



CHEF VINCENT WALLEZ

Originally from Bayonne – a small region in the southwest of France – recognized for its excellent cuisine, and particularly for its foie gras.

Since the beginning of his culinary career, after finishing his professional training, Chef Wallez sought opportunities to expand his culinary knowledge. Following his appetite for adventure, he traveled around the world to learn about various cultures and local traditions in order to perfect his own signature cuisine.

After his outstanding performance at the Bristol and Plaza Athénée hotels in Paris, he decided to move to Mexico and share his expertise with world-class hotels in Cancun and the Riviera Maya.

Chef Wallez' talent has been acknowledged by fine dining restaurants and luxury hotels from Russia to the Caribbean. In 2004, he became Executive Chef of the Grand Bahia Principe hotel, where he remained for five years. Later, he held the same position at the Belmond La Samanna hotel on the island of St. Martin. In 2011, he returned to Cancun where he was appointed Executive Chef to lead the culinary team for the opening of NIZUC Resort & Spa, contributing his global culinary perspective and personal touch for four years.

After 11 years of experience as Executive Chef, he joined the Andaz Mayakoba Hotel and took charge of restaurants Casa Amante, Cocina Milagro, Olla Taco, and Olla Ceviche; each with its own identity and personality.

Chef Wallez is now the Executive Chef of Luxury All-Inclusive resort Grand Velas Los Cabos, providing a new spin on Mexican gastronomy with his seal of quality and tradition.



GRAND VELAS · CASA VELAS · VELAS VALLARTA

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