



DINING

*with*

*the Stars*

NINTH EDITION

10 JEUNES RESTAURATEURS FOR A UNIQUE EXPERIENCE

---

*January - May 2024*



DIAMONDS

ATHURUGA  
THUDUFUSHI  
MALDIVES

martino  
crespi  
events





D I N I N G

*with*

*the Stars*

NINTH EDITION

WATER VILLA RESTAURANT  
DIAMONDS ATHURUGA & THUDUFUSHI, MALDIVES

---

*January - May 2024*

Leonardo Vescera

Alexander Wulf

Igor Jagodic

Jan Marrees

Vjeko Bašić

Damien Germanier

Klemens Schraml

Alessandro Ciriello

Veselin Kaley

Aurélien Michel





26/12  
07/01

*Athuruga  
Thudufushi*



# LEONARDO VESCERA

---

*JRE-Jeunes Restaurateurs*

IL CAPRICCIO RESTAURANT  
VIESTE – ITALY

Leonardo Vescera gained his culinary work experience in Italy and Europe. Leonardo's dream was to make people eat in the middle of the sea: with Il Capriccio restaurant his dream came true. Il Capriccio of Vieste is one of the best restaurants in the Gargano, in Puglia, where, in an incomparable way, the chef enhances the characteristics of the Gargano promontory, in a unique atmosphere with live music and dynamic culture. He has mastered the art of culinary globalization, combining the refinement of French cuisine, the Japanese technique of sushi masters, and the Italian creativity.





08/01  
21/01

*Athuruga  
Thudufushi*



ALEXANDER WULF

*JRE-Jeunes Restaurateurs*

TROYKA RESTAURANT  
ERKELENZ - GERMANY

Chef Alexander Wulf's gastronomic talents already started shining through at an early age, drawing culinary inspiration from his mother's homeland, Russia, he demonstrates great creativity and artistry in the kitchen. At Troyka, honoured with a Michelin star and 16 point Gault & Millau, you can indulge in the chef's dishes in an elegant yet relaxed atmosphere and expect to embark on an authentic, unforgettable culinary journey through faraway Russia. His TV appearance in several cooking contests, including "Das perfekte Profi Dinner", "Ready to Beef" and "Kitchen Impossible", catapulted chef Alexander into stardom and earned him the title of the "only Russian star chef in the world".







22/01  
04/02

*Athuruga  
Thudufushi*



# IGOR JAGODIC

---

*JRE-Jeunes Restaurateurs*

STRELEC RESTAURANT  
LJUBLJANA – SLOVENIA

Chef Igor cooks in one of the most aristocratic places in Ljubljana.

But the old castle is not the reason for original dishes, that is the result from his training with the most renowned masters of Slovenian and global cuisine and his everyday contact with local suppliers. Since ingredients are one of the key elements when creating dishes, he visits the city market at the foot of the castle hill every day. Chef Igor always tries to follow the seasons, basing the various menus and dishes on seasonality, freshness and the quality of the raw materials.

He also loves to combine classic French cuisine with traditional Slovenian cuisine, creating contemporary and innovative dishes.





05/02  
18/02

*Athuruga  
Thudufushi*



JAN MARREES

---

*JRE-Jeunes Restaurateurs*

MARREES RESTAURANT  
WEERT – THE NETHERLANDS

Master Chef Jan Marrees has an elegant cooking style with Mediterranean and international influences. After a long experience with several renowned chefs, in 2018 Jan and his wife Patricia started Restaurant Marrees, a dream dining establishment where the changing seasons define the menu. Chef Marrees offers an innovative cuisine in which he is not afraid to take risks. All dishes are highlighted by refined taste, elegance and a harmonious balance. A daily supply of fresh fish, meat and vegetables is the excellent starting point of the cuisine. If you're a true gourmet fan, you cannot miss out on their signature dishes like mackerel and carabineros in ceviche with green strawberry, green tomato and lettuce, or candied quail with piccalilli.







19/02  
03/03

*Athuruga  
Thudufushi*



# VJEKO BAŠIĆ

---

*JRE-Jeunes Restaurateurs*

BOBA RESTAURANT  
ISLAND OF MURTER - CROATIA

Chef Vjeko Bašić from Croatia has transformed Boba into a place that makes the heart of gourmets beat a bit faster. With a great eye for detail, chef Vjeko only works with ingredients that are first-class, fresh, organic, and carefully sourced. Likewise, he is on a constant quest for freshly caught, regional seafood, and seasonal produce. Boba's rich and refined menu beautifully showcases the outcome: aromatic creations that are a feast for the eye and palate.





04/03  
17/03

*Athuruga  
Thudufushi*



# DAMIEN GERMANIER

---

*JRE-Jeunes Restaurateurs*

DAMIEN GERMANIER RESTAURANT  
SION - SWITZERLAND

Having won a Michelin star and 17/20 Gault & Millau points, chef Damien Germanier made his dreams come true. Chef Damien make his cuisine living at the rhythm of the seasons. His recipes are created from enthusiasm, from the encounter with a product and they reflect the desire to explore the tastes and scents, to play with colours and textures, to surprise by harmonies revealing the best of each element. Damien desire is to make food accessible to everyone, and his effort focused on a series of surprise menus at affordable prices, which did not prevent to fill the most demanding expectations.





18/03  
31/03

*Athuruga  
Thudufushi*



K L E M E N S   S C H R A M L

---

*JRE-Jeunes Restaurateurs*

RAU RESTAURANT  
GROSSRAMING - AUSTRIA

As a young Austrian chef, Klemens Schraml started out by traveling the globe. While doing so, he learned and cooked at some of the best restaurants in Europe. Just before his worldwide journey ended, he received a Michelin star in Zermatt, Switzerland as recognition for his phenomenal cooking skills. In 2018 Schraml returned to his hometown, the rural Großraming. Here, he transformed his parents' restaurant into what Rau is now: a critically acclaimed fine-dining spot, with innovation and creativity at its heart. The restaurant is beautifully located at the remote Northern Limestone Alps, right on the edge of Austria's renowned Kalpaken National Park.





01/04  
14/04

*Athuruga  
Thudufushi*



# ALESSANDRO CIRIELLO

---

*JRE-Jeunes Restaurateurs*

L'HORIZON RESTAURANT  
CHAUMONT-GISTOUX – BELGIUM

Chef Alessandro Ciriello studied at the Pierre Romeyer Hotel School. He gained experience by training with renowned chefs like Yves Mattagne, Peter Goossens and Maxime Colin. His restaurant L'Horizon beautifully showcases his culinary identity: modern French cuisine. The young chef and his team work with top-quality and, whenever possible, local products from small producers in the region.

His dynamic and creative cooking has been recognized by Gault & Millau, that awarded him with two hoods and 14.5 points. L' Horizon is also a family-run restaurant: with 40 years of experience, the father of chef Alessandro, joined him in the kitchen and the mother works in the dining room with the chef's partner: a great and friendly team!







15/04  
28/04

*Athuruga  
Thudufushi*



## VESELIN KALEV

---

*JRE-Jeunes Restaurateurs*

aESTIVUM RESTAURANT  
ZORNITZA - BULGARIA

At aEstivum restaurant, Chef Kalev is unfolding his philosophy that modern cuisine is built on the best of traditions and organic terroir products. The restaurant's name is a hint to what defines it as a luxurious venue – aEstivum is the Latin name of summer truffles. You can relish the taste of truffles in different dishes – from salads to desserts. The terroir's menu combines the best of the local tastes and products and the international gourmet trends. It evolves with the seasons and the inspiration of the chef. There you can relax and enjoy excellent service, quite music, stylish interior, author terroir cuisine and a selection of almost 300 wines from the region and around the world.





29/04  
12/05

*Athuruga  
Thudufushi*



# AURÉLIEN MICHEL

---

*JRE-Jeunes Restaurateurs*

POPA RESTAURANT  
LE SYNDICAT – FRANCE

As a young boy, chef Aurélien Michel already had a passion for French cuisine. While still in high school, he started working at culinary events at the age of 15. And it didn't take long until he fell in love with food catering. Inspired by renowned chefs such as Olivier Nasti and Alexandre Couillon, he became even more passionate about cooking. Eventually, after years of experience, it was time for the next step: his very own gourmet restaurant. In 2015, Aurélien opened the doors of his fine-dining establishment. In honour of his dad, who passed away too early, he lovingly named it A la Chaume de mon Père. The restaurant offers refined cuisine with revisited specialties, the recipes are made on site based on seasonal, local products.





diamondsresorts.com



DIAMONDS  
ATHURUGA  
THUDUFUSHI  
MALDIVES

