

# A Case Study on Professional Kitchen at St. Regis Hotel

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**Abstract:** *The opulent St. Regis is a five-star hotel situated in South Mumbai, India's business and residential district. In addition to a number of eating options, a spa, a fitness centre, and an outdoor pool, the hotel provides top-notch facilities. The hotel's rooms and suites are roomy and well decorated, providing visitors with a restful stay.*

*The St Regis offers a variety of eating options, including multiple restaurants, a bar and a private members club. The hotel's flagship restaurant, Seven Kitchen, serves a variety of cuisines throughout the day, including Indian, European, Middle Eastern, and Asian. Offering Southern Eastern cuisine along the Mekong.Koishii offers top-notch Peruvian cuisine, Sette Maras serves Middle Eastern food, and Sahib Room serves classic Indian food in an opulent, historic setting. elite club members can hire a private butler, The spa of the hotel, Iridium, is a refuge of tranquilly and offers a variety of therapies and treatments intended to refresh the body and mind. The well-equipped fitness centre provides visitors with a variety of training activities to help them keep in shape while they are there.*

*Business travellers will appreciate the hotel's position in South Mumbai's commercial and residential area, while leisure travellers will also appreciate its opulent facilities and first-rate service. The personnel at the hotel is helpful, amiable, and always ready to go above and beyond for customers to have a pleasant stay.*

*The St. Regis is an opulent and sophisticated hotel that provides visitors with a variety of services and dining alternatives to guarantee a relaxing and pleasurable stay.*

**Keywords:** Professional Kitchen, Chefs work life, the food and beverage industry, and lifestyle