



TAMBOURINE ROOM
BY TRISTAN BRANDT

TAMBOURINE ROOM BY TRISTAN BRANDT AT CARILLON MIAMI WELLNESS RESORT HONORED WITH MICHELIN STAR FOR 2024



Photo credit: Michael Pisarri

*Fine Dining Restaurant Serving a New 10-Course Tasting Menu
Maintains Coveted Ranking for Second Consecutive Year*

MIAMI – April 22, 2024 – [Tambourine Room by Tristan Brandt](#), the fine dining restaurant led by acclaimed chef Tristan Brandt at [Carillon Miami Wellness Resort](#), has been awarded a Michelin star for the second consecutive year from the 2024 Michelin Guide Florida. Recognized as one of Miami’s premier dining destinations, the restaurant, known for its modern classic French cuisine with Asian influences, recently unveiled a new and exclusive 10-course seating and Spring menu.

Opened in December 2022, Tambourine Room provides an intimate mid-century modern setting for 18 guests per seating. It has upheld its Michelin star status since its first recognition in 2023, delighting guests with a range of culinary delights from amuse-bouches to elegant main courses, as well as “signature” enhancements crafted by Chef Tristan Brandt and Chef de Cuisine Timo Steubing.

“Chef Brandt has done a remarkable job in shaping the Tambourine Room experience, and we are truly delighted that the Florida Michelin Guide has, once again, honored our restaurant with a Michelin star,” said Patrick Fernandes, Executive Managing Director of Carillon Miami Wellness Resort, adding that credit for the award goes to the entire restaurant team. “While Chef Brandt leads the kitchen and creates the menu, it takes the talent and dedication of everyone at Tambourine Room to secure such an honor, and that includes the local farmers and fishmongers from whom we source the highest quality and freshest ingredients that transform into a unique culinary experience for our guests.”

Added Chef Brandt: “It’s been a joy to take the helm and shape the experience of Tambourine Room. Maintaining our Michelin star status for the second year in a row is a testament to the dedication, skill and unwavering creativity of our expert team. From the back of the house to the dining room and the entire team at Carillon Miami Wellness Resort, I am proud and appreciative of the contributions all have made to delight guests traveling from near or far to experience our cuisine.”

Aligned with Tambourine Room's seasonal focus, the new menu features dishes such as **Hamachi I Daikon I Ginger**, showcasing Japanese Hamachi sashimi, marinated in dashi and sesame oil, served with creme of avocado, green shiso leaves, pickled green and purple daikon, as well as a vinaigrette of white shoyu, fermented shrimp and ginger. The introduction of a 10-course tasting menu format allows guests to fully immerse themselves in a culinary journey, savoring each dish and appreciating the artistic presentation.

Chef Brandt's culinary expertise is well-established in the Michelin Guide. Having garnered accolades in the European restaurant industry, including leading a two-star kitchen at OPUS V in Germany and earning a Michelin star at Epoca by Tristan Brandt in Switzerland, he has brought a wealth of experience to Carillon Miami Wellness Resort since December 2022.

Book a Reservation

Chef Tristan Brandt's 10-Course Tasting Menu at the Tambourine Room is available Wednesday – Sunday, with a 7 p.m. ET seating – \$265; Wine Pairing – \$135; Signature Enhancements by Chef Tristan Brandt include Beef Tartare with crème fraiche and caviar, \$155; and Pasta with truffle and parmesan, \$95.

Reservations for the Tambourine Room by Tristan Brandt are available on the first of each month for that month and the following month via [Resy](#).

For more information, please visit www.tambourineroom.com or follow along on Instagram at [@TambourineRoom](#). High-res images are available [here](#) (photo credit: Michael Pisarri).

About Carillon Miami Wellness Resort

Located along the white sand shores of Miami Beach, Carillon Miami Wellness Resort presents an authentic and specialized approach to health, wellness, and complete well-being. Exuding the "luxury of wellness," the resort focuses on aligning physical, mental, and spiritual health by offering a comprehensive retreat, the largest spa & wellness center on the Eastern Seaboard (70,000 sq. ft.), a one-of-a-kind Thermal Experience and a medical wellness division, personalized health retreats and services through the biostation at Carillon Miami, and more. The resort features 93 spacious one- and two-bedroom luxury apartments, ranging in size from 720 – 1,200 sq. ft. An array of recreational activities are at guests' fingertips, access to the resort's two-story indoor rock wall and resort pools located throughout the property: the oceanfront Cabana Pool and the adult-only rooftop Atlantic Pool. Carillon Miami Wellness Resort promotes a path to discovery and provides tools for a healthier lifestyle extending beyond each guest's stay. In 2023, Carillon Miami Wellness Resort was recognized by Condé Nast Traveler's Readers' Choice Awards as one of the "Top 20 Destination Spa Resorts in the U.S.;" by Travel + Leisure as one of top "15 U.S. Wellness Retreats with Incredible Spas;" received a Men's Health Travel Award as a destination for recovery; and was recognized as one of the Best Spa Resorts in the U.S. by Reader's Digest—among many other awards and accolades throughout the years. The resort is a member of Leading Hotels of the World, with a Forbes 4-star rating, and is committed to upholding the highest standards in health and safety and is a Sharecare Health Security VERIFIED® with Forbes Travel Guide destination. For more information, please visit www.carillonhotel.com.

About Tristan Brandt

Tristan Brandt is a top chef, former youngest two-star chef in Germany, culinary consultant, and entrepreneur for national (Germany) as well as international gourmet experiential concepts. Under the brand "by Tristan Brandt" he takes on the role as chef for restaurants, supports young talent and organizes top-tier gourmet festivals such as the Waldhaus Flims Festival of the Arts in Flims, Switzerland or the Pfälzer Gourmet Festival in Deidesheim, Germany. Tristan Brandt represents a modern French-based cuisine with Asian influences. He is a supporter of young cooking talent, whom he trains and integrates into his culinary projects. Tristan Brandt has worked for MICHELIN star chefs such as Harald Wohlfahrt***, Dieter Müller***, Jean-Georges Klein***, Stefan Stiller***, Jordi Cruz***, Herbert Brockel*

and Manfred Schwarz*. In 2013, he set another career milestone when Richard Engelhorn brought him into the famous Engelhorn fashion house in Mannheim, Germany to fulfill his long-held dream of running his own Michelin-starred restaurant. Together they opened OPUS V, a gourmet restaurant for which the restaurant was awarded 2 MICHELIN stars and 18 Gault&Millau points within a very short time, making Brandt the youngest chef in Germany at the time to lead a two-star kitchen. For this purpose, engelhorn Gastro GmbH was founded and Tristan Brandt was appointed managing director. Here he was responsible for 130 employees and 9 gastronomy operations, including Michelin-starred restaurants (OPUS V**, Le Corange*). In 2020 Brandt became managing director of Restaurant 959 & Pino's Bar in Heidelberg, Germany and at the end of the same year chef for the gourmet restaurant "Epcoa by Tristan Brandt" in the five-star superior Hotel Waldhaus Flims Wellness Resort, which was awarded one Michelin star in October 2022 and 17 Gault&Millau points. That same month, Brant opened his next gastronomic project "Riva by Tristan Brandt" in Pforzheim, Germany. In December 2022, Tristan Brandt continued his international culinary journey making his U.S. debut at the Carillon Miami Wellness Resort and launched the new fine dining restaurant "Tambourine Room by Tristan Brandt." For more information, please visit: www.tristan-brandt.de.

MEDIA CONTACT:

Gianna Occhibove

FINN Partners

Email: gianna.occhibove@finnpartners.com

M: 330.402.7242