

# POSI+IVO

SAND BAR



## PROUDLY INTRODUCES THE CULINARY DREAM TEAM

POSI+IVO Restaurant offers an unparalleled gastronomic experience spearheaded by extraordinary chefs that have been hand selected for this concept. We have assembled a highly sought-after team; Chef Sutti Ngamtipakon, Master Chef Masato Okamoto and Chef Young Choi — all recognized by the global culinary industry for their excellence.

### MASTER CHEF MASATO OKAMOTO

He was born in Japan, bringing forty years of wealth and experience in crafting Japanese cuisine. Specializing in traditional and modern style Sushi and Sashimi and Japanese Cuisine such as Kaiseki. His culinary sophistication will make master Chef Masato stand out in our Omakase bar.

### CHEF SUTTI NGAMTIPAKON

born in Thailand, surrounded by a gastronomic tradition that instilled in him a unique ambition to bring together flavors with masterful craftsmanship. As Executive Sous Chef, he has successfully pioneered the concept of Modern Asian cuisine in Puerto Rico.

### CHEF YOUNG CHOI

began his career in South Korea and later made a name for himself in the United States, working as a Head Chef in Japanese cuisine and contributing to communities through charity events. As Sous Chef at POSI+IVO, Chef Young brings his world-renowned talents to the table.

Join us for a world-class dining experience like no other.

### POSI+IVO RESTAURANT

Open Monday through Sunday  
Dinner from 5:30pm to 9pm last seating 8pm

### OMAKASE

Wednesday through Sunday  
6:30pm Seating

Reservations: 787-278-7231 and 7271 | [Dining.Reservations@ritzcarlton.com](mailto:Dining.Reservations@ritzcarlton.com) or [OpenTable.com](https://www.opentable.com)



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A RITZ-CARLTON RESERVE