



DINING
with
the Stars
EIGHTH EDITION

15 JEUNES RESTAURATEURS FOR A UNIQUE EXPERIENCE

January - April 2023



DIAMONDS
ATHURUGA
THUDUFUSHI
MALDIVES

martino
crespi
events



D I N I N G

with

the Stars

EIGHTH EDITION

WATER VILLA RESTAURANT
DIAMONDS ATHURUGA & THUDUFUSHI, MALDIVES

January - April 2023

Oliver Röder

Federico Beretta

Alexandra Müller

Mark Dixon

Kevin Lejeune

David Vračko

Rob Krawczyk

Jeroen Sportel

Juan Carlos Ferrando

David Šimunić

Leonardo Vescera

Tony Régnier

Alessandro Ciriello

Alberto Basso

Vjeko Bašić



27/12
07/01

*Athuruga
Thudufushi*



OLIVER RÖDER

Jeunes Restaurateurs

RESTAURANT BEMBERGS HÄUSCHEN
EUSKIRCHEN - GERMANY

Originally from the north of Lower Saxony, chef Oliver Röder moved to the distant Tegernsee at the young age of 16. Here, he learned the art of cooking at the Parkhotel Egerner Hof.

Next Oliver joined the kitchens of several restaurants, such as the Michael Moore Restaurant (London) and the Bayerischer Hof (Munich). All these experiences brought Oliver where he is today: working his magic as the Michelin-starred head chef of restaurant Bembergs Häuschen. His cuisine is regional, but with French, Italian and Asian influences.



09/01
22/01

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F E D E R I C O B E R E T T A

Jeunes Restaurateurs

FEEL RESTAURANT
COMO - ITALY

Throughout his dishes, chef Federico Beretta, uses his energy and intuition to tell his culinary tale of the seasons, the territory, and the raw materials. In 2014, after 11 years of experience in the kitchens of Lombardy and in foreign locations, chef Federico opened Feel restaurant in Como, together with his wife Elisa. About his cuisine he says: “My dishes represent my personal vision of the place where I live, that is composed by mountains, pastures, forests and fresh waters. This nearness cuisine introduces flavors and unique experiences and it translates the wild nature of this amazing corner of the world” Elisa and Federico in a context of great elegance go straight to the heart of their guests, making them live a memorable experience.



09/01
22/01

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ALEXANDRA MÜLLER

Jeunes Restaurateurs

NOVA RESTAURANT
CHARMEY - SWITZERLAND

Chef Alexandra Müller runs her own hotel restaurant at L'Etoile Nova. During the summer of 2018, her kitchen staff unexpectedly left. The hotelier, who had never ever managed a kitchen before, suddenly found herself in the role of head chef. A miracle occurred 6 months later: the Michelin Guide awards a star to restaurant Nova. The chef offers a seasonal range of modern French dishes, influenced by the latest market products with some help from her team. Each and every one of her recipe creations is focused on perfectly cooked food, spot-on seasoning, and inventive dishes that please the palate.



23/01
05/02

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MARK DIXON

Jeunes Restaurateurs

THE KINGS ARMS FLEGGBURGH RESTAURANT
GREAT YARMOUTH - UNITED KINGDOM

Executive Chef Mark Dixon is Norfolk Chef of the Year and finalist in the Academy of Culinary arts and takes great pride in his kitchen serving the freshest ingredients, creating seasonal dishes and using all that is great and good from the local area. He has travelled much of the world but has found himself in his home country. He has a fantastic team of chefs behind him and is constantly working on new ideas and pushing their culinary talent.



23/01
05/02

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KEVIN LEJEUNE

Jeunes Restaurateurs

LE CANNE EN VILLE
BRUXELLES - BELGIUM

Talented chef Kevin Lejeune was barely in his thirties when he was awarded his first Michelin star, less than two years after opening his restaurant at Le Canne en Ville. Having worked in highly regarded establishments before this, he inherited respect for seasonal products and a preference for a culinary aesthetic that is both appealing and exquisite.



06/02
19/02

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DAVID VRAČKO

Jeunes Restaurateurs

MAK RESTAURANT
MARIBOR - SLOVENIA

Chef David Vračko is a rather unusual chef. His appearance would give you the idea he is a rock musician instead of a culinary artist. However, he does create culinary art with his hands that is not only appealing to the eye, but also extremely good in taste. This is why Gault Millau Slovenia named David Vracko “Chef of the Future”.



06/02
19/02

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ROB KRAWCZYK

Jeunes Restaurateurs

CHESTNUT RESTAURANT

STABALL HILL BYLLYDEHOB - IRELAND

Born in the county of Cork, award-winning Irish chef Rob Krawczyk, grew up in a home in Schull where everything revolved around the kitchen. As a child, he was strongly influenced by his parents' strong heritage of cooking and art. After living in different places and traveling the world, West Cork's spectacular rich larder is what drew chef Rob back home, where he decided to open up a restaurant in the heart of this beautiful region. Together with his partner Elaine, he transformed this old pub at the heart of West Cork into a cute, cozy restaurant with an elegant décor and a laid-back atmosphere.

Here, chef Rob specializes in creating delicious dishes with subtle flavours and textures, and focuses on the purest, natural combinations, with a beautiful presentation.



20/02
05/03

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JEROEN SPORTEL

Jeunes Restaurateurs

VIVE LA VIE

GRONINGEN – THE NETHERLANDS

For chef Jeroen, cooking is a true passion. He always tries to be innovative in his dishes. French cuisine is his starting point, but influences from other continents, in particular Asia, are a great source of inspiration for his cooking style, providing surprising flavour combinations. In his restaurant Vive La Vie he offers the classic French cuisine with Asian influences from Cambodia, Thailand and Laos, serving dishes that take the guests to faraway places. It's the best place to relax, leave the busy city life far behind and taste the passion.. in short: Vive La Vie!



20/02
05/03

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JUAN CARLOS FERRANDO

Jeunes Restaurateurs

JUAN – CARLOS FERRANDO RESTAURANT
LOGRONO - SPAIN

Born in Buenos Aires, Juan Carlos Ferrando learned to cook following the canons of French cuisine and then he started the great project of his life: the Juan Carlos Ferrando restaurant in Logroño. The cooking of Juan Carlos Ferrando is traditional and innovative in equal parts. With Rioja, Basque and French inspiration with an excellent seasonal product. The result is a seemingly simple kitchen, with 3 or 4 ingredients per dish treated with an impeccable technique. A cooking where you see and know what you eat.
No need for explanations.



06/03
19/03

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Thudufushi*



DAVID ŠIMUNIĆ

Jeunes Restaurateurs

SALON 1905
BELGRADE – SERBIA

The head chef at restaurant Salon 1905 is David Šimunić, who has been honing his skills at various restaurants in Serbia and abroad. His dedication to providing the highest level of customer service, along with his passion for gourmet and fine dining cuisine, make him the ideal candidate for this position. Chef David is responsible for creating Salon's signature menu. Throughout his culinary journey, he has dedicated his time to reinventing the Belgrade fine dining experience, focusing on local ingredients in traditional recipes such as Tournedos Rossini, that now has his signature touch.



06/03
19/03

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Thudufushi*



LEONARDO VESCERA

Jeunes Restaurateurs

IL CAPRICCIO
VIESTE – ITALY

Leonardo Vescera gained his culinary work experience in Italy and Europe. He has also worked overseas at different locations. This gave him the inspiration and skill to become a top chef. 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 realized the art of culinary globalization, how to combine the refinement of French cuisine, the Japanese technique of sushi masters, with the Italian creativity. A cuisine that he likes to call 'fusion', combining different flavors and methodologies.



20/03
02/04

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TONY RÉGNIER

Jeunes Restaurateurs

L'ÎLOT VERT

BOULOGNE SUR MER - FRANCE

Chef Tony Régnier has worked at many renowned sights, both in France and abroad. But today, he showcases his gastronomic finesse at restaurant L'Îlot Vert. Together with his talented kitchen team, Tony cooks up modern terroir-based delights that never cease to surprise. They've invented a daring and seasonal cuisine and work with refined market favourites. The chef's kitchen philosophy?
The more locally sourced products, the better.



20/03
02/04

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A L E S S A N D R O C I R I E L L O

Jeunes Restaurateurs

L'HORIZON

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. After that, he worked as an intern in various restaurants, among which The Jane (Antwerp). Alessandro made a remarkable appearance in the final season of “Objectif Top Chef”, a French TV cooking show presented by chef Philippe Etchebest. Shortly after that, he opened the doors of his restaurant L’Horizon in 2017, at the age of 20.



03/04
16/04

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ALBERTO BASSO

Jeunes Restaurateurs

RISTORANTE 3QUARTI
SPIAZZO DI GRANCONA - ITALY

Chef Alberto Basso studied at the Portinari chef school, which is part of the 2-Michelin-starred La Peca restaurant. Two objectives are equally important to him: the pleasure of the senses and the creation of cohesive dishes with distinct textures. With his creative cuisine, chef Alberto makes the most of local products, but he is not tied to his own region. In search of the best raw materials, his search extends across the whole of Italy. At restaurant 3Quarti, Alberto combines elements of tradition with modern and efficient cooking methods that enable him to rethink each dish in a contemporary way.

The result is a dish in which the main elements remain easily recognizable, wrapped in a game of contrasts and exquisite sensations.



03/04
16/04

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VJEKO BAŠIĆ

Jeunes Restaurateurs

BOBA

ISLAND OF MURTER - CROATIA

Chef Vjeko Bašić has transformed Boba into a place that makes the heart of gourmets beat a bit faster. With a great eye for detail, Vjeko only works with ingredients that are first-class, fresh, organic, and carefully-sourced. Likewise, he's 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.

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