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THE RITZ-CARLTON, OSAKA WELCOMES NEW EXECUTIVE PASTRY CHEF, FABIEN MARTIN

Osaka, Japan – May 2021 – The Ritz-Carlton, Osaka is delighted to welcome Fabien Martin as the hotel’s new Executive Pastry Chef. Chef Fabien brings a wealth of experience to the role, after years of working in some of the finest restaurants in both Europe and Japan.

Born in France, Chef Fabien spent most of his childhood in Annecy, eastern France. His father had a passion for cooking and often cooked for his family at home, and Chef Fabien used to help him by preparing desserts, which eventually developed his interest in pastry. He then studied his craft at a local culinary school and obtained certificates as a pastry and a chocolatier. After graduating, he moved to Paris to work at Pierre Hermé Paris under the wings of the renowned Pierre Hermé, “the Picasso of the pastry”.

“Everything I experienced there was at a completely different level - the presentation and quality of the pastry, work ethic, brand, everything,” says Fabien. “It opened up my eyes, and I learned so much working there.”

After an experience at Hotel Plaza Athenee, the five star luxury hotel in Paris, Chef Fabien took his formidable skills to Japan in 2008. He gained a new perspective from Japanese craftsmanship and honed his skills by making delicate cakes, pastries and chocolates at famous pastry shops in Tokyo. In 2011, he returned to France and took his first head pastry sous chef position at Four Seasons Hotel George V Paris. In 2016, he became a head pastry chef at the Lausanne Palace in Switzerland, where he oversaw all pastry sections in the hotel including restaurants and banquets. In 2018, he returned to Japan and joined Pierre Gagnaire, the two-Michelin star restaurant in Tokyo, where he was in charge of creating exquisite desserts for the epicureans. Most recently he was a pastry chef at MUNI ALAIN DUCASSE, a restaurant in Kyoto produced by the world-famous French master Alain Ducasse.

With his extensive knowledge of the hospitality industry and global culinary experience of luxury hotels and restaurants, Chef Fabien will lead the hotel’s pastry team to produce all palatable pastry and bakery items for the restaurants, shops, banquet and wedding.

Fabien Marin, Executive Pastry Chef, The Ritz-Carlton, Osaka commented: “I’m very honored to be a part of The Ritz-Carlton, Osaka. This is a hotel where afternoon tea and pastry



Fabien Martin, Executive Pastry Chef

items are incredibly popular, and the pastry team here already does a great job. My job is not to make a drastic change but to make a small improvement everyday to bring them to the next level. It is all in a fine detail such as presentation and combination of taste and it is only by accumulation that will enable us to reach a higher level.”

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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