


# Chef-At-Home

La Isabela Suites



by chef  
Alfredo Villegas

THE BEST CULINARY EXPERIENCE IN PANAMA



*Alfredo Villegas, Venezuelan chef, began his career in one of the best culinary schools in Europe: La Consula de Málaga, an institution that has nurtured some of Spain's most famous, internationally recognized chefs. He has worked with prestigious chefs such as Dani Garcia (Michelin 2 stars) and José Carlos Garcia (Michelin 1 Star). Now in Panama, he offers a culinary savoir-faire developed in Central America and Europe.*

*His unique cuisine aims to discover contrasts while rescuing traditional wisdom. His kitchen offers carefully crafted dishes, caring for each detail to achieve a perfect harmony. Offering an innovative gastronomy full of Latin and Mediterranean flavors, with a tropical zest and Asian aromas, his creations surprise the client and project an explosion of the senses delighting even the most exclusive palates.*

*Our service offers an unparalleled opportunity. In addition to first-class fresh ingredients, we offer perfect matchmaking through our selected wine list. Observe, learn and enjoy the chance to have a Michelin quality chef exclusively dedicated to you with only one goal: to provide you with an exceptional experience, one that you will never forget.*





Menus are designed based on season products and the guest's preferences

Tasting menu – 6 courses

2 pax \$150 per person

3 pax \$130 per person

4 pax \$100 per person

5 pax or more \$80 per person

Some example menus are:

*Scallops with truffled potato cream, wakame and ginger chutney, tempura mushrooms and corn to sabayon*

*Duck breast with sweet potato, peach and apple chutney, balsamic vinegar reduction and tamarind*

*Bailey's tiramisu with coffee ice cream, dark chocolate and kahlua gelatin and cappuccino foam*

*Cod in panko with smoked vichyssoise and orange*

*Homemade foie gras terrine with caramelized apple, tangerine, vanilla and jello melon*

*Tuna tataki tempura with wasabi emulsion, teriyaki, mango salad, Avocado and wonton crisps*

*Mushroom ravioli with lobster, truffled saffron sauce, ham crisps, and pine roasted ginger*

*Loin of lamb with pistachio crust, pumpkin curry, lentils, pesto and mint*

*Passion fruit, mango, coconut ice cream, yogurt and ginger*