



A Michelin Star for the restaurant Blue Bay

Thanks to the talent and creativity of Chef Marcel Ravin, the Monte-Carlo Bay Hôtel & Resort now boasts membership in the club of elite gourmet restaurants. In addition to 334 rooms with a stunning view of the Mediterranean and access to a sandy bottom lagoon that is the only one of its kind in Europe, the most recent hotel in the Monte-Carlo Société des Bains de Mer group now offers guests a Michelin starred restaurant.

This honour recognises the efforts made by Executive Chef Marcel Ravin, who accepted the challenge from General Manager Sergio Mangini to earn a Michelin star. Originally from the Caribbean, Marcel Ravin has been brilliantly running the restaurant Blue Bay in Monaco since 2005. This superb restaurant overlooking the Mediterranean has a unique culinary style that skilfully combines the chef's West Indian origins with the gifts of Mediterranean land and sea, much to the delight of native Monegasques and international guests.

This first Michelin star for the gourmet restaurant Blue Bay, which celebrates its 10th anniversary this year, is an honour and the harbinger of a creative future, propelling the gastronomic restaurant among the top restaurants in Monaco.

General Manager Sergio Mangini has put all his energy and effort into creating the Monte-Carlo Bay Hôtel & Resort in collaboration with Chef Marcel Ravin, whose inventive culinary style fits in beautifully with the values of the Société des Bains de Mer and the expectations of an exacting clientele.





Practical information:

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