

2024

SUPERBIA

SUMMER

SIX WEEKS OF SUPERBIA

July 15th - August 25th, 2024

In anticipation of our newest **UNICO** destination in **Puerto Vallarta**, we're launching five weeks of Superbia experiences to celebrate our upcoming launch and offer you a glimpse into the region's incredible cuisine, music, and art.

Join us at UNICO 20°87° Hotel Riviera Maya alongside five award-winning chefs from among the world's finest restaurants, celebrity DJs, master mixologists, and contemporary artists, all on the stunning shores of the Mexican Caribbean. On the itinerary: a menu of exceptional dishes, serious mixology, carefree energy, and one-of-a-kind experiences that leave you with more.

20°N 105°W

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UNICO

Riviera Maya

MEET OUR GUEST CHEFS



A passionate chef, blends Mediterranean cuisine with Mexican spices at his acclaimed restaurant TRIO in Puerto Vallarta. Following a career in Europe and co-founding the iconic bistro "Jean Claude" in New York, his love for Latin cuisine brought him to Puerto Vallarta in 1994. With his wine distributor "Anfitrión de Mexico" and the support of his wife Lourdes, Bernhard continues to share his passion for good food and fine wine with the world.

He was trained at Café des Artistes in Puerto Vallarta before studying at the Gregoire Ferrandi culinary academy in Paris. He honed his skills at La Closerie de Lillas and returned to Puerto Vallarta to lead catering at Four Seasons Hotel Punta Mita. With childhood friend Josue Jimenez, he founded Personal Chef and later opened ICU, known for its inventive Mexican cuisine.





Born in Puerto Vallarta, is the Chef and Co-owner of Tintoque. He showcases locally sourced ingredients, highlighting regional flavors. With experience in MICHELIN-starred restaurants globally, including the US, France, Japan, and Thailand, and as Creative Chef for Grupo Pangea, he brings a wealth of culinary expertise to his innovative cuisine at Tintoque.