

# The Beverly Hills Hotel

## *Beverly Hills*

Dorchester *Collection*

### **Kaleo Adams** Executive Chef The Beverly Hills Hotel

As executive chef of the legendary Beverly Hills Hotel, Hawaiian-native Kaleo Adams applies a culinary philosophy centered on sustainable cooking and sourcing the best produce from local farmers markets throughout the hotel's entire dining operation. This includes the world-renowned and legendary Polo Lounge, Cabana Café, The Fountain Coffee Room, Bar NINETEEN12, in-room dining and special events. Leading a culinary team consisting of 60 cooks and eight sous chefs, his responsibilities also include menu creation, menu implementation, and kitchen operations for all outlets and banquets.

"We have the great fortune of being located in Southern California, and with this, among the finest regional ingredients in the nation," says chef Kaleo. "We utilize the abundance of seasonal items that are reflective of the premier, locally-sourced products and use this as the foundation of the dishes and menus that I create," he adds.

Chef Adams joined The Beverly Hills Hotel as executive chef during the hotel's centenary in 2012. Prior his arrival, this talented culinary professional - who is one of the Pacific region's top young culinarians - has over a decade of experience at some of the finest hotel properties and restaurants in the United States. He previously served under world-renowned Chef Ron Siegel in The Dining Room at The Ritz Carlton, San Francisco. This celebrated restaurant earned many prestigious awards including Forbes Five Star and AAA Five ratings, a "Top 40 Restaurants in the United States" ranking from Gayot.com, a four-star review from the *San Francisco Chronicle*, and One Star from the *Michelin Guide*.

The grandson of a chef, Adams began his career fresh out of high school on Maui when he met Jordan Nagasako, owner of Nagasako Fish. He began working for the respected fish purveyor by first packaging and delivering fish to Maui restaurants and then learning the art and science of fish-cutting, an expertise that can reach extraordinary levels in island communities. His first cooking job allowed him to work at one of Maui's leading resorts, and he has since honed his culinary skills at some of the best hotels and restaurants in the world: The Grand Wailea Hotel, Resort and Spa; Ondine under Chef Seiji "Waka" Wakabayashi; Roy's; 3660 on the Rise; and XYZ at the W San Francisco.

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