



Richardson Skinner
Managing Director and Executive Chef
Ti Bananne Caribbean Bistro & Bar

Trinidad native Richardson Skinner began his culinary career in Tobago at the prestigious Le Beau Rivage resort restaurant and refined his art in Martinique, where he became especially enamored with classical French techniques. In 2004 he emerged in winners' row at the Gastronomic Week – Toque d'Or culinary arts competition.

In 2005, he teamed with Coco Resorts to open Ti Bananne at Coco Palm in the heart of St Lucia's "restaurant row" where he had set the stage for the development of an important professional relationship, one that provides a welcoming home for his creative personality and an opportunity for his culinary talents to be showcased.

Chef Skinner immediately embraced St Lucia, an island of Caribbean traditions heavily influenced by French culture. Furthermore, the chic cuisine of "Caribbean Bistro" Ti Bananne presented a perfect match for the executive chef's skills and passions.

As Richardson embraced the culinary possibilities of St. Lucia, he was equally embraced and respected by the gastronomic community of his new island home. Equally important, his infectious passion was readily adopted by the carefully selected team at Ti Bananne.

Under his philosophy of leadership, the team has united and virtually exploded in culinary creativity, a point demonstrated at the national Annou Tjuit Sent Lisi competition (sponsored by the St. Lucia Hotel and Tourism Association) held in 2007.

Chef Skinner put together a young, enthusiastic team selected strictly on the basis of performance and talent. He coached on the principles of French techniques and the use of local ingredients, insisting that the team apply these elements to five-star recipes. The landslide results included: Team of the Year; the Most Innovative Dish; Chef of the Year for head chef Giancarlo Crumps; and a prized letter of appraisal from the panel of acclaimed French judges.

In 2009, Ti Bananne copped the St. Lucia Distillers' Bounty Bartender competition, as Skinner-trained Kirma Mongroo took the spotlight by creating and presenting two award-winning original cocktail beverages using local rum.

Backed by solid experience and training and inspired by the colourful culture of St Lucia, Chef Richardson Skinner presents a freshly innovative style that is steeped in French culinary tradition in the form of perfectly balanced dishes that naturally unfold in layers of texture and taste.