



Fahri Çetinyürek

Chef de Cuisine Alexander Restaurant, Pädaste Manor –
Muhu Island, Estonia

Fahri Çetinyürek is a young, distinguished chef of Turkish nationality.

Fahri has been passionate for food since early age. He is only in his late twenties with an already impressive international career that took him to finest restaurants in Istanbul, Singapore, Bangkok and the Gulf region.

His professional journey with food began after obtaining an associate degree in Culinary Arts at Izzet Baysal University. After graduation Fahri laid the basis of his career working his way up in Hilton hotels in Istanbul. After five years he became Demi-Chef de Partie to Rixos the Palm Hotel in Dubai. Here he furthered his passion for fine dining environment, serving well-travelled and demanding clients.

In 2015 he was asked to join the team of Vongerichten at the JG Dining Room in the Four Seasons Resort in Dubai as Chef de Partie, moving on to Singapore in late 2016, he joined the 2-star L' Atelier de Joel Robuchon, then the number 1 of Asia's 50 Best, as Junior Sous-Chef.

Before returning to the Gulf region to take up his position as Chef de Cuisine of the renowned Globe Restaurant at Mandarin Oriental Riyadh, Fahri took a sabbatical to develop his culinary experience working at the famed Gaggan in Bangkok.

After gaining further experience in fine dining, in 2022 Fahri decided to widen his horizon once again and joined the team of Alexander at Pädaste Manor as its Chef de Cuisine.

Fahri feels inspired by the chance to focus on designing a symbiosis between the product, producer and the Nordic Islands' Cuisine, which evolves around sustainability. The soft spoken, talented and emerging Turkish chef offers his guests an experience of both; new and familiar flavours, being connected to their surroundings and in rhythm with the seasons.

Pädaste Manor continues its tradition to surprise and challenge gastronomy in Estonia. In Fahri we present a talented Chef de Cuisine who without doubt will add to the DNA so eloquently woven throughout the past decades by his predecessors Stefan Berwanger, Peeter Pihel, Yves Le Lay, Matthias Diether, Adrian Klonowski and Diogo Caetano.

Together with his team, including a horticulturist who takes care of foraging in the woods, fields and meadows of the Estate, Fahri Çetinyürek takes charge of the further development of Alexander Restaurant and its culinary experiences, but also the beautiful moments during the breakfast and the culinary joys throughout the day at the Pädaste.

We invite you to enjoy Fahri Çetinyürek's very personal culinary signature.

Fahri about himself

"I love giving passion into my creations; bringing out taste, sensations, looks, and the beauty of nature. I believe that a challenging environment will allow me to best utilize my skills."

Profile Pädaste Manor

Pädaste Manor, a historic 15th century Baltic estate, is located in an unspoilt nature reserve on the shores of the Baltic Sea. The silence, the sweeping views, the scent of the northern meadows and forests, the crispness of the evening cold, the velvety darkness and profundity of our starry skies will be with you forever. Our exquisite Manor House had been left totally untouched for decades; in the course of the past 26 years, we have saved it from dereliction, gently reawakened it and painstakingly restored it with much attention to detail. The result is a hotel jewel of supreme comfort and understated luxury, a relaxed combination of Estonian history and the 21st Century lifestyle, presented with unmistakable flair and a fine sense of humour.

Pictures

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About the Nordic Islands' Cuisine

