Dhaka: Sea Pearl Beach Resort and Spa introduces Soleman Khan, an Indian distinguished culinary expert, to their culinary team.

With a remarkable culinary journey and an unwavering dedication to gastronomic excellence, Soleman Khan is poised to elevate the dining experience at Sea Pearl Beach Resort and Spa to new heights, said the hotel in a release.

Khan brings with him a wealth of expertise garnered from the world of leisure and hospitality, representing a proactive, focused, and persistent approach to his expertise.

His extensive proficiency perfectly aligns with the resort's unwavering commitment to delivering the utmost guest satisfaction, added the release.

His key culinary expertise includes ensuring meticulous adherence to the

highest food preparation and presentation standards across all food and beverage venues; collaborating seamlessly with their executive chef to pioneer and standardize innovative recipes for our esteemed dining establishments; coordinating closely with the procurement department to oversee the sourcing of ingredients based on kitchen inventory levels and consumption; playing an integral role in the strategic planning and pricing of their vibrant food festivals and enticing menu offerings; ensuring swift, efficient and precise service for their cherished guests; supported by continuous monitoring of guest satisfaction scores (GSTS) and invaluable quest feedback.

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Soleman Khan's illustrious career is a testament to his unwavering commitment to culinary excellence, further said the release.

He has lent his culinary artistry to renowned international hotel brands across India, including: The Raintree Hotel, Chennai; JW Marriott, Bengaluru, Karnataka; May Fair Hotel and Resort Ltd, Gangtok, Sikkim and Novotel Hotel, Visakhapatnam, A.P.

Khan's specializations include enriching the offerings of a diverse culinary haven and colony and masterfully coordinating banquet operations; an unequaled expertise in Tandoor and North Indian Cuisine, leaving taste buds spellbound with every dish and leading banquet and MICE events with a unique touch of culinary brilliance.

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