



ETIENNE KARNER

Executive Chef

Park Hyatt Sydney's executive chef Etienne Karner has been passionate about cooking since he was a child.

His French and German heritage saw Etienne begin his career in France, but his search for new experiences soon took him around the world to locations such as the United States, the Caribbean and Ireland to explore new cultures and cuisines.

Equipped with experience at Hotel Vila Vita Rosenpark, a Michelin Star restaurant in Marburg, Grand-Hotel du Cap Ferrat and Hotel Scribe in France where he worked in their 2 Michelin star restaurant Les Muses under Chef Yannick Alleno. Etienne's flair for cooking and adventurous nature took him to the Americas at the Four Seasons Hotel in Chicago at their award-winning fine dining restaurant. From there, he went on to work with the hotel chain at their hotels in the Caribbean and Ireland.

Having conquered Europe, North, Central and South America, Etienne spread his wings further in the Middle East at the prestigious Burj Al Arab hotel in Dubai at their internationally renowned restaurant Al Muntaha. During his tenure at the Burj Al Arab, Etienne won several medals in culinary competitions held at London, Singapore and Dubai.

His debut with the Hyatt family began at Grand Hyatt Goa in India, where he led the kitchen at The Verandah – the hotels signature restaurant. Prior to joining Park Hyatt Sydney, Etienne was cooking a storm as executive sous chef at Park Hyatt Dubai.

In his own words: "I am thrilled to join the team at Park Hyatt Sydney. I love classical cooking with modern techniques using the best possible ingredients. My approach is to create a simple but perfect dining experience, taking local and sustainable ingredients and cooking them well. The Dining Room has always been about the food and wine so I will have a fantastic platform to evolve my cooking style and develop even further".

Etienne's bold, new menu in The Dining Room reflects his charming European heritage, but the stars of his dishes are unmistakable quality of fine Australian ingredients. For more information or to make a dining reservation, please visit diningroom.com.au or email phsydney.diningroom@hyatt.com.

Follow Etienne on Instagram [@chefetiennekarner](https://www.instagram.com/chefetiennekarner)