

SOUS CHEF

Support the Head Chef in delivering a market-leading culinary experience that embodies our “Farm-to-Fork” ethos. You will be responsible for maintaining the highest standards of kitchen control, governance, and food quality to consistently exceed guest expectations.

WHAT WE OFFER:

- Competitive salary, commensurate with experience
- Performance-based bonus
- Voluntary benefits package enhancements
- Professional and developmental training opportunities

REQUIREMENTS:

- Minimum 2 years of experience in a luxury hospitality setting
- Ability to work 5 days per week / 40 hours, including early mornings, evenings, and weekends
- Flexibility to perform varied tasks as required
- Strong team player with the ability to work independently when needed