





Y (PRONOUNCED "EE") IS A RESTAURANT SPECIALIZING IN CREATIVE BRAZILIAN CUISINE AT HOTEL DAS CATARATAS, A BELMOND HOTEL. COMBINING INGREDIENTS AND TECHNIQUES FROM VARIOUS REGIONS OF BRAZIL, THE RESTAURANT SERVES CONTEMPORARY AND SURPRISING SPECIALTIES. INSPIRED BY THE WATERS THAT BATHE THE PARK AND FLOW AT THE CONFLUENCE OF THE REGION'S TWO RIVERS, MARKING THE TRI-BORDER AREA BETWEEN BRAZIL, PARAGUAY AND ARGENTINA, Y IS LED BY GROUNDBREAKING AND AWARD-WINNING CHEF LUIZ FILIPE SOUZA.



A MODERN AND CREATIVE VISIONARY

hef Luiz Filipe's passion for Brazilian products and extensive research has distinguished him in the national gastronomic scene for over a decade. At his Michelin-starred São Paulo restaurant Evvai, ranked as the 22nd best restaurant in Latin America, he explores classic Italian influences, something his early mentor, renowned chef Salvatore Loi, encouraged.

Luiz Filipe specialized in low-temperature cooking at New York's International Culinary Center. He represented Brazil at the 2019 Bocuse d'Or, the world's largest culinary competition, held in Lyon, France. His career includes stints at renowned





Italian restaurants such as Niko Romito's three-Michelin-starred Casadonna Reale restaurant in Abruzzo, and Girarrosto in Tuscany. He also served as a consulting chef at Piselli and Piselli Sud restaurants at Shopping Iguatemi in São Paulo.

In 2023, his creative fusion of Brazilian regional products with Italian recipes at Evvai was recognized by both Veja São Paulo and Folha de S.Paulo magazines, which applauded the restaurant for offering the best signature cuisine in the city. In 2024, Evvai was awarded two Michelin stars. Chef Luiz Filipe continues to redefine the boundaries of gastronomy, bringing to the table an inspiring fusion of tradition and innovation.









WHAT'S IN A NAME?

Restaurant Y enriches the culinary offerings at Hotel das Cataratas, which include Ipê, overlooking the pool, and Tarobá, a bar with live music and a privileged view of Iguassu Falls.

The restaurant's name refers to the phoneme YY (ee), meaning water in Guarani, a tribute to the magnificent rivers that flow through this pristine region. A radical of the word Iguassu, or Yguaxu, which means big water, the "Y" creates the perfect synergy between the local culture, exuberant nature and Chef Luiz Filipe's cuisine, where the element appears in different states to make his creations anything but ordinary. The brand also includes a visual tribute to the region's indigenous peoples with basketry interwoven with Y typography.

HARMONIOUS SPACE

Accessible by the hotel's panoramic terrace, affording spectacular views of the falls, the restaurant harmonizes beautifully with the surrounding nature. Upon entering, the ambient







sound of the cascades still discernible, guests may pause at the bar to enjoy revisited Brazilian cocktails such as the Rabo de Galo Especyal and the Marya RYja – a fun twist on Maria Mole – as well as signature drinks based on national ingredients.

The culinary experience continues in the main dining room, decorated with woven straw lamps and certified Brazilian wood furniture in various colors. A mural by artists Adriana Pedrosa and Carlota Gasparian evokes the vibrant hues of Iguassu Falls and the surrounding Atlantic Forest. Available to guests and visitors alike, Chef Luiz Filipe's playful and creative cuisine takes you on an exceptional journey through Brazilian cuisine. Unique reinterpretations of iconic national dishes and delicacies that pay homage to indigenous food culture can all be paired with select Brazilian and international wines or a combination of both. A truly unforgettable experience is on the menu.







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RESERVATIONS

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