



ABOUT FAT FOWL

Fat Fowl serves up "New age Caribbean" cuisine from their location in the popular Dekalb Market Hall in Brooklyn, NY. They offer budget-friendly, fine dining level meals (including vegan options), prepared fresh for dine-in or takeout.



ABOUT THE FOUNDER

Shorne Benjamin, Executive Chef/Founder of Fat Fowl discovered a love for cooking in his grandmother's kitchen growing up in St. Lucia. His cuisine reflects Caribbean food infused with global flavors and classic culinary techniques for a "new age" twist.

Chef Shorne pursued his professional interests in Finance and Culinary Arts at universities in the U.S. In 2004, he earned his BA in Finance and transitioned to working on Wall Street until 2009, soon after the financial crisis in 2008. He continued to develop culinary skills while studying at the French Culinary Institute in New York, and later earned his title as chef training in fine dining establishments in the city.

Chef Shorne's achievements have been recognized internationally and nationally, such as winning the Grace Jamaican Jerk Festival Celebrity Chef Throw Down in 2017 and becoming a semi-finalist at the International Iron Chef Competition in Toronto. Chef Shorne's legacy continued on screen, featuring on a number of guest cooking appearances, such as competing against Bobby Flay on the Food Network's "Beat Bobby Flay" and as a finalist on "Chopped". Since 2022, he has been invited as a guest chef for Sheila Johnson's Annual The Family Reunion event at her Forbes-Five Star luxury flagship resort Salamander Middleburg in Virginia. The annual event is an immersive experience celebrating diversity in hospitality that brings notable black chefs together from across the country recognizing diversity in the culinary space. The mission of The Family Reunion is to nurture, develop and celebrate racial and ethnic diversity within the next generation of hospitality professionals.









I want the media and food industry not to look at Caribbean cuisine as just traditional comfort food. Caribbean cuisine can be elevated to a fine dining level showcasing

> A TRUE FLAVOUR PROFILE

Shorne BenjaminFounder & Executive Chef

THEFATFOWL.COM



WHAT FAT FOWL IS KNOWN FOR

HEALTHY & DELICIOUS

Imaginative Budget Friendly Vegetarian Options

NEW AGE CARIBBEAN

Designed and Created by Executive Chef, Shorne Benjamin

ALWAYS FRESH

Authentic Meals Prepared Fresh Every Day

ELEVATED & HEALTHY

Cuisine Where Fast Casual and Fine Dining Intersect

COMPANY FACTS

MENU PRICING: \$9 - 38

FOUNDED: February 2022

LOCATED: Brooklyn, NY

NUMBER OF EMPLOYEES: 15

 BUSINESS GROWTH/OTHER NOTABLES: In 2022 and 2023, Fat Fowl was invited to pop up at the Barclays Center as a local guest eatery during the Brooklyn Nets home games basketball season.

SOCIAL MEDIA FOLLOWING



11K FOLLOWERS

@chefshorne



54K FOLLOWERS

@fatfowlnewyork

MEDIA TOPICS

- Trends + Growth in the Food Hall Dining Scene
- Caribbean Cuisine
- Leading Fowl Expert
- Why/How fine dining and fast casual experience is mashing up
- How one chef is recreating Caribbean Cuisine in Brooklyn



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March 11, 2024

Tamron's Tasting Table of Culture Watch here ▶

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March 4, 2024

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TODAY SHOW

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Caribbean Curry Shrimp Burger: Get Chef Shorne Benjamin's Recipe

Watch here ▶

Recipe Link

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February 13, 2024

Caribbean Curry Shrimp Burger: Get Chef Shorne Bejamin's Recipe

Read here

FOX 5 DC

December 4, 2023

Elevated Caribbean Cuisine with Chef Shorne Benjamin

Watch here

BROOKLYN READER

November 13, 2023

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AMSTERDAM NEWS

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It's Time to Try New Things

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INSTAGRAM @NYC_CHEATDAYKING

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NBC NEW YORK LIVE

September 5, 2023

Go To Fat Fowl In Brooklyn For Delicious Lavender Chicken & Oxtail Grilled Cheese Watch here



CITITOUR

September 8, 2023

Hot Plate: Shorne Benjamin's Fat Fowl

Leaves Its Mark in Brooklyn

Read here

FORBES

June 16, 2023

Caribbean Food Brands Gain Momentum in the US

Read here

NATIONAL WORLD

May 12, 2023

Why Brooklyn is the ideal base to explore all of New York's boroughs: what to see and where to go

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THE LIST ARE YOU ON IT

April 20, 2023

Restaurant takeover pop-up with guest Chef Shorne Benjamin at Salamander Resort & Spa

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NBA

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10 Black-owned restaurants to visit in NYC

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GOTHAM FOODIE

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Brooklyn food

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Local Lifestyle: Reserved NYC

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