

information

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MANDARIN ORIENTAL, MILAN – ANTONIO GUIDA, EXECUTIVE CHEF

Acclaimed Michelin-starred chef, Antonio Guida is the Executive Chef of Mandarin Oriental, Milan. Chef Guida is responsible for all of the culinary operations of the hotel since November 2014.

Antonio Guida has always been fascinated by the world of culinary alchemy, which has defined his career. Following extensive travels in Europe and Asia, Chef Guida worked at various Michelin starred restaurants such as *Pierre Gagnaire* in Paris, *Enoteca Pinchiorri* in Florence and *Don Alfonso* in Sant' Agata sui due Golfi on the beautiful Amalfi Coast. He then joined the restaurant *La Terrazza Hotel Eden* in 2000 as Sous Chef, eventually rising to the position of Chef de Cuisine before leaving to join *Il Pellicano* as Executive Chef in 2002. It was here that Chef Guida gained two Michelin stars in 2004 and 2010 and entered the list of renowned Italian restaurants.

After twelve years of great cuisine and memories, Antonio Guida felt that the time had come for a new challenge: appointed Executive Chef at the new Mandarin Oriental in Milan, he is now showcasing his culinary art in the lively gourmet scenario of the most international of Italian cities. Antonio Guida led the hotel's Seta restaurant to gain the first Michelin star in 2015, four months after opening, followed by the second Michelin star in 2016.

A great part of his success comes from the strong team he has put together. Executive Sous Chef Federico Dell'Omarino has been Guida's right-hand man since 2002, helping him further develop his ideas of innovative cuisine.

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To complete the experience, a great front of house team ensures the smooth translation of Chef Guida's philosophy into the impeccable service that our discerning guests have come to expect.

Antonio Guida has a true passion for the culinary arts, characterized by an attention to detail and the refined quality of seasonal ingredients that he uses. He constantly strives to find the perfect balance between taste and presentation, and is always a source of inspiration for his team.

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