



# Thula Moon Bruno

Summer Roll | Seared Ahi | Pork Belly | Lamb | Lavender Mouse



**Date of Birth:** 04.11.1993  
**Nationality:** American  
**Phone number:** +1808-796-4880  
**E-mail:** [thulamoon@live.com](mailto:thulamoon@live.com)  
**Status:** Married (Lion Moon Bruno)  
**Visas:** German Schengen

**Languages:** English (mother tongue)  
French (basics)  
**Driving license:** American/ international license  
**Visible tattoos:** 4 small tattoos on arms  
**Non-smoker / smoker:** Non- smoker  
**Instagram:** [@rc\\_cuisine](https://www.instagram.com/rc_cuisine) [@lionsrestaurant](https://www.instagram.com/lionsrestaurant)  
[@thulamoon](https://www.instagram.com/thulamoon)

## PROFILE

Adaptable chef with two years' fine dining experience, specializing in provisioning, menu planning, and yacht galley operations. **Skilled in Patisserie, health-focused, vegan, Sushi, Tapas and diet-specific cuisine, with a passion for Pacific Rim and Italian fusion.** I create innovative, beautifully presented dishes while maximizing space and resources. My entertainment background adds creativity and precision to every service. Committed to professionalism, teamwork, and growth.

**Vision:**

- Establish a strong yachting foundation as a sole chef.
- Grow into Head/Sous Chef

**Mission** I am committed to creating **exceptional** food that goes beyond aesthetics, **bringing heart, soul,** and meaning to every **dish**. I prioritize sustainability and honor the true value of ingredients, ensuring each meal tells a story of quality and care.

## CERTIFICATES & EDUCATION

- STCW expiring 01.03.2030
- (PST, PSSR, EFA, PDSD, FPFF)
- ENG1 expiring 16.12.2026
- Food and Hygiene Level II
- RYA Powerboat Level II /PWC Jet Ski
- SAMSA VHF Radio
- RYT 250h + Ashtanga 50h Yoga Teacher
- Diploma in Circus Arts (École National de Cirque)
- Advanced Open Water PADI
- CTH LEVEL 2 (Basic Certificate Cuisine)
- IAMI Guest Introduction to Chef
- IAMI Guest Chef Course
- Molecular Gastronomy
- Patisserie Course
- Intro Barista Course
- Sous Chef / Patisserie / Italian Macaron

## YACHT EXPERIENCE

**Daywork Chef** S/Y Ma Mivata (17m), Cape Town - Waterfront, 18.03.2025  
Cooked a five course dinner for nine people including service.



## LAND EXPERIENCE

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**02/2023 - 12/2024** lions, Stuttgart Sous Chef/Pâtisserie 40 covers 2 chefs

My husband and I co-owned and ran the kitchen of a private Stuttgart tennis club, combining comfort food with upscale, **five-course** menus expertly paired with wines. I developed seasonal menus, organized monthly events for up to 80 guests, creating immersive dining experiences. I performed in our signature **Variété Dinner Show** while also serving as **Sous Chef and Pâtissière**.

**12/2022 - 12/2024** lions, Stuttgart Germany Social Media Manager/Event coordinator

Rebranded and managed Lions' social media, designed seasonal menus, and organized monthly events, overseeing promotions, direction, and artist coordination.

## TOURING EXPERIENCE

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**04/2018 - 10/2018** MSC Cruises (Meraviglia) Med, North Sea, Baltic Sea Circus Performer 7000 persons

Performed for six months, delivering 10–12 weekly shows across two productions, featuring aerial hoop, contortion, wall harness, silks, ensemble choreography, and character walkabouts.

**06/2015 - 07/2023** International Professional Circus Artists Aerial Hoop- Contortion

Performed solo aerial hoop and contortion acts, alongside ensemble and character work worldwide. I co-directed my 50-minute solo show. Notable companies include **Cirque du Soleil**, Friedrichsbau Variété, Wintergarten Variété, GOP Variété, and Cirque Éloize.

## HOBBIES AND INTERESTS

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Active and adventurous, I enjoy daily **fitness**, scuba diving, and circus arts with a passion for global cuisine, recipe creation, **macaron** baking, photography, and modeling—always chasing the best food, wine, and coffee around the world.

## REFERENCES

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### Lion Moon Bruno

Owner/headchef, lions

[lionbruno@icloud.com](mailto:lionbruno@icloud.com) +4917640730453

### Joel Berergon

Former director of creation at Cirque du Soleil

[bergeron@cirquedusoleil.com](mailto:bergeron@cirquedusoleil.com)





## Starter



Quail | Panko |  
Egg | Jus



Scallop | Pea | Mint |  
Tuile



Vitello | Tonnato | Capers  
| Mustard Cavier



Lobster | Truffle |  
Macaron | Avocado

## Canapé



Spanish Tapas



Sushi Platters



Puff Pastries



Mixed Canapés

## Main



Lamb Rump | Broccoli |  
Truffle | Courgette | Jus



Crispy Sea Bream |  
Chorizo à la Française



Salmon | Beetroot |  
Courgette | Soy |  
Sesame



Beef | Butternut | Carrot |  
Jus | Crème Fraîche

## Dessert



Cheesecake |  
Passionfruit | Chocolate  
Brittle



Semifreddo | Caramel |  
Crumble



Coconut Macaron |  
Coconut Martini



Panna Cotta | Orange  
reduction | Grapefruit