

CHEF FACT SHEET



Chef Hany Ali

Europa Village

Born and raised in Egypt, Chef Hany Ali had a passion for the culinary arts at an early age. Chef Hany was raised in a coastal resort city named Hurghada, best known for its beautiful white sand beaches, fresh seafood, and one of the most popular vacation spots with Europeans. At the age of 14, Chef Hany began his culinary journey at the International Hotel in Hurghada as an apprentice under their Executive Chef. While many young men would have crumbled under a six-month apprenticeship, with no compensation and 14-hour workdays, Hany did not.

After graduation from the International Culinary Institute in Egypt, Chef Hany travel through Europe and Asia exposing his palate to as many different types of cuisines as possible. This allowed him to broaden his talents as a chef and gave him the experience and knowledge needed to begin his career. The Four Seasons Hotel in Newport Beach, CA is where our Hany found his first home and worked for ten years. During this time, Chef Hany was also the Executive Chef for a catering company to the stars and guest instructor at the Sur La Table cooking school. His charismatic personality, motivation, and exceptional skill set packed the classroom at this small venue.

Throughout this time Hany also brought his love for food to the Great Wolf Lodge in California, in the capacity of Executive Chef, where he received numerous awards and recognition. After over 13 years in the most highly regarded hotels and restaurants in the U.S., Hany found a home in the Temecula Valley Wine Country as the Executive Chef leading the culinary team at Ponte Winery. With a love for the valley, a deep appreciation for each ingredient, and a thirst for unique and thoughtful wine, he hoped his passion is palpable in every plate, sip and bite. Today, Chef Hany Ali is the Executive Chef at Europa Village sharing his culinary expertise and being part of a “food culture that respects local produce, farmers and ranchers.”