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ITALIAN CHEF FABIO BRAMBILLA JOINS MANDARIN ORIENTAL BOSPHORUS, ISTANBUL

Mandarin Oriental Hotel Group has appointed Fabio Brambilla as Area Executive Chef responsible for overseeing the culinary operations of Mandarin Oriental Bosphorus, Istanbul and Mandarin Oriental, Bodrum.

In his over thirty years of extensive cosmopolitan food and beverage experience, Chef Fabio has worked in Italy, the USA, Greece, Poland, Chile and Argentina. He joins Mandarin Oriental Hotel Group from the D.ream group, where he served as Culinary Director.

Italian-born Chef Fabio has extensive experience in French, Mediterranean, regional Italian, and Kosher cuisine, as well as in organising indoor and outdoor catering and banqueting for large guest lists.

Chef Fabio, whose book *Party Food* was published in 2005, is certainly an authority when it comes to managing culinary experiences. For him, the secret to success is team spirit, honesty and passion, "To feel and share passion for what you do and have attention to detail. This is my way to be a culinary director," says Chef Fabio.

Chef Fabio has certainly participated in some of the world's delicious culinary collaborations such as, to name a few, Dubai's Grand Gourmet Summit; Masters of Food & Wine in Mendoza, Argentina; and Masters of Food & Wine in Buenos Aires. The chef's certifications include Italian Artisanal Ice Cream Maker; Master Barista Illy, Trieste; and Master Chef Accademia Italiana Della Cucina.

Such skills and experience in an executive chef are perfect for the contemporary and dynamic go-to Mandarin Oriental Bosphorus, Istanbul and Mandarin Oriental, Bodrum.

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