



## Tropical World Cuisine *at* ANSE CHASTANET

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The Anse Chastanet culinary team is led by Executive Chef Jon Bentham.

Jon Bentham hails from West Yorkshire and discovered his love for cooking while in his early teens. After completion of a formal degree in culinary arts he received his training with a number of noteworthy Michelin Star chefs in the United Kingdom such as Jon Burton' Race, Stephen Bull, David Cavalier, Gary Rhodes and Ian Mc Andrew.

Under Jon's leadership, the London restaurant Rhodes In The Square received its first Michelin Star.

His international experience includes engagements in the Mediterranean, North America and the Caribbean.

Jon also holds a teaching diploma in culinary arts and has become involved in culinary training on the island.

At ANSE CHASTANET, Jon Bentham combines his classical training with innovative cooking techniques to create with his team ANSE CHASTANET's own TROPICAL WORLD CUISINE, blending Creole and Caribbean cooking with other cuisine highlights, from French and Mediterranean to Fusion and New World.

Jon is actively involved with our local farmers assisting them in understanding which produce is essential to our culinary style. Together with the ANSE CHASTANET horticultural team, Jon has been instrumental in expanding ANSE CHASTANET's own gardens, cultivating fresh herbs and fresh fruits which have grown amidst the historical ruins of ANSE MAMIN PLANTATION, part of ANSE CHASTANET's 600 acre estate.

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