

UNITED KINGDOM



CHEF: MARTIN CARABOTT

Martin, 30, studied at the Institute of Tourism Studies in Malta, his home country, during which interned at the Gleneagles hotel in Scotland, where he returned after graduating. At Gleneagles, he completed stages in the two Michelin starred restaurant Andrew Fairlie. He also competed in and was successful in various national culinary events before moving to London to work at the Lanesborough hotel's Michelin starred Apsley's restaurant, then run by Chef Heinz Beck. Whilst in London, he also worked at the Royal Automobile club, Luca restaurant and now at Hide restaurant which won its' first Michelin star within five months of opening under Chef Ollie Dabbous. Whilst in London, he participated in prestigious events such as The Craft Guild of Chefs National Chef of the Year, placing third in the final in 2015, winning the CSMA of Great Britain Award for Culinary Excellence and achieving the Royal Academy of Culinary Arts Award of Excellence in 2014, and the British Culinary Federation Chef of the Year which he won in 2016. During his time in Hide, Martin won the most prestigious cooking competition in the UK, the Roux Scholarship, becoming the competition's 35th winner.



STUDENT : ANTHONY BUHAGIAR

School : THE INSTITUTE OF TOURISM STUDIES, MALTA

