

**Biography – Mr. Christopher Gauci**  
**Executive Chef at the Hilton Imperial Dubrovnik hotel**



Executive Chef at the Hilton Imperial Dubrovnik hotel, Mr. Christopher Gauci was born in Malta. After having studied Tourism in Malta, he continued education at the “City and Guilds of London Institute”, where he graduated in Advanced Culinary Arts and obtained a distinction in hot kitchen, larder, pastry and F&B management.

After finishing his studies, Christopher worked in several Michelin star restaurants alongside two world renowned chefs, Raymond Blanc at "Le Manoir aux quat'saisons" in Oxfordshire and Yves Mottaigne at the "Sea Grill" restaurant in Brussels.

He continued his career in the United Kingdom, Malta, Italy and Germany where he worked at high quality restaurants and hotels such as famed Ritz in London, Selsdon Park Hotel London, and The Radisson Golden Sands Malta. At the age of 25 he was appointed Executive Chef at the luxurious boutique hotel "The Xara Palace", in Malta which is affiliated with Relais Chateaux. Before assuming this position, Christopher was Executive Sous Chef at the Hilton Malta hotel.

Chris has been recognized with several culinary awards for his cooking talent. Some of the awards that Chris values the most are the "Cook and Serve" Gold medal he received at the Salon Culinare de Malte 1993 when he was only 17, gold medals in aspic buffets won with his

Maltese culinary team in Istanbul 2003, first place award for the best 'al fresco' fish restaurant at the Intercontinental Malta 2004 as well as the Relais et Chateaux affiliation for excellence in cuisine at The Xara Palace.

Chef Gauci's cooking style is innovative and simple, and explores modern variations of Mediterranean cuisine. He prefers fresh seasonal ingredients, which utilise fresh herbs, quality olive oil and fresh fish.

Hilton Imperial Dubrovnik, Marijana Blažića 2, 20 000 Dubrovnik - Tel: + 385 (0) 20 320 320,  
Fax: + 385 (0) 20 320 306, sales.dubrovnik@hilton.com, dubrovnikhilton.com

