



CHEF SIDNEY SCHUTTE

Chef Sidney Schutte directs restaurant Cocina de Autor at Grand Velas Los Cabos.

His Dutch heritage, passion for travel and four years in Asia shaped his palate and inspired him to present various taste sensations within a single dish. Ingredients themselves are a source of creative inspiration for him.

Schutte gained extensive experience in prestigious kitchens throughout Europe and Asia, including Amber in Hong Kong, led by top Dutch chef Richard Ekkebus, recipient of two Michelin Stars; De Scholteshof in Belgium, under Roger Souvereyns, with two Michelin Stars; and De Librije in Zwolle, headed by the acclaimed Jonnie Boer, who with Schutte's help obtained a third Michelin star for the restaurant. Just seven months after second location of De Librije opened in Amsterdam under Schutte's command, it was awarded two Michelin stars.

He has also been recognized as "SVH Meesterkok", the highest recognition a chef can achieve in the Netherlands.

