

Yas Viceroy Abu Dhabi Appoints Jennie Lorenzo as Chef de Cuisine



Yas Viceroy Abu Dhabi has appointed Jennie Lorenzo to the position of Chef de Cuisine, overseeing Nautilus, where she will be responsible for the entire kitchen of Abu Dhabi's favourite fine dining seafood restaurant, as well as its re-invention and innovation.

With a career spanning of 14 years, Lorenzo has worked in some of the world's toughest kitchens and renowned chefs. For a young chef, Lorenzo has built on a solid reputation for her artisanal and seasonal cuisine, and has chosen to perfect her skill in a style of cuisine titled 'Inventive Cuisine'.

Lorenzo arrives in her new home at Yas Viceroy, fresh from an explorative year of travel where she has honed her skills at some of the world's culinary hotspots. Jennie undertook several stagiaires with some heavy hitters in the industry, training side by side in the kitchens of world renowned celebrity and Michelin starred chefs. During her travels, Lorenzo experimented with textures, colours and flavours; experimenting and investigating the wide variety of cooking styles acquired from the culinary experts with whom she trained during her travels.

"The year I took off from cooking I spent, besides staging, dining at top restaurants as well as savoring street foods and eat at obscure hole-in-the-wall places. It is a discovery of how people eat and what chefs cook at every level. It's exploring and discovering ingredients and tasting unique and subtle nuances of flavor that inspires some of my dishes."

Lorenzo has held a number of high profile positions. She began an impressive career path working her way up the Blackbird Restaurant in Chicago, La Folie Restaurant in San Francisco, the Oak Room at Le Meridien, Petrus – Gordon Ramsay in London and Fifth Floor at Hotel Palomar. Lorenzo rapidly climbed the ranks and distinguished herself with dedication, a sense of adventure and creativity. Upon her return to Palomar, she was duly welcomed as Executive Chef and has since been presented with many awards and accolades in the industry.

Lorenzo has been part of three teams to be awarded one Michelin Star in 2008, 2009 and 2010. She was awarded Rising Chef of the Year in 2009 by Restaurant And Hospitality Magazine, and finished in the Food and Wine Magazine Top 10 for Best Desserts in 2010. Besides being accomplished in recipe development and menu creations as well as numerous cuisines and cooking styles, Jennie possesses a great sense of humour and injects this into the food she creates, bringing her unique touch to Abu Dhabi fine dining cuisine.

Heiner Werdeling, General Manager of Yas Viceroy commented on Lorenzo's appointment: *"Yas Viceroy is extremely excited to bring such a well established international chef to Nautilus. Jennie is a fantastic addition to our new F&B executive team. Her experience with some of the world's leading chefs will serve her well as she will be personally responsible for the re-launch of Nautilus over the summer months."*

About Viceroy Hotel Group

[Viceroy Hotel Group](#) delivers one-of-a-kind lifestyle experiences that bring together provocative design and intuitive service in sought-after locations. Signature brand amenities and services created for the diverse business and leisure guests include dynamic dining venues featuring world-class culinary talents and destination spas specializing in health, fitness and beauty. Current properties include hotels and resorts in **Abu Dhabi, Anguilla, Beverly Hills, Maldives, Miami, New York, Palm Springs, Riviera Maya, Santa Monica, San Francisco, Snowmass, St. Lucia** and **Zihuatanejo** with a forthcoming property in Bodrum.

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