



ORLANDO SATCHELL
EXECUTIVE CHEF, LADERA RESORT

Executive Chef, Orlando Satchell, has earned an international reputation for his innovative style and award-winning Caribbean cooking. He has brought the taste of the Caribbean to restaurants as far flung as Florida and Singapore. As Executive Chef at Ladera's Dasheene restaurant, Chef Orlando has been at the forefront of St. Lucia's "sustainable cooking" movement to encourage other local chefs to use their native produce and products and to claim Caribbean cooking's rightful place in World Cuisine. In February 2003 he debuted at the prestigious James Beard House in Manhattan. He was the first St. Lucian chef to be invited to cook there, marking an historic first for the Caribbean island of St. Lucia.

Dasheene, Ladera's restaurant, is known throughout the Caribbean for its innovative kitchen and creative renderings of island cuisine. Unlike many island resort restaurants, Dasheene's menu is based on native ingredients and relies on local bounty for its fresh, innovative take on West Indian cuisine. The produce is grown for the resort by island farmers and neighboring plantations. Fish is caught daily in the nearby waters and the spices are harvested from indigenous St. Lucian plants. Chef Orlando was born to Jamaican parents in Birmingham, England. He has brought Caribbean cuisine to many top London hotels, including the Park Lane, the London Hilton and the Landmark Hotel. In 1998, he was the first Caribbean chef invited to cook at the Cordon Bleu School in London.

Chef Orlando is a member of the Caribbean Culinary Federation and is listed in the Who's Who of Professionals. He has been selected to judge in the first Caribbean Master Chef competition. Chef Orlando has also been featured on the British Broadcasting Company program "Good Food".

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