

Ricardo Costa^(PT)

The Yeatman Hotel, (★ Michelin), Oporto

June 28th



Chef Ricardo Costa studied at the School of Hospitality and Tourism of Coimbra, realizing from an early age his passion for Culinary Arts.

Professionally he has worked in several hotels and restaurants in Mainland Portugal, Madeira, Spain and England. He worked as "Chef de Partie" at the Restaurant "El Girassol" with Chef Joachim Koerper.

He was later Sous-Chef at the "Sheraton Porto Hotel & Spa", working with the Executive Chef Jerónimo Ferreira, being also responsible for "Porto Novo", another restaurant belonging to the same hotel. He was also "Chef de Cuisine" at the restaurant "The Portal", in London.

As a result of his work, he was awarded with a Michelin star in 2009 and 2010, as Executive Chef in the "Largo do Paço" restaurant at Hotel "Casa da Calçada", Relais & Chateaux, in Amarante. He was also awarded as Chef of the Year 2009 by the Portuguese magazine "Wine", being considered as the leader of the new generation of Portuguese Chefs. Later, in 2013, he was awarded in the category of "Best Cook of Portugal", in the second edition of the "Festival Arco Atlântico", in Gijón (Spain).

Chef Ricardo Costa currently holds the position of Executive Chef at "The Yeatman", being responsible for their kitchens, with emphasis on the "Gastronomic Restaurant", which was awarded with a Michelin star in 2012, 2013 and 2014.