



From farm and ocean to plate in beautiful Samoa



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Located near the villages of Siumu and Maninoa on the south coast of Upolu, Sinalei Reef Resort and Spa embodies all that makes Samoa such a unique and breath-taking destination. A food philosophy of 'fresh, local and honest' is guiding the Samoan family owned and operated resort's farm and ocean to plate offering, to the ever-more discerning traveller eager to know what they're eating and where it comes from

EATING NATURALLY AT SINALEI REEF RESORT FROM farm and ocean to plate - has led to the creation of new recipes that reveal authentic tastes using locally sourced ingredients.

"Our philosophy is fresh, local and honest food" says Sose Annandale, who owns and runs the resort along with her brother Tuatagaloa Joe Annandale.

Much of the produce is sourced from small local farms in the surrounding villages with staff and their families being prime suppliers.

By paying particular attention to the selection, preparation and presentation of local crops, meats and seafood, Sose says Sinalei has created a contemporary Pacific Island cuisine for guests.

Renowned Chef and South Pacific food specialist Colin Chung played an integral role in re-designing the resort's menus.

"With Colin's help we were not only able to utilise quality local ingredients in a more exciting manner, but also preserve and showcase some of the traditional methods of cooking and presenting Samoan food," says Sose.

By redesigning their menu, Sinalei has managed to substitute the majority of its imported produce with what is available locally in more ways than one.

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Although much of the resort's menu is now predominantly made in-house, sourcing the produce to maintain this ideal can be challenging due to inconsistencies in supply. Despite these difficulties, Sose remains optimistic about their efforts.

"I think the whole exercise has been great in that it has encouraged us to be more creative with the limited resources we have to work with. Once more, our staff have been able to

express their love for fresh local food in innovative ways and have grown extremely passionate about the cause."

To help local farmers overcome some of the various harvesting challenges they face, Sinalei has partnered with the local village of Poutasi to initiate the 'Poutasi Gardens Project' that educates local growers on environmentally friendly and sustainable farming practices.

As part of the Sinalei experience, guests can spend the morning visiting the local village gardens and traditional gardeners to learn about age-old growing methods, harvesting and storage techniques.

Cookery classes teach guests how to use the ingredients to enhance unique flavours through the preparation and arrangement of various Samoan dishes. All the while highlighting the unique benefits of eco-gardening.

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Sose says the change was a natural progression, with travellers becoming more discerning about what they are eating and where it comes from. Excited about the possibilities that this project can bring, Sose sets her sites on the future.

"This initiative is only part of a greater plan to achieve environmental sustainability for our idyllic South Seas paradise."

As it stands the resort sources 100% of its water from an underground spring and has already begun preparations towards the use and re-use of renewable clean energy.

"These things can take time but we are determined to do our part for an eco-system that has provided so much for us over many generations."



To find out more about the Sinalei Reef Resort and holiday packages:

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