



Contact: Ai Reynolds
Director of Public Relations

Tel: +81-6-6343-7565
Email: ai.reynolds@ritzcarlton.com

THE RITZ-CARLTON, OSAKA WELCOMES NEW EXECUTIVE CHEF, GILLES PERRIN

Osaka, Japan – 27 September 2019 – The Ritz-Carlton, Osaka has welcomed Gilles Perrin as the new Executive Chef of the 5-star luxury hotel which this year celebrates 22 years of excellence.

Born in Switzerland, Gilles Perrin studied French cuisine at culinary school and started his career as a chef in 1994. He gained his first experience at a 5 star hotel in Switzerland, and then he moved on to work as a sous chef in both the London and Paris branches of “Alain Ducasse”, a Michelin 3-star restaurant. Subsequently he has overseen the restaurant and hotel dining at a number of luxury hotels around the world, and lead many of those to become the "best restaurant" in their respective locations.

His career at Ritz-Carlton began in 2003 when he joined The Ritz-Carlton, Millenia Singapore. It was his first experience of the techniques and ingredients of Asian cuisine and he was so impressed that he decided to become an international chef and work outside of Europe.

In 2007, he served as a head chef of a French restaurant at “Shangri-La Hotel, Abu Dhabi”, and in 2009 served as deputy executive head chef at 5 Star Hotel “Atlantis, The Palm” located on an artificial island in Dubai. While providing world class VIP service and managing several restaurants, he also managed to lead the seafood restaurant “Ossiano” to be awarded Dubai’s “best seafood restaurant”. In 2013, he was appointed as executive head chef for 20 restaurants with around 460 chefs of 30 nationalities, overseeing the entire operation to serve a total of 14,000 meals a day. He is also passionate about educating young chefs, and he hosted a “Culinary Academy” for young chefs to gain a hands-on training with various experienced chefs in the hotel.

Gilles Perrin, Executive Chef, The Ritz-Carlton, Osaka commented: “When I was in Singapore, I had a chance to work with chefs who have experienced the quality of Japanese cuisine and its culture, so I have always wanted to come to Japan. At The Ritz-Carlton, Osaka, together with our talented ladies and gentlemen, we will strive to maintain our positioning as the market leader by offering our guests the finest gastronomy experience in the world. I also look forward seeing the famous four seasons of Japan, the cuisine and the high-quality ingredients of each region.”

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About The Ritz-Carlton, Osaka

Located across from Osaka railway station in Umeda, Osaka’s main gateway and developing hub of commerce and culture, the hotel offers 188 superior rooms, 51 club rooms, and 52 suites including 12 club suites, two Japanese-style suites and two Ritz-Carlton suites; extensive wedding facilities; function facilities totaling 25,500



square feet; a complimentary 24 hour Fitness Center equipped with indoor pool, outdoor jacuzzi, sauna, steam room and whirlpool; ESPA as well as four restaurants, a bar and a lounge. For more information, please contact a travel professional, the hotel directly at (81 6) 6343-7000, or visit The Ritz-Carlton web site at www.ritzcarlton.com