

# tony kocke

## executive chef

### BEVERLY HILLS HOTEL MICHELIN STAR CHEF LEADS THE WAY IN THE BEVERLY HILLS KITCHEN

Chef Tony Kocke holds the reins as Executive Chef of the Beverly Hills Hotel. Growing up in Germany, Tony always knew he wanted to be a chef and so when the opportunity arose to work and train as an apprentice at Restaurant Papillon in Berlin, he seized the opportunity. In 1985 he moved to London where he held positions at the Dorchester, Citibank Head Office and then the Savoy Hotel before moving to Durban in 1988. His work in South Africa includes the Durban Club, Edward Hotel, Johannesburg Country Club and the Royal Hotel, before he returned to the UK to take up a position as Head Chef at the re-known Harry's Bar. He later opened his own restaurant called Ma Cuisine which received a Michelin star before returning to South Africa.



When questioned on his position, Tony enthused, 'It is an honour to play a role as executive chef of this gracious hotel with so much history and tradition. I have a dynamic team and we are constantly striving for the best in everything we do.'

"Tony's extensive experience and passion for what he does add great value to the hotel" explained General manager John de Canha. "Exceptional food delivery with culinary excellence is part of the hotels' brand essence and we are committed to ensuring the highest culinary standards are met. Tony is an integral part of upholding this ethos."

Tony lives by his motto 'Cook with passion, or don't cook at all "

