



CHEF HUMBERTO MAY TAMAY

Originally from Mexico, born in the city of Cancun, Quintana Roo, Chef May completed a short degree in gastronomy and began his career in several prestigious hotels in Cancun and the Riviera Maya, where he occupied positions ranging from assistant to head chef.

Throughout his career, he has had the opportunity to obtain knowledge, learning about techniques, flavors and, above all, the human touch. His principal focus is French cuisine, having worked with renowned French chefs including Christian Têtedoie, Claude Godard, Claude Le-Tohic, Jacques Chrétien and Michel Mustière; all Maîtres Cuisiniers de France with whom he has collaborated on important events such as special dinners for La Chaîne des Rôtisseurs, Le Gout De France and The Best of France. His experience has led him to obtain various recognitions and to

perfect the details, combinations and flavors that characterize his cuisine.

Currently the chef of restaurant Chaká at Grand Velas Riviera Maya, his career has taken a turn from French to regional cuisine. His menu of Yucatecan specialties takes full advantage of his roots and the flavors of the place where he was raised; he loves to use new techniques and give each of his dishes a touch of the avant-garde.

