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MIEL “BRASSERIE PROVENCALE” ANNOUNCES CHEF DEVANAND (DAVID) CHINTA AS NEW CHEF DE CUISINE

Complimentary Amuse Bouche for Each Dinner Guest from Feb. 16 - March 12, 2010

BOSTON - (January 28, 2010) - Miel “Brasserie Provençale”, an award-winning AAA Four-Diamond Provence-inspired brasserie located in the InterContinental Boston, announces Devanand (David) Chinta as the new Chef de Cuisine. Having trained under two Michelin-starred chefs in England and France, Chef Chinta brings high-end European training along with Indian culinary experience to his new position. From February 16 to March 12, 2010 in celebration of his new role heading the kitchen of Miel, Chef Chinta will be offering a complimentary amuse bouche to each guest during dinner service that will offer a taste of his cooking creativity.

Chef Chinta, who hails for Hyderabad, India, began his culinary career more than 15 years ago. He attended the Institute of Hotel Management and Catering Technology in New Delhi, India, before training at the Oberoi Hotel in Hyderabad where he honed his skills from 1993 to 1996. He continued his training at the Les Quatre Saisons Hôtel, a boutique hotel in Paris, France, as Premier de Commis during 1997.

Chef Chinta has had the opportunity to study under two renowned 2-starred Michelin chefs in England and France -- Chef Michel Roux (from 1999 to 2000) and Chef Georges Blanc (from 2005 to 2006). Outside London, in Bray, England, he was the Cook Tourane (First Cook) for Chef Roux at the Waterside Inn located on the River Thames. From 2005 to 2006, he worked with Chef Blanc at his training kitchen in Vonnas, France while also working with him and the Carnival Cruise Line corporate team overseeing the culinary operations for all Carnival ship in Miami, Fla. While in Miami, Chef Chinta was a guest instructor at the Culinary Arts Institute teaching contemporary French cooking. In between his tenures with Michelin-starred Chefs Michel Roux and Georges Blanc, he served as head chef of Kashish Restaurant in Belmont, Mass. from 2001 to 2004.

Chef Chinta joined the opening team of the InterContinental Boston in 2006 as Banquet Sous-Chef. In this position, Chef Chinta was a key player in creating a variety of banquet menus for the InterContinental Boston and also created a full array of traditional Indian fare with modern presentation which proved to be integral component to the hotel’s growing Indian wedding market. Chef Chinta returns to his French training in his new role as Chef de Cuisine of Miel “Brasserie Provençale”.

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“Chef Chinta’s creative use of herbs along with his impressive international culinary background will bring fresh new ideas to Miel’s French Provence-inspired cuisine,” says InterContinental Boston’s Executive Chef Didier Montarou who oversees all culinary aspects for hotel.

From February 16 to March 12, 2010, Chef Chinta will be offering each dinner guest a complimentary amuse bouche course that incorporates his Indian roots and his French and English culinary experience. Such dishes include:

Scallops with tomato, cilantro and pomegranate

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Saffron marinated shrimp wrapped with mango and drizzle with roasted cumin dressing

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Tandoori smoked chicken with coconut and mint

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Oyster with orange spicy sauce with mango sorbet

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Chickpea fried calamari with lemon and coriander salad

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Mini Samosa stuffed with potato, green peas and cilantro pesto

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Spicy Tandoor smoked duck with cucumber relish

Overlooking Boston’s glistening waterfront, Miel “Brasserie Provençale” offers a ‘Small Plates’ Sunday Brunch every week from 12 p.m. - 3 p.m.; breakfast daily from 6:30 a.m. - 11 a.m.; lunch daily from 11 a.m. - 4 p.m. and dinner daily from 4 p.m. - 11 p.m. For reservations, contact 617-217-5151 or www.opentable.com. Valet parking is available - \$13 validated discounted parking for guests is offered through ICON parking located on the lower level of the InterContinental Boston (maximum four hours).

In 2009, Miel “Brasserie Provençale” was voted among the ‘Best Lunch Spots in Boston’ by Citysearch.com and among the ‘Best Hotel Restaurants in Boston’ by Oyster.com.

About Miel “Brasserie Provençale”

Miel “Brasserie Provençale” is a AAA Four Diamond-rated restaurant located in the InterContinental Boston at 510 Atlantic Ave. Miel celebrates the organic wonders of Provence highlighting the area’s indigenous products such as its aromatic herbs (de Provence), lavender, honey and olive oil. InterContinental Boston has a culinary partnership with world renowned two-star Michelin-rated Chef Jacques Chibois, owner and operator of “La Bastide Saint Antoine,” a Relais & Châteaux hotel and restaurant in Grasse, France, to serve as the ambassador chef to continuously bring a creative and authentic Provence influence to Miel. For reservations, contact 617-217-5151 or www.opentable.com.

About the InterContinental Boston

InterContinental Boston, which opened in November 2006, is located at 510 Atlantic Avenue on Boston’s historic waterfront in the heart of the city’s financial district and just ten minutes from Logan International Airport. This AAA Four Diamond luxury 424-room hotel is InterContinental Hotels & Resorts’ first property in Boston and in New England. InterContinental Boston offers SPA InterContinental, a 6,600 sq. ft. spa and health club with indoor pool; a signature restaurant – Miel “Brasserie Provençale”, a Provence themed brasserie; Sushi-Teq, a tequila bar offering sushi and salsa dancing; RumBa, a rum-inspired bar with a champagne lounge and 32,000 sq. ft. of meeting/function space, including the largest ballroom in downtown Boston. For more information on the hotel, visit www.intercontinentalboston.com and for reservations call 877-747-BOSTON or 617-747-1000.

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