



EXECUTIVE CHEF VICTOR PALMA

Originally from Mexico City, Chef Victor Palma started his career with a bachelor's degree in hospitality from the Superior School of Tourism, and later studied Culinary Arts at the Florida Culinary Institute of Boca Raton. His professional experience began at the Hotel Marquis Reforma in Mexico City and he went on to serve as Chef de Partie in hotels and restaurants in Mexico and the United States, including Le Cirque at the Camino Real Hotel and the Bath & Tennis Club in West Palm Beach, Florida. He was Chef de Cuisine at the Mexico City Hilton's El Cardenal restaurant, as well as at Mayan Resorts and The Grand Mayan Hotels.

He spent six years as Executive Sous Chef at the Las Ventanas al Paraíso hotel of Rosewood Hotels & Resorts in Los Cabos and his great skill led him to be transferred to other Rosewood locations; he worked as Executive Chef of Rosewood San Miguel

de Allende for four years, then Crescent Court in Dallas and later at Cordevalle in Santa Clara, California. During this period he trained with two renowned Michelin-starred chefs: Peter Rudolph and Joël Robuchon of the MGM Grand in Las Vegas.

Proud of his roots and with a background that includes management courses at Harvard and Cornell University, his talent and creativity is now dedicated to Grand Velas Los Cabos resort. As Executive Chef, he enjoys giving the cuisine of his origins a contemporary touch, always striving to create a lasting effect on diners.

