



TAMBOURINE
ROOM

BY TRISTAN BRANDT

PRESS RELEASE

Continuing international success: Miami's top restaurant "Tambourine Room by Tristan Brandt" successfully defends its MICHELIN star

Pure excitement: Tonight the Guide MICHELIN Stars 2024 for Florida were awarded. Chef Timo Steubing and restaurant patron Tristan Brandt were delighted once again. The team behind the fine dining concept at the Carillon Miami Wellness Resort can continue to call itself a MICHELIN-star restaurant.

Mannheim/Miami, April 19, 2024 – There was a great celebration in Miami and Mannheim tonight, at midnight German time to be precise. It was announced that head chef Timo Steubing, his team and patron Tristan Brandt had successfully defended their MICHELIN star for the fine dining restaurant "Tambourine Room by Tristan Brandt" in Miami.

At the beginning of last year, the restaurant, which opened in November 2022, was named one of the best new culinary experiences in the city by the Michelin Guide Florida and praised by the MICHELIN inspectors as an "ambitious dining bijou" that offers "a colorful, multi-course menu based on French cuisine with expressive Asian inspiration" and provides a "refreshment of the gastronomic scene in Miami". This was followed by the award of the first MICHELIN star in May 2023.

Head chef Timo Steubing, who of course insisted on attending the award ceremony in person, was visibly moved: "I am incredibly grateful to my team. Thanks to their creativity, inspiration and dedication to perfection, we have been able to further develop the culinary level of our restaurant and are proud to be awarded a MICHELIN star again this year." Patron Tristan Brandt, who watched live from Mannheim, was delighted for the entire



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team. "With the Tambourine Room by Tristan Brandt, we are proving that international and cross-border gastronomy projects can be successful. I am very proud of head chef Timo and the entire team. Now it is time to move on: Never stand still but continue to work meticulously to keep climbing up the 'ladder'."

At the beginning of April, the MICHELIN-starred restaurant presented its new 10-course menu to the gourmet public. A spring menu, which promises a new and surprising culinary experience at the Tambourine Room by Tristan Brandt, delights guests with special seasonal ingredients and introduces them to a modern interpreted classic French cuisine with Asian influences. "The changing seasons are always a source of inspiration and creativity, and our gourmet menu invites you to celebrate the arrival of spring," says patron Tristan Brandt. Guests can expect a symphony of flavors in ten acts, including hamachi | daikon | ginger, langostino | pork belly | pak choi or foie gras | scallop | rucola.

The 10-course menu is available Wednesday through Sunday at 7 p.m. for \$265; wine pairing for \$135; additional signature dishes by Tristan Brandt such as Beef Tartare with crème fraiche and caviar for \$155 and Pasta with truffle and parmesan for \$95.

For more information, please visit www.tambourinerroom.com or on Instagram at @TambourineRoom.

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