



AWARD-WINNING SONG SAA PRIVATE ISLAND WELCOMES NEW EXECUTIVE CHEF



The Song Saa Private Island, Cambodia's premier eco-friendly private resort, is proud to announce its appointment of Jeremy Simeon as their all new Executive Chef. Simeon brings with him 25 years of culinary experience, having worked primarily in New Zealand and Australia.

Trained in French techniques as well as Macrobiotic cooking, Chef Simeon brings with him a range of gastronomic expertise under his belt from his years at the Hapuka Lodge, Kaikoura and Minaret Station, Wanaka in addition to his experience across the luxury accommodation market throughout New Zealand.

With a strong passion for catering to guests with fresh produce and locally sourced ingredients, Chef Simeon enthusiastically embraces the Song Saa ethos: "My philosophy about food is one of health, value and simplicity and I understand the importance of using food that is close to us to reduce any damage caused to our environment."

Chef Simeon is also excited to deliver an infusion of Asian inspired dishes that complement his own signature style of cooking and plans to further enhance Song Saa's food and beverage outlet menu through the Island's very own produce.

"I love the simple but complex style of Asian food



and its health benefits, and I plan to use this to create a modern Asian influenced style of my own,” said Chef Simeon. “I love foraging for edible plants and furthering my understanding of Khmer herbs and plants that are beneficial to our health, and plan to use as many plants as I can find from the Island and its surroundings.”

“Bringing Chef Simeon to Song Saa is definitely a step up for the culinary standard across the region. His extensive knowledge in the culinary arts and food preparation will be an invaluable asset to our team,” said Rory Hunter, Song Saa’s CEO and Co-Founder. “We are excited for the innovation and infused local touch he will bring to the Song Saa dining experience.”

Song Saa Private Island prides itself on its gastronomic offering, offering global cuisine with locally sourced ingredients across the resort’s two food and beverage outlets – Vista Bar & Restaurant and Driftwood bar. Additionally, guests may choose to take up their destination dining experience, freely selecting any one of the breathtaking locations on the island for their meal. The resort also provides specialised catering options for honeymoons, private events and weddings.

**For enquiries or reservations, guests may call +855 92 609 488 or email reservations@songsaa.com



———— ABOUT SONG SAA PRIVATE ISLAND ————

Song Saa Private Island opened in March 2012 as the country’s first ethical coastal luxury resort based in the Koh Rong Archipelago, Cambodia. Featuring 24 villas inspired by local cultural designs, the resort includes generous overwater views and private pools. Song Saa features two food and beverage outlets, destination dining anywhere on the island, and also provides specialised catering options for honeymoons, private events and weddings. Other features include wellness and spa retreats, and a varied range of engaging activities such as Buddhist Ceremonies, scuba diving and morning yoga. Through co-operation with the locals, Song Saa ensures a sustainable approach in luxury tourism for both the ecosystem and the community’s welfare. For more information, please visit www.songsaa.com.

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