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## THE RITZ-CARLTON BAL HARBOUR, MIAMI NAMES FELIPE ARANGO AS EXECUTIVE CHEF

**BAL HARBOUR, MIAMI, FL – MARCH 30, 2015** – [The Ritz-Carlton Bal Harbour, Miami](#) heats things up in the kitchen appointing Colombian native, Felipe Arango as Executive Chef.

Born and raised in Bogota to a family of professional artists, Arango looks to cuisine as his artistic expression, sees it with a painter's vision and takes ideas from pieces of art as he transforms it for the plate and palate. Initially intending to leave art as a hobby, Arango instead put three years of business studies on the back burner in 2000 and left University of Bogota for Spain to begin formal culinary training at the Escuela de Hosteleria de Seville.

Arango's flare for food and love of Mediterranean cuisine was further inflamed by the Spaniards passion for culinary arts. Says Arango, "I chose Spain because of its amazing chefs, culinary reputation and culture and because they are incredibly passionate about food and about life."

Arango's gastronomic journey flourished in Spain, where he studied with Julio Fernandez, who later opened the only Michelin-star restaurant in Seville. In 2006, Arango worked alongside Spanish culinary master and Michelin three-star chef Paco Perez at Enoteca restaurant and Michelin two-star chef Sergi Arola at his eponymous restaurant that specialized in tapas with a modernist touch. Arango then joined Hotel Arts Barcelona and rose through the ranks as a banquet and catering sous chef in 2008, and the Chef de Cuisine for Veranda restaurant in 2010, while concurrently lending his talent to Ritz-Carlton openings around the world, including Ritz-Carlton Dubai International Financial Center and The Ritz-Carlton, Abama in Tenerife. Every year, he vacationed in Miami. On his final trip in 2008, he said to himself, "this is where I want to be."

In 2012, Arango was named Chef de Cuisine of Bistro One LR at The Ritz-Carlton, South Beach followed by taking on the role of Executive Sous Chef at The Ritz-Carlton Key Biscayne, Miami.

His current role with The Ritz-Carlton Bal Harbour, Miami will allow Arango to hone in on his impressive knowledge of Spanish cuisine and keen eye for artistry through each dish, complementing the overall guest dining experience.

The Ritz-Carlton, Bal Harbour Miami is located at 10295 Collins Avenue, Bal Harbour, FL. For additional information, visit [www.ritzcarlton.com](http://www.ritzcarlton.com) or call 305.455.5400.

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*About The Ritz-Carlton Bal Harbour, Miami*

The Ritz-Carlton Bal Harbour, Miami is a reserved, five acre property sitting in a private enclave. The 18 story hotel is located in the heart of Bal Harbour on Collins Avenue where the Atlantic meets the Intracoastal Waterway. The two story lobby offers a warm embrace of luxury and sophistication, featuring a visually stunning, multi-million dollar art collection. Guests are whisked up to their guest rooms in private elevators, with two accommodations per floor, ranging in size from 510 square feet to the 2,800-square foot presidential suite. The presidential suite boasts its own private movie theater, panoramic balconies, and an expansive shower room with floor to ceiling windows overlooking the Atlantic Ocean. Savor South Florida's finest flavors at Bistro Bal Harbour, the resort's fresh-from-the-sea to table dining experience. Sun chic is elevated to the next level with the hotel's 750-foot, semi-private golden sandy beach and European-edged outdoor swimming pool. For the ultimate escape, retreat to the row of private cabanas complete with personal hot tubs enveloped in tropical flora. The stunning waterfront Exhale spa features 10 private therapy rooms as well as men's and women's sauna and steam rooms, offering Exhale's complete menu of award winning spa therapies including massage, facials, acupuncture, healing, waxing and nails.