

STUSH in the BUSH

by Christopher & Lisa Binns

“If you want to be a good chef, you need to transmit experiences, create memories, tell culture.”

—Bjorn Shen



What we look like now...









What we looked like at the
beginning...



We Are A Farm First...

all we do begins with a seed

- We Grow Vegetables
- We Make Products
- We Feed You
- We Feed Your Soul



Be Your Authentic Selves

- We share a love for food, nature, plants, the rustic, the chic, the art, our native lands and most of all love for each other
- We are an experience, not a restaurant
- We invite you intimately into our home to share in the things we love
- We share a philosophy with you; a way of being. It is a way to rethink how you engage with food and your environment

What is special about STUSH in the BUSH?

- Locavores - we love all things local including plates, bowls, wood pieces that are used during the experience
- Plant-based; Sexy Vegetarianism
- Seasonality
- Sustainable luxury... in slowing down
- Everything is made fresh
- Our 7 course dining experience takes you to the outer limits of a gorgeous plant based experience. The menu is a surprise and if you return, chances are that it won't be exactly the same
- You are in our home. When you leave from the farm (with that bit of rosemary tucked behind your ear), you leave with not just a full tummy, but your heart is full and you have guts to plant.
- We encourage you to slow down
- We share the connections we have to the dishes we make
- Words we love... bespoke, curated, unique, singular, genuine
- Its us, our love story! Chris and Lisa

Development

- Concept & Inspiration
- Creating a Brand
- Development - What makes your experience special?
- Visitor Experience
- Continued Growth



“We are the best at what we do
because we are the only ones doing
exactly what we do.”

–Christopher Binns





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Free Hill, St Ann, JAMAICA