

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