Excite the Senses





MASTER MIXOLOGIST

Junior Merino

Popularly known as The Liquid Chef, Master Mixologist Junior Merino has partnered with Celebrity Cruises to introduce a unique and unexpected spin on cocktail fusions. Merino's passion and uncanny ability to fuse exotic and unexpected flavors evolved from an early age. At the age of 10, growing up in Central Mexico, Merino was taught how to cook by his parents using local produce ranging from indigenous cocoa beans to pomegranates native to the Middle East.

The intrigue of creating unexpected concoctions from the combination of what may seem like unrelated ingredients from various origins fueled Merino's prevalent passion for the blending of diverse flavors.

Since relocating to the United States at 16 years old, Merino has fused a variety of signature cocktails for numerous notable restaurants, bars and liquor companies around the world, including New York's Rayuela, Casa Mezcal, The Modern @ MoMA, 42 at the Ritz Carlton New York, Leblon Cachaca, Russian Standard Vodka and Siembra Azul Tequila.

Previously initiated into the Court of Master Sommeliers' Guild of Sommeliers and recipient of the 2006 Star Chefs award, Merino founded The Liquid Chef, Inc. in 2006 - to educate, create and showcase the art of creating one-of-a-kind blends. 2006 was also the year Merino created The Liquid Lab, a unique space dedicated to research, development and education. Using The Liquid Lab as his model, Junior created Alchemix in 2007, the most advanced mobile mixology school. Since the inception of The Liquid Chef, Inc., Junior is one of the most recognized mixologists in the world. In 2008, Merino enhanced the company by creating The Liquid Team, a group of mixologists that shares and executes The Liquid Chef vision, philosophy and dedication. His "Molecular Bar" concept on Celebrity's Solstice Class ships is one of the most unique beverage experiences onboard.

Expanding Celebrity's significant efforts to provide unforgettable guest experiences, Merino strives to offer the most innovative and savory concoctions at sea.