



TWO RESTAURANTS AT THE RITZ-CARLTON, OSAKA RECEIVE A STAR IN THE MICHELIN GUIDE KYOTO OSAKA 2023



Christophe Gibert / French Restaurant La Baie. Takeshi Fukana / Tempura by Hanagatami

Osaka, Japan – 4 October, 2022 – The Ritz-Carlton, Osaka's French restaurant La Baie and Japanese restaurant Tempura by Hanagatami have both been awarded one star in the MICHELIN Guide Kyoto Osaka 2023.

French restaurant La Baie has been awarded a star in the Michelin guide, again for the sixth consecutive year and a total of 12 times. Chef Christophe Gibert, the Head Chef of La Baie has led the team for the last 16 years. He is a native of Brittany, France, with an illustrious experience spanning several distinguished establishments like the Sporting Club De Monte - Carlo, the famous Parisian restaurant La Table D'Anvers, and Lucas Carton. His last assignment before arrival to Japan was at the world-famous "Negresco Hotel" in the south of France. His cuisine is best described as a feast for both the eyes and the palate, taking inspiration from Japan's seasonal ingredients and beautifully presenting them on the plate like works of art. The menus reflect Chef Christophe Gibert's contemporary flair, full of originality yet based on traditional techniques, including those of Escoffier, the famous French culinary reformer.

The La Baie experience is of genuine care and comfort with the finest personal service, fulfilling even the unexpressed wishes and needs of our guests in a warm, relaxed, yet refined ambience. The sophisticated interior, unified in a gently curved modern European style, pursues attention to detail, and includes a beautiful console table with a combination of millwork and hand-carved work, balanced by a marble fireplace providing a warm glow in winter. The cutlery is by the Radford series of the traditional British cutlery brand "Robert Welch," and the wine glasses are from the handmade glass

collection of the prestigious wine glass brand "Riedel," while the butter plates are custom-made from wood by artisans in Shiga Prefecture, Japan.



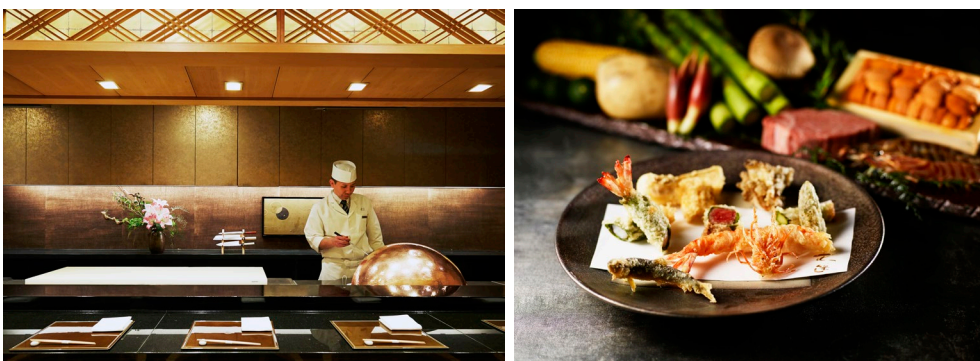
La Baie (The Ritz-Carlton, Osaka 5F)

- Lunch: 11:30 a.m. - 3:00 p.m. (Last Order 1:30 p.m.)
- Dinner: 5:30 p.m. - 9:00 p.m. (Last Order 7:00 p.m.)

Closed on Monday and Tuesday excluding national holidays

Tempura by Hanagatami, has been awarded a Michelin star for the fourth consecutive year. The team is led by Head Chef Takeshi Fukana, who joined The Ritz-Carlton, Osaka in February 2017. He has cultivated a wide range of experience in Japanese Cuisine such as Kaiseki, Kappo, and banquet cuisine, as well as service, since starting his career at a long-established hotel in Osaka in 1999.

Chef Takeshi Fukana's philosophy can be summed up in his words, "I cook with seasonal ingredients to bring out the best of their natural flavors. Before frying, I always present the ingredients in a plate to the guests so that they can enjoy the richness of the colors with their eyes." Evident as he engages guests in a friendly conversation as he skillfully prepares the tempura. When the ingredients are placed in an original blend of high-quality white sesame oil and safflower oil, the sound of the "crackling" accompanies the fragrant aroma wafting over the counter. The chef's performance, which stimulates all five senses, is reminiscent of Osaka's traditional Kappo culture. Enjoy this unique dining experience at Tempura by Hanagatami.



Tempura by Hanagatami (The Ritz-Carlton, Osaka 5F)

- Lunch: 11:30 a.m. – 3:00 p.m. (Last Order 1:30 p.m.)
- Dinner: 5:30 p.m. – 9:00 p.m. (Last Order 7:30 p.m.)

Closed on Wednesday and Thursday excluding national holidays

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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