

**Culinary news from Fairmont Hotel Vier Jahreszeiten Hamburg: Starting in April 2025, Vishal Kapoor will be the head chef at the Japanese-Peruvian restaurant NIKKEI NINE in the grand hotel on the Binnenalster**

Hamburg, April 2025 – Fairmont Hotel Vier Jahreszeiten Hamburg is pleased to announce the appointment of Vishal Kapoor as the new Chef de Cuisine at NIKKEI NINE.



**Vishal Kapoor**, originally from Hof in Bavaria, completed his chef training in 2017 at the ess.brand restaurant in Nuremberg. After successfully completing his training, Kapoor moved to the north, where he worked as a Commis de Cuisine at the renowned Hotel Louis C. Jacob on the Elbchaussee. In 2019, he joined the Jacobs Restaurant of the same hotel, taking on the role of Demi Chef de Cuisine. In 2020, he gained further valuable experience as a Commis de Cuisine at the Waldhotel Sonnora. Before Kapoor started as Sous Chef at NIKKEI NINE in 2022, he worked in the same position at Hotel Atlantic Hamburg for two years. With creativity and a keen sense for innovation, he was most recently responsible for the newly designed menu at NIKKEI NINE – featuring culinary highlights such as tuna zuke, langoustine with salsa verde, and exquisite sushi and sashimi variations.

On 1 April, Vishal Kapoor will take over the position of Chef de Cuisine at NIKKEI NINE. Together with his team, he will further develop the creative and innovative cuisine of the Japanese-Peruvian restaurant at Fairmont Hotel Vier Jahreszeiten on Hamburg's Inner Alster and shape it with his unique signature.

"With his expertise and distinctive style, Vishal Kapoor will introduce exciting new culinary highlights. In him, we have found the ideal candidate for the position of Chef de Cuisine at NIKKEI NINE. We're delighted that he's taking on this new challenge as a valued member of our team, bringing fresh energy to NIKKEI NINE", says Ingo C. Peters, Managing Director of the Hotel Vier Jahreszeiten.



**HOTEL**  
**VIER JAHRESZEITEN**  
HAMBURG  
EST. 1897

## **ABOUT FAIRMONT HOTEL VIER JAHRESZEITEN HAMBURG**

The luxurious Fairmont Hotel Vier Jahreszeiten Hamburg is the epitome of European grand hospitality. Since 1897, the elegant hotel by Hamburg's Inner Alster has been offering its guests from all over the world charming luxury and timeless elegance in the heart of the Hanseatic city, in the immediate vicinity of many cultural and architectural attractions, numerous shopping opportunities, and the Hamburg Trade Fair and Congress Centre. The new furnishing style is fresh and unconventional, but remains pleasantly classic and timelessly elegant. The 156 luxurious hotel rooms and suites combine valuable fabrics and international standards with the best materials, which are effectively staged in six different colour concepts. Vier Jahreszeiten Spa & Fitness, including a tea lounge and roof terrace with a view over the city, extends over almost 1,000 square metres. The culinary offering includes three excellent restaurants – GRILL serves Hanseatic cuisine in an exclusive atmosphere, Restaurant Haerlin\*\* which has been awarded two Michelin stars and 5 out of 5 toques by Gault Millau – as well as the Japanese-Peruvian NIKKEI NINE, which is a hotspot in Hamburg. The playful Café Condi, the Condi Lounge, Wohnhalle and the multi-award-winning Jahreszeiten Bar invite you to linger. Five event rooms for conferences, meetings, conventions and events across approximately 600 square metres round off the offer. Further information is available at <https://www.hvj.de/en>

## **ABOUT ACCOR AND FAIRMONT HOTELS**

<https://all.accor.com/brands/fairmont.en.shtml>

## **PRESS CONTACTS**

Anna Ziegler  
Director of Sales & Marketing  
Neuer Jungfernstieg 9 - 14  
20354 Hamburg  
Tel: +49 (0) 40 34 94 31 80  
Email: [anna.ziegler@fairmont.com](mailto:anna.ziegler@fairmont.com)