



Press release
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Award-winning chef set to add unique flavour to The Langlands Hotel

Jinu Abraham has been appointed Executive Chef of ILT's new inner-city hotel The Langlands.

The acclaimed chef will lead the food creation across the hotel's portfolio which includes five eateries and bars along with in room dining for the 78-room hotel, and tailor-made conference and banquet offerings.

Abraham has relocated from Auckland to take up the role and has a clear vision for the soon to be opened hotel.

"I'm honoured to be given the opportunity to craft and lead the food concept for a hotel of this calibre. I want to create a truly exceptional dining experience for locals and visitors alike," he said.

"There is a sense of excitement when opening a hotel of this magnitude, not only for the community but also for the people involved.

For me, it is about leading a dynamic team with a focus on refining techniques in a modern, fast paced kitchen with multiple outlets," said Abraham.

The notable chef has a history in hotel start up, most recently with CPG Hotel Group, who launched Fable boutique hotels across multiple locations throughout the country including Dunedin, Auckland and Christchurch.

Following a lengthy global recruitment process, Bryan Townley, The Langlands Executive Manager said they were thrilled to secure Jinu.

"Food will play a central role at The Langlands Hotel, to have Jinu on board to lead the team and design the culinary journey is outstanding.

He is well known for his creative flair in the kitchen but his experience in pre-opening hotels will prove invaluable for us," he said.

The veteran chef has over 25 years of experience in the hotel dining scene. Originally from India, he has been in New Zealand for the last 20 years and has worked in a multitude of executive chef roles, from large scale 400 plus rooms at the Heritage Hotel through to bespoke boutique hotels.

ILT Chief Executive Chris Ramsay said, "We have no doubt Jinu will bring his passion for food innovation to The Langlands. We are looking forward to him creating incredible food and a unique dining finesse that will add more depth to Invercargill's food scene."

Abraham wants to connect and learn from local food producers and suppliers to ensure a collaborative approach that will flow on to Meld, the hotel's signature restaurant.

"Meld will celebrate modern fusion, with a curated menu that has bold flavours showcasing premium and ethically sourced produce", said Abraham.

Following the Executive Chef's appointment, the leadership team for The Langlands is now complete with all members on board with ILT. The focus now moves to recruit the remaining staff in time for the hotel's opening later this year.

ENDS

The Langlands Hotel is the largest development in ILT's history. Due to open later this year, the seven-storey, 78-room, 4½-star hotel will offer all the modern luxuries wrapped up in genuine southern warmth. The hotel includes five bespoke eateries and bars that are easily accessible to locals and visitors alike.

For further information on The Langlands visit www.thelanglands.co.nz.

To learn more about career opportunities visit <https://ilt.gjumpersjobs.co/>

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