

Sergio's Professional Profile



Sergio Bosch is an Argentinian chef with a high culinary background and an extensive experience in Michelin starred and AAA awarded restaurants. Born on April 24th, 1979 in Buenos Aires, Argentina to Catalan father and Argentine mother. Bosch culinary path was influenced by his multicultural heritage.

After graduating in Social Sciences, he started his culinary training at the Argentine Institute of Gastronomy and performed several internships in the most prestigious restaurants in Buenos Aires, such as: "Tomo 1", "Splendid", "Tegui", among others.

After concluding his academic training and obtaining his degree in Culinary Arts, Bosch decided to pursue his career in the old continent surrounded by the best chefs in the world. Bosch first stop was in San Sebastian, Spain at "Lasarte Restaurant by Martin Berasategui", rated with 3 stars by the *Michelin Guide*. Bosch began as a cook assistant and later on, managed to become *Chef de Partie* by the time the restaurant achieved its 3 stars.

In 2002, Bosch decided to move to Barcelona, the city from his ancestors and where he joined different cooking teams of the best restaurants in the city and Europe, such as:

- **Gaig Restaurant, 1 Michelin Star - Chef: Carles Gaig**
- **Neichel Restaurant, 2 Michelin Stars - Chef: J. Luis Neichel**
- **Jean Lluç Figueras Restaurant, 1 Michelin Star - Chef: Jean Lluç Figueras**
- **Alquimia Restaurant, 1 Michelin star - Chef: Jordi Vila.**

In 2006, Bosch received a call of one of his mentors (Martin Berasategui) to become part of the opening of "Lasarte Restaurant" in Condal City, as *Sous Chef*. After 3 years of hard work, the team managed to achieve its first Michelin star.

Bosch was looking to face new challenges in his culinary path, therefore he moved to London, United Kingdom and settled for a period of 2 years working in what he considers the best contemporary Japanese restaurant in the world: "The ZUMA Restaurant". Once he finished his culinary journey in London, he decided to return to Barcelona to work again with Martin Berasategui. Two years later, "Lasarte Restaurant" was awarded with two more stars.

In 2011, Bosch moved to Abu Dhabi, United Arab Emirates, to work as a *Sous Chef* for Rosewood Hotel Group in the opening of "The Rosewood Abu Dhabi Hotel". During his time on charge, the Catalan restaurant was awarded with the following prizes:

- **Best Romantic Restaurant in United Arab Emirates**
- **Best Spanish Restaurant in United Arab Emirates**

Years later, Bosch landed in the Dominican Republic, once again to work in Martin Berasategui's restaurant: "Passion by Martin Berasategui at Paradisus Punta Cana" where he worked as Head Chef and obtained the following prizes:

- **AAA 4-Diamond Award in 2013**
- **Best Caribbean Restaurant**
- **TripAdvisor Travelers' Choice Restaurant Awards, 2013 "**
- **10th Best Restaurant in the world (TripAdvisor © Traveler's Choice Restaurant Awards, 2013)**

Soon after, Bosch received a proposal from Roger Belletti, General Manager of Tortuga Bay Hotel at Puntacana Resort & Club, where he currently works as Executive Chef.