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**AKA Continues to Redefine Hospitality
Partners with Michelin-starred Chef and International Restaurateur David Myers
for Hotel AKA Brickell's F&B Concept**

**Myers' "ma/re" to Bring the Epicurean Lifestyle of the Mediterranean to
Miami's Brickell Neighborhood**

MIAMI – October 25, 2022 – [AKA](#), a global leader in luxury hospitality, today announces that Michelin-starred chef and restaurateur [David Myers](#) – who is celebrated for his ADRIFT restaurants and known for his appearances on Bravo's "Top Chef" and the Food Network's "Iron Chef America" – will be bringing a new F&B concept to its 36-story, 201-room Miami hotel, [Hotel AKA Brickell](#), located at 1395 Brickell Avenue. As with all of Myers' culinary ventures, the epitome of his new concept, **ma/re**, revolves around his passion for travel, in this case, inspired by the flavors and nuances of life along the Mediterranean coastline.

"As AKA continues to evolve the hospitality arena, we appreciate how integral dining is to hospitality and we are passionate about collaborating with synergistic partners who share our vision to create a high-quality experience for our guests that is both compelling and elevated," stated Larry Korman, CEO of AKA. "Being in the heart of Miami's Financial District – where living, business, shopping, entertainment, and cultural offerings converge – partnering with a world-renowned, multi-faceted, Michelin-starred chef and restaurateur like David is a natural fit. The addition of ma/re, a new concept that is marking David's arrival in South Florida, to Hotel AKA Brickell will only continue to foster an environment that is inviting to action, words, exchange, movement, belonging, and joy... all things that are at the core of who we are."

ma/re, which brings together the elegance of the French Riviera, the laid-back vibe of the Balearic Islands, the vibrancy of fresh Italian produce, warm Levant hospitality, and the gentle rhythm of the Greek isles, will be set in a minimalist, airy and stylish space with dramatic design features. The menu focuses on grilled meat, fish, and crustacean alongside light pasta and seasonal and thoughtfully prepared vegetable dishes. The wine list concentrates on the *terroirs* around the Mediterranean, from Ancient World labels from Greece and Lebanon to Super Tuscans and Provençal rosés.

Myers said: "I'm absolutely thrilled to be working with the visionary AKA team to bring ma/re to life in the vibrant Brickell neighborhood of Miami. In all my concepts I draw inspiration from the food, people and experiences that I've come across on my travels around the world. ma/re in this case is a celebration of the laid-back yet spirited lifestyle of Mediterranean coastal living but also the ingredients and cooking techniques that I've encountered – and fallen in love with – while journeying through the region. I'm excited to open the doors to ma/re early next year to share these very personal culinary travel memories with our guests in Miami."

Acquired in the Fall of 2021, Hotel AKA Brickell is undergoing a striking transformation of its lower level and lobby area, in addition to the design enhancements being made to guest rooms. Key elements of AKA's brand are being infused into the property by Michael Gabellini and his team at Gabellini Sheppard Associates, who will complete the renovations in the first quarter of 2023.

In addition to Myers' concepts, AKA also introduced a robust wellness program earlier this year. Current amenities include 24-hour concierge services, a luxurious spa ([Leaf Spa](#)), an outdoor pool, sky bar+grill, a Technogym fitness center, and extensive event space, including a ballroom and business center for remote working with private meeting rooms.

For more information about Hotel AKA Brickell, please visit stayAKA.com/hotel-AKA-brickell.

About AKA

AKA, a global leader in hospitality, offers design-driven, sophisticated accommodations with exceptional business, wellness, and first-class lifestyle amenities in iconic neighborhoods. As a pioneer in luxury long-stay living, AKA has leveraged its core residential philosophies to evolve the hospitality arena into a high-quality experience. While each

property is unique, they all reflect a tranquil and bespoke design that strikes the perfect balance between the privacy and contentment of a fully appointed residence and the hospitality of an intimate hotel. AKA is a division of Korman Communities, a five-generation residential real estate company, with properties in premium destinations in major metropolitan markets, including, New York City, Los Angeles, Philadelphia, Miami, West Palm Beach, D.C., Alexandria, Boston, and London neighborhoods. For more information, visit stayAKA.com.

About David Myers

David Myers shot to fame as one of America's most luminary chefs synonymous with L.A.'s Golden Age and the heyday of fine dining in the early 2000s, with his first restaurant, Sona, earning him a coveted Michelin star. Recognized for his unique ways of marrying his two greatest passions; food and travel, David has opened 16 restaurants in 8 cities across 3 continents. In each of his restaurants, David draws upon the flavors and ingredients discovered throughout his travels to create an engaging experience beyond the expected. For more information on the international chef and restaurateur with an insatiable hunger for travel, visit gypsychef.com.

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