Chef Bruno Menard

French

Famous 3 Michelin stars Chef of the restaurant "L'Osier" in Tokyo, Bruno Ménard is an ever changing Chef. When "L'Osier" is being renovated in 2011, this French very well-known head Chef does not hesitate to get into new adventures in Singapore. Creative and demanding, his passion for guitars and his love for Arts have led him to make a neo-classical cooking, both contemporary and progressive, while always giving preference to the product and the taste. He created the Vinecao, which is the only cocoa vinegar in the world. By directly gaining three stars in the Michelin Guide in 2008, he joins the much closed circle of the greatest chefs of the world.

At 27 years old, he is the youngest French Chef to obtain 17/20 and 3 red Chef's hats in the Gault&Millau Guide in the restaurant "Le Golden" in Niort (79). At 40 years, he obtains 5 stars by Mobil Travel Guide and 5 diamonds by AAA (American Automobile Association) in the restaurant "The Dining Room" at the Ritz Carlton Buckhead in Atlanta. At 45 years old, he directly gains the three stars in the Guide Michelin at the restaurant "L'Osier" in Tokyo, thanks to the confidence placed in him by Shiseido.

Armed with his 30 years of experience and his knowledge of the Asian culture, Bruno Ménard has decided to createin Spring 2014 a consulting office specialized in catering to accompany – in an optimal manner - the French trademarks of the luxury industry on the Asian markets. After having spent 4 years in the USA and 13 years in Japan, Bruno Ménard now lives in Singapore.