



## TAMBOURINE ROOM BY TRISTAN BRANDT AT CARILLON MIAMI WELLNESS RESORT HONORED WITH FIRST MICHELIN STAR

*Newly Opened 18-Seat Fine Dining Restaurant Serving Modern Classic French Fare with Asian Influences Shines in Chef Brandt's U.S. Debut*



Photo credit: Michael Pisarri

**MIAMI, May 12, 2023** – Tambourine Room by Tristan Brandt, the new fine dining restaurant by acclaimed chef Tristan Brandt at the world-class Carillon Miami Wellness Resort, announced today that it has been awarded its first Michelin Star by the 2023 Michelin Guide Florida — the only new recipient of a Michelin Star in Miami.

The intimate restaurant, which opened in December 2022, offers a mid-century modern design and a talented culinary team led by Chef Brandt, Chef de Cuisine Timo Steubing, Pastry Chef Logan Seibert, Patisserie Sous Chef Jessica Zimmerman and Director of Food & Beverage Javier Charlesman. The restaurant, which has a seating capacity of only 18 guests, serves tasting menus of modern classic French fare cuisine accented by Asian influences, and uses locally sourced and seasonal ingredients from farms throughout South Florida. The Carillon Miami Wellness Resort is a portfolio company of Z Capital Partners, L.L.C., the private equity fund management arm of Z Capital Group, L.L.C. ("ZCG").

"Congratulations to Chef Tristan Brandt and the entire Tambourine Room and Carillon teams on adding this Michelin Star to a long list of accolades that further differentiates the Carillon Miami Wellness Resort as a world-class destination," said James J. Zenni Jr., Founder, President and Chief Executive Officer of ZCG. "We look forward to continuing to support the Carillon in elevating its dining and wellness offerings and building on its success."

The Tambourine Room was first recognized by The Michelin Guide in February 2023 as one of the best new dining experiences in Miami. Chef Brandt joined the Carillon Miami Wellness Resort in early 2022, bringing a wealth of experience refined in the European restaurant industry, where he received numerous awards and accolades. During his tenure as Head Chef at OPUS V in Germany, the restaurant was awarded two Michelin Stars, making him the youngest chef in the country to lead a two-star kitchen. In October 2022, Epoca by Tristan Brandt at the Waldhaus Flims Wellness Resort in Switzerland was also awarded one Michelin Star.

“Right from the start, we knew Chef Brandt was going to bring something special to Carillon with this new culinary experience, and a star from Florida Michelin Guide — a first for our resort — confirms it,” said Patrick Fernandes, Executive Managing Director of Carillon Miami Wellness Resort, adding that credit goes to the entire restaurant team. “From the front of the house to the back of the house, which includes those who work with local farmers and fishmongers to source the best and freshest ingredients, everyone at Tambourine Room is focused on delighting guests with a dining experience they can’t find anywhere else in Miami.”

“I’m honored to be part of this major milestone with Tambourine Room and the Carillon Miami Wellness Resort team,” said Chef Brandt. “The entire team has played a crucial role in being accredited with this incredible distinction, and I’m thrilled to see such a positive response from locals in Miami, travelers to the resort, and of course, the Michelin Guide.”

Guests to the Tambourine Room are kept on the edge of their seats during their culinary journey, with simple menu descriptions unveiling surprises and leading to flavorful explorations on their palate. The latest seasonal menu features a guinea fowl with a juicy cooked breast and baked praline from the leg served with fine aromas of red and yellow peppers and a spicy aubergine stew, rounded off with a sauce with lemon flavors and kombu algae that brings an Asian touch to the special creation. Chef Brandt’s signature dish — beef tartare hidden under a layer of caviar alongside kimizu, whipped crème fraiche, and crispy house-made sourdough chips — has also quickly grown to be a dining favorite.

Tambourine Room by Tristan Brandt offers a six-course menu at 7 p.m. on Wednesday, Thursday, and Sunday evenings, with a three-course menu at 6 p.m. and a six-course menu at 8:30 p.m. for 18 people for Friday and Saturday seatings. The three-course tasting menu is offered for \$140, with the option to add a wine pairing for \$55; the six-course tasting menu is offered for \$215 per person, with the option to add a wine pairing for \$135. 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](http://www.tambourineroom.com) or follow along on Instagram at [@TambourineRoom](#).

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### **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 Advanced Holistic Center, the biostation at Carillon Miami and more.

The resort features 150 spacious one- and two-bedroom luxury apartments, ranging in size from 720 – 1,200 sq. ft. An array of recreational activities is 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 saltwater rooftop Atlantic Pool. Carillon Miami’s impressive F&B offerings include The Strand, a Mediterranean contemporary dining experience; light bites at Seaglass Cafe; and Tambourine Room by Tristan Brandt. Created in partnership with the Michelin-starred Chef Tristan Brandt, the resort’s on-site restaurant serves modern classic French cuisine with Asian influences.

Carillon Miami Wellness Resort promotes a path to discovery and provides tools for a healthier lifestyle extending beyond each guest’s stay. In 2022, Carillon Miami Wellness Resort ranked within Condé Nast Traveler Readers’ Choice Awards and Spas of America’s Top 100 Spas. The resort is committed to upholding the highest standards in health and safety and is a Sharecare Health Security VERIFIED® with Forbes Travel Guide destination.

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For more information, please visit [www.carillonhotel.com](http://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, Brandt 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](http://www.tristan-brandt.de).

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