



CHEF TONI ROBERTSON
Mandarin Oriental, New York
Executive Chef to the Culinary Team



Singularly Different...

Chef Toni Robertson has come a long way, and gone far and wide in her quest for culinary adventure and excellence. Born in Mandalay, Burma, she has traveled the globe from Asia, Europe, and South Africa, to Sonoma, San Francisco, and New York City, delighting diners with her culinary expertise and innovation. From her earliest memories as a child, “becoming a chef is all I ever wanted to do,” she says.

As a culinarian, she has been at the forefront of change, opening doors for female chefs worldwide. From her start at the Four Seasons Hotel’s Ritz Carlton Chicago, to her current position, Chef Toni has moved effortlessly between some of the most renowned properties in the world – each one more exotic or exciting than the last. These include as Executive Sous Chef of the famed Four Seasons Beverly Hills, to running the kitchens of the Grand Wailea Resort, Maui, Hawaii, the Palace of the Lost City, South Africa, the Pan Pacific Hotel Singapore, the Sonoma Mission Inn & Spa, California, and the Mandarin Oriental Hotel, San Francisco.

Today, Chef Toni brings an unbridled exuberance and passion to her craft, gained from a life of travel and globally singular experience, to delight those who dine at the world-famous Mandarin Oriental Hotel New York, often referred to as the best hotel in the United States.