



**Every Friday from July 18th till August 29th
Marcel Ravin and Maroun Chedid
Invite you to an evening in Beirut.**

If you miss Lebanon or if you simply wish to experience the festive and friendly welcome of the Land of Cedars, you will love Friday evenings at Las Brisas.

At Monte-Carlo Bay Hotel & Resort restaurant Las Brisas, on its terrace overlooking the sea, « Summer Dinings » plunges you into a Lebanese festive atmosphere, with mezze, including many dishes such as taboule, fattouch, hummus, moutabal, mhamarra, kebbes and grilled fish, lobster and beef.

As per tradition, dancers perform throughout the evening, shishas perfume the night air with a thousand oriental or traditional scents while resident DJ John Lorenz will not let you leave early.

Sahtein !

ص د ت ين !

(« bon appétit » but with typical Lebanese generosity, it means
« to your health... twice»)

Chefs Marcel Ravin and Maroun Chedid met in April 2011 and shared their passion while organising gastronomic dinners in Monaco, then in Beirut. Three years later, they meet again in Monte-Carlo to launch the Lebanese nights at the Monte-Carlo Bay Hotel & Resort.

Together, they share the desire to offer the fun, diversity and simplicity of good times. Marcel Ravin is an avant-garde chef who plays with his cultural identities and influences, his past encounters and his travels. Maroun Chedid works textures, rethinks and exalts the multiple scents of Lebanese cuisine.

Both elegantly combine flavors to compose an unparalleled Lebanese mezze. To be shared in a friendly atmosphere!



Restaurant Las Brisas
Every Friday from July 18th till August 29th 2014
Starting 7:30 pm

Discover our [Summer 2014 Shisha Menu 2014](#)

Booking/Information
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Maroun Chedid

Maroun Chedid, recently awarded the title of 'Chef de L'année a L'International 2013' by the Toques Blanches du Monde plays an active role in developing and spreading Mediterranean and Lebanese gastronomy throughout the world. His experience as a chef spans over twenty-five years, in which he has endeavored to craft a Lebanese-Mediterranean cuisine that combines the authenticity of Lebanese cooking with *joie de vivre* of modern living. He values his heritage and is a firm believer that you can only truly evolve if you understand your history and embrace your roots. The rituals of coming together, to enjoy food and the Lebanese art of the *mezze*, are as important to him as the food he prepares.

For Maroun, inspiration comes from the beautiful nature of the Mediterranean, from Saghbine, his hometown in the West Bekaa (Lebanon), as well as his grandparents' home in coastal South Lebanon, amidst the citrus orchards. Nature was his playground; he grew up with olive and orange blossom trees, fishing and hunting, making fresh cheese (*kishik*) and discovering the magic of fresh milk. It is all this that inspires him today to use simple ingredients together to make surprising combinations with exciting tastes and aromas. His strong connection to the land has given him an instinctual ability to identify and choose from among the local seasonal *terroir* the best possible ingredients and to add to them that special magic touch which brings everything together.

Maroun is the founder of Maroun Chedid SAL, a company that offers culinary consulting services, specialty catering and cooking classes in Lebanon, India, Dubai, Abu Dhabi, Kuwait, Saudi Arabia and London.

Future plans include the opening of a culinary academy in Beirut as well as the launch of Maroun's first cooking book later this year.

www.marouchedid.com



Marcel Ravin

Inventive, Marcel Ravin has the vocation to create a cuisine centred on taste. Faithful to his Caribbean roots, he uses spices and herbs according to a very subtle dosage of pinches to avoid all confusion in flavours and focus on a certain balance: "the spice must under no circumstances override the taste of the ingredients; it must enhance it, spice it up". This is why it is not a question of mixtures but true alchemy between spicy influences and local produce.

He is at the helm of the Monte-Carlo Bay Hotel & Resort kitchens since its opening in 2005. The contemporary setting of the Blue Bay, designed by Pierre-Yves Rochon sets the stage to a true sensorial voyage of discovery, masterfully conducted by Marcel Ravin: "When a guest visits the Monte-Carlo Bay, my desire is that they find here something good and beautiful. I would like people to try a dish out of curiosity, and return for pleasure". If he has invented a refined cuisine, relying on timeless culinary bases, it is that Marcel Ravin wishes to surprise gourmets, to stoke their curiosity from discovery to discovery - for example with his cassava egg, maracudja emulsion and grated truffle-, beginning with the presentation and decoration of the plates, both delicate and original. It is in this sense that the Chef could be described as an adept of a "thinking cuisine".

Marcel Ravin shares his art in his new book "D'un Rocher à l'Autre" (From one Rock to Another) exporting it to Beirut, New York, Tokyo but, for this altruist chef, his greatest successes are counted on the smiles and satisfaction of his guests.

<http://fr.montecarlosbm.com/actualites/dun-rocher-a-lautre-itineraire-dun-chef-textes-et-recettes-de-marcel-ravin/>



MONTE-CARLO BAY HOTEL & RESORT

Ideally located on a 4-hectare peninsula surrounded by the sea and decorated with lush gardens, the [Monte-Carlo Bay Hotel & Resort](#) symbolises the new Monte-Carlo, reviving the chic and relaxed spirit of the Riviera.

334 rooms and suites - 75 % of which overlook the sea – offer an exceptional view of Monte-Carlo and Cap Martin. Included in the resort are a unique in Europe sand-bottomed lagoon, an indoor pool, and the [Spa Cinq Mondes](#) for relaxation and well-being needs, a [casino](#) as well as bars and 3 restaurants.

The 3 restaurants offer varied sensory experiences: [Il Baretto and l'Orange Verte](#) for a "Food & Fun" break, or "[Las Brisas](#)" and its terrace overlooking the sea in summer and winter alike, and the [Blue Bay](#), [Marcel Ravin](#)'s signature restaurant, with its warm and elegant décor. Discover a new and innovative cuisine based upon flavours and travel, with the "Escapade" menu, varying from season to season. The bars, including the [Blue Gin](#) offer innovative drink menus, ideal to kick off the evening as early as 6:30 pm or to enjoy a DJ atmosphere every Friday and Saturday night. [Jimmy'z](#), the famous nightclub is only a few steps away, completing this outstanding hotel group.

[Monte-Carlo Bay Hotel & Resort](#) is also a major player in corporate events, with its high-tech equipment, 2 banquet rooms, 11 conference rooms, including the legendary [Salle des Étoiles du Sporting Monte-Carlo](#), creating an ideal convergent point for business tourism, a stone throw away from the Grimaldi Forum Monaco.

Information and Booking

[Monte-Carlo Bay Hôtel & Resort](#)

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www.montecarlobay.com