CHEF ISAAC ESPARZA

Isaac Esparza is a chef who has come far at a young age, due to his dedication and creativity. Through his veins runs passion, through his mind, ideas, and through his hands, ingredients are transformed into delicate dishes that reveal his calling. Today, he is Executive Chef of Sen Lin restaurant at Grand Velas Riviera Maya.

This Mexican chef's dreams led him to Cancun, where he began his adventure studying the culinary arts at L'école des Chefs while working as a cook at restaurant Isne. He then participated in the Gastrotourism Convention 'Les Toques Blanches' where he won first prize for Mexican cuisine; a challenge that represented a new way of confronting gastronomy.

He continued his career at restaurant Dolccezze, where he established a menu of his own creation which was received very positively by diners who frequented restaurant. He faced his next challenge as Sous Chef at the Laguna Grill; the restaurant was considered one of the best in Cancun, with a contemporary fusion menu of fresh seafood and fine cuts of meat. Later, he became familiar with the flavors of the east while working at restaurant Iki, with an Asian-influenced menu based on fusion and deconstruction techniques, incorporating Latin American ingredients. Here his work was in the view of a broader and more demanding public; he was then contracted as a chef on a private yacht for three months, taking numerous trips to the Caribbean.

The road was not easy, but everything he learned along the way led Isaac to finding himself, within a short time, cooking at one of the most luxurious resorts in the Mexican Caribbean. He began at Grand Velas as Head Chef of international restaurant Azul and continued on to French restaurant Bistro. He is currently surrounded by the aromas of ginger, sake and curry as Executive Chef of gourmet restaurant Sen Lin, where he originally began as Sous Chef.

His history can be seen as the promising future of cuisine in Mexico, built on enthusiasm, discipline and development of creativity.