Sunset at the Palms' New Executive Chef Leads Culinary Team That Delivers Memorable All-Inclusive Dining Experiences

Negril, Jamaica *(October 13, 2026)* – Known for its intimate, laid-back Jamaican atmosphere, Sunset at the Palms is an all-inclusive, adults-only resort set within the popular beach town of Negril. A stay at the resort invites guests to leave their worries behind, with every detail – from accommodations to dining – taken care of. Among the team of dedicated hosts ensuring a stress-free getaway for their guests is newly appointed executive chef Kenneth Dinham.

Dinham, whose previous culinary roles included stints at other prestigious resorts throughout Negril, was inspired to cook at a young age, watching his mom prepare tasty dishes daily. At the resort, he and the culinary team he now leads focus their attention on each dish's distinctive ingredients and flavors.



Executive Chef Kenneth Dinham at Sunset at the Palms.

Credit: Sunset at the Palms

"All dining experiences at the resort are curated to enhance the quality of guests' overall vacation," Dinham said. "We offer everything from traditional street foods – such as jerked chicken and jerked pork straight from the drum pan – to a vibrant gastronomy through our spices, fresh seafood and flavors that are unique to the Caribbean."

The resort offers nightly themed buffets that showcase international flavors to appeal to every palate. These include tastes of the Caribbean or Mediterranean, a sunset barbecue on the beach and more. The resort also offers an à la carte dining experience and a Chefs Showcase that takes guests on an interactive journey during a live cooking event.

Among the must-try dishes Dinham recommends are the resort's signature pumpkin soup, which uses pumpkins grown in the resort's lush, tropical gardens, as well as its jerked chicken and grilled rack of lamb.



Member of the culinary team preparing jerked chicken.

Credit: Sunset at the Palms

In addition to focusing on exceptional ingredients, Dinham also enjoys teaching his team new skills so they can create memorable culinary experiences for guests. The culinary team uses the best and freshest ingredients as it blends the island's natural spices to bring out the best in each dish served. "There is a lot of care with how a dish comes together on the plate and the smile with which it is served," he said.

When asked what he wants guests to remember about dining at the resort, Dinham said, "I hope they will take away the feeling of wanting to come back for more … not just more from their stay, but for the dining experience to resonate with them so much that they will want to visit the resort again just to experience that feeling."

As for the chef himself, Dinham's favorite feature of the resort is the nature that surrounds him. "Because the resort is intimate and located in a tropical garden setting, I love getting to work in the quiet of the morning to prep, set, season and combine great dishes for our guests to experience," he said. "It's the best part of the day."

Beyond its multiple dining outlets, Sunset at the Palms offers weekly cooking classes so guests can learn their way around some of Jamaica's most popular dishes. They can also participate in a weekly mixology class.

For more information on Sunset at the Palms and to book a stay to taste its all-inclusive culinary offerings, please visit www.ThePalmsJamaica.com.

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Sunset at the Palms, a treehouse-style, adults-only, all-inclusive boutique hotel in Negril, Jamaica, offers a full sensory experience for those who are seeking rest and relaxation. The exotic tropical resort touches the senses with its natural beauty, garden setting, superior food, private beach and guest services. This chic and intimate hideaway is perfect for discerning guests seeking the most blissful beach experience in Jamaica. The resort is consistently named one of the Best All-Inclusive Caribbean Resorts by *USA Today* 10Best. For more information about Sunset at the Palms, visit www.thepalmsjamaica.com.

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