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Hilton Adelaide Welcomes New Executive Chef and Menu

ADELAIDE – May 2019 - Hilton Adelaide has welcomed back Brent Assam to lead the team as Executive Chef following time spent working on the Islands of Fiji.

Following time working in Africa, Perth, Fiji and Hilton Adelaide where he was Executive Sous Chef from 2013 until 2015, Brent said the time is right to return back to Adelaide.

Born and bred in Durban, South Africa, the outdoors have shaped Brent's outlook to appreciate the smaller things in life. He is inspired by the abundant and diverse resources offered by South Australia's local landscape (ocean, garden, farmlands) and its rich food history and heritage.

"My food incorporates innovative cooking and preparation methods, plated with attention to detail and inspiring levels of artistry – I'm constantly experimenting with new flavours and ideas, stretching the boundaries, and I am looking forward to elevating the hotels dining experience".

With a background in Five Star Hotels and resorts, Brent describes his food as clean, honest and sophisticated, as he balances his natural flair with being on trend to create food that is appealing to all senses.

Brent will oversee a team of 30 chefs and 7 kitchens, including the hotels signature restaurant, Coal Cellar + Grill, which is jointly spearheaded by local chef de cuisine Julian Nicolas, whose experience includes Magill Estate Restaurant and Peel Street.

The creative duo will continue to champion the Seriously South Australian® brand which is embraced at Coal Cellar + Grill. The latest menu has already seen Brent and Julian's influence, which reflects a sharing-style dining experience.

The share-plates will be offered as either small or large servings and will be committed to the integrity of the ingredients; offering a simple approach that is not over-complicated and offering a rich flavour and taste. The sharing style of eating complements the core grill menu, with the hero dish continuing to be the Black Angus Tomahawk steak.

“The team and I love finding new foreign flavours and combinations and it’s finding the unknown that excites us and we can’t wait to share these discoveries with our guests” said Brent.

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