

## Şemsa

## Denizsel's

love for the Aegean region  
and natural foods become  
unique experiences in the  
Marvy kitchen.



# Şemsa

marvy  
cuisine Denizsel

25

What is the most beautiful time of the Marvy sea?

\_ Marvy's sea is extraordinarily beautiful around 6.30-7.00 in the morning, when it's all quiet and the sun has not risen fully. Peaceful, quiet, embracing, invigorating...

What is the most beautiful color of Marvy for you?

\_ The sunset colors... That purple right after the sunset and before darkness sets in, it takes your breath away.

How do you spend your day at Marvy?

\_ I take a dip in the sea every morning, in the early hours. Then the day is spent with preparations in the kitchen, chats, sometimes meetings, lots of observations and before you know it, it's evening time when a drink is due. Ozan makes wonderful cocktails here. If there are no special guests, then I take a stroll around the premises.

What is in Marvy cuisine?

\_ Marvy cuisine is local and seasonal, we offer our guests a selection of the wonderful Aegean tastes that are the traditional, familiar dishes with modern touches. Değirmen gets its inspiration and strength from the organic farm.

What is the must-have ingredient of Marvy dishes?

\_ It is the seasonal and local produce, of course.

Which ingredient do you like to play with the most?

\_ It depends on the season, environment and concept. In spring, artichokes and fresh greens are my favorite. In summer, it's tomatoes and towards the end, figs. Autumn means fish and sea food.



Can you give us an insight on the new season?

\_ As usual, seasonal ingredients and local tastes will be highlights of the season. We will be enriching Marvy cuisine with Aegean style meatballs, oven-baked and stove-cooked traditional meals. Değirmen's strength will be the produce of the Farm, as usual. Our oven will still be the main focus.

ORGANIC  
Club Marvy  
MARVELLOUS RESORTS  
BY YERLİM

