

MAROMA

A BELMOND HOTEL
RIVIERA MAYA

BELMOND MAROMA RESORT & SPA BEGINS A STAGE OF CELEBRATIONS WITH THE NEWLY APPOINTED EXECUTIVE CHEF, DANIEL CAMACHO.

October, 2019 – Being the best in the region makes **Maroma, a Belmond Hotel, Riviera Maya** look for new initiatives, so these months the beachfront resort will have great news,



and the first one is the presentation of the newly appointed Executive Chef, Daniel Camacho.

Daniel's cuisine is rooted in the traditional, in the search for new trends, flavours and textures, without ever leaving aside a good quality product. Some of the flagship dishes of Maroma will remain on the menu of the restaurants El Sol and El Restaurante, and soon Daniel will integrate some of his own creations. In 2020, we'll find some new ones, such as the **Ancestral Cuisine and Mezcal Tour**, inspired by Mexico's roots and cultural heritage, in which guests will delight in small, exotic bites made with unusual ingredients such as chapulines and chichatana ants, which being paired with different mezcal agaves, will make guests taste exquisite bites like never before. "As the Executive Chef of a hotel, the most important thing is the experience you can offer to the guest, since you have the time to overcome their gastronomic expectations".

NEW FLAVORS, NEW EXPERIENCES

MAROMA

A BELMOND HOTEL
RIVIERA MAYA

1. Upside Down Dinner. The concept of choosing the preferred dishes and leaving to the sommelier the suggestions for the ideal pairing, has today a new face in Maroma. On this occasion, guests will choose from the Wine Cellar, the third largest in Mexico, four to five of the more than 705 labels - of which there are 7 Grand Cru and 130 Mexican - and Executive Chef Daniel, along with the resort's head sommelier Aarón Álvarez, will build dinner around them. It is suggested to reserve it at 7 p.m. to enjoy with all ease the flavors of each ingredient, of each glass of wine, of the conversation with these two characters and, above all, of the company. This is an example of wine selected for a four-course dinner: Veuve Clicquot, Corona Del Valle Sauvignon Blanc, Maroma 2016 Nebbiolo and Merlot -awarded with Gold Medal- and Sauterns Château Les Mingets. It is also suggested to book the first or second night as, by not finishing each of these bottles during dinner, guests will be able to continue enjoying them for the rest of their stay at Maroma, a Belmond Hotel.

2. Dinner Tequila Clase Azul. This evening, dinner revolves around the different varieties of Tequila Clase Azul, one of the main tequila houses in Mexico, and each course will be paired, even blended, with one of them. Beginning with a Tequila Mary to continue with Tequila Plata accompanied by a Snapper; as a third, a Tequila Reposado served next to a Shrimp of the Gulf, Tikin Xic style -a traditional style of the region-; then a Tequila Añejo and Beef filet with marrow, panko, mushrooms, corn, epazote and black mole; to finish the night with a Tequila La Pinta and Honey Cake with orange and bitter chocolate, accompanied with guava, nuts and piloncillo ice cream.

THE MEXICAN WAY WITH DANIEL

Like the best chefs, those truly connected to the heart of Gastronomy, Daniel received inspiration from his family, "one in which eating ceases to be a necessity and becomes a pleasure that unites us."

Hence, this great love for cooking led him to his first job in Spain, in the restaurant of Juan Carlos Galbis, the first chef to obtain a Michelin Star in the Valencian region and whose specialty is paellas. "He gave his heart to every dish and that was his legacy to me.

MAROMA

A BELMOND HOTEL
RIVIERA MAYA

Daniel worked for six years at Banyan Tree Mayakoba and one year at Grand Hyatt Playa del Carmen, before joining Maroma as Sous Executive Chef in 2016. "My cuisine is based on taking care of the product and emphasizing the Mexican gastronomy projecting my roots and traditions in every bite."

RESERVATIONS

www.belmond.com/maroma search for **Dining**

ABOUT BELMOND MAROMA RESORT & SPA

Beachside bliss meets jungle mystery at Maroma, a Belmond Hotel, Riviera Maya, an almost secret 63-room resort aligned with the azure sea where to spend a complete day with feet in the soft sand and cocktails in hand, a mystical allure in its award-winning spa and a variety of Mexican temptations in its two restaurants, bar and daily gastronomic experiences. The resort's warmth and indulgence fit its breathtaking surroundings, marrying romantic tranquility with a true deluxe Mexican experience.

ABOUT BELMOND LTD.

Belmond Ltd., part of the world's leading luxury [group](#) LVMH Moët Hennessy Louis Vuitton, has been a pioneer of luxury travel for more than 40 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring and enriching destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to push industry boundaries, taking discerning global travellers on surprising and unforgettable journeys spanning land, water, adventure and relaxation, with international acclaim. The portfolio of 46 properties extends across 24 countries, encompassing three luxury safari lodges, two river cruises, seven luxury trains, including the iconic Venice Simplon-Orient-Express, and the legendary '21' restaurant in New York. From historic city landmarks like Belmond Cadogan Hotel and Belmond Copacabana Palace to hidden retreats at Belmond Cap Juluca and Belmond La Résidence d'Angkor, each incomparable property has its own timeless story to tell, yet the hallmarks of the brand thread through them all: heritage, craftsmanship, and a reputation for genuine, unscripted service in an unrivalled location create exceptional experiences that stir the soul. www.belmond.com.

Follow Belmond: [Twitter](#) · [Facebook](#) · [Instagram](#)