



Robert Camacho

Executive Chef

Fleur by Hubert Keller

Robert Camacho's culinary curiosity began at eight years old when he would prepare authentic Mexican dishes in his grandmother's kitchen. Despite his young age, the Riverside, Calif., native noticed how a meal has the power to bring people together. Camacho's childhood passion transitioned into a full-time career when he earned a Culinary Arts degree from Riverside Community College Culinary Academy in 2002.

While attending culinary school, Camacho held a position at Disney's Grand Californian Hotel & Spa's award-winning Napa Rose restaurant. Camacho first adopted an ingredient-driven approach to cooking while at Napa Rose, where he focused on providing guests with farm-forward fare using the freshest locally grown, seasonal produce.

In 2005, Camacho moved to Las Vegas to join the renowned culinary scene, landing a sous chef position at the former Sensi restaurant, working under acclaimed chef Roy Ellamar at the AAA Five Diamond Bellagio Resort & Casino. Ellamar and Camacho shared a philosophy of menu creation driven by a commitment to local food growers in the Las Vegas community. During his six years at Sensi, Camacho mastered Asian, American and Italian cuisine by virtue of the restaurant's globally inspired menu.

Following his time at Sensi, Camacho served as executive sous chef at Bellagio's former Italian restaurant Circo before he joined the property's Michelin-starred restaurant Le Cirque in 2012. Camacho then followed his long-time dream of working with his idol Chef Daniel Boulud at his namesake restaurant at The Venetian Las Vegas in 2013. Following three years of mentorship and guidance from Boulud, Camacho was named executive chef at off-Strip, neighborhood eatery, Andiron Steak & Sea, before rejoining the Strip's culinary scene in 2018.

Currently, Camacho serves as executive chef at Chef Hubert Keller's eponymous Fleur by Hubert Keller at Mandalay Bay Resort and Casino where he strives to create globally inspired, gourmet small plates for the restaurant's guests. In his role, Camacho brings a culinary philosophy of straightforward cooking with a focus on high-quality ingredients.

###