

PROFILE



Daniel Woodbridge
Executive Chef

Daniel has 20 years of experience as a professional chef. Born in the UK, with a great passion for cooking from the age of 15, Daniel started his first job at Four Seasons Hotel in Manchester where he had the opportunity to learn about rich sources of exotic seafood from around the world, together with the most premium cooking methods. He finds inspiration from local ingredients and culinary culture, with previous knowledge gained in Vietnam, he is experienced at combining local ingredients with Western techniques to make his dishes, especially seafood, full of creativity and bold flavors. Committed to bringing special culinary experiences to guests, he believes that every dish should tell a story.

Chef Daniel brings his culinary odyssey to Six Senses Con Dao with sophisticated fine dining experience, specializing in contemporary spa and wellness cuisine design.

For further information, please contact:

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