

**PRESS RELEASE**  
**MONACO, 9 OCTOBER 2018**



## **Philippe Joannès joins Monte-Carlo Société des Bains as Culinary Events Manager**

On Monday 1 October, chef Philippe Joannès was welcomed by Didier Boidin, Managing Director of Hotel Operations and Procurement at Monte-Carlo Société des Bains de Mer, to assume his new duties as Culinary Events Manager. A brand new department established by the Group and an exciting new challenge for a highly acclaimed chef, one of an exclusive circle of winners of the prestigious “Meilleurs Ouvriers de France” award.

### **A new division dedicated to culinary events and more.**

As Culinary Events Manager, Philippe Joannès will be responsible for the Monte-Carlo Société des Bains de Mer’s catering services, in addition to the Group's new centralised bakery, pâtisserie and ice cream facilities. He will also act as the culinary point of contact for the Salles des Etoiles, COYA Monte-Carlo, the Buddha Bar and the Thermes Marins restaurant.

“We are thrilled to be welcoming Philippe Joannès for the creation of our new division dedicated to the restaurant industry. This division will allow us to raise the bar even higher in terms of quality with the production of our own bread and pastries, and to bring recognised expertise to our catering teams. Beyond his role as chef, Philippe is a man of enormous experience who upholds values of excellence, performance and transfer of knowledge: the very same values that we hold dear ourselves. I wish Joannès all the best in his new position,” says Didier Boidin.

## A flawless track record

Philippe Joannès' new position is a logical step in a journey that began in 1981 at the Trianon Palace in Versailles. He then went on to develop his skills at Michelin-star establishments, such as Le Camelia in Bougival and Le Jacqueline Fenix in Neuilly-sur-Seine, before joining the Lenôtre Group as Executive Chef of the Pavillon Elysée and Deputy Production Manager of the Group's production laboratories. It was with this same Group that Philippe Joannès landed on the Côte d'Azur in 2001 as Executive Chef and Manager of Lenôtre Cote d'Azur operations. He returned to the Principality of Monaco in 2012 as Executive Chef at the Fairmont Monte-Carlo hotel. He worked here for 6 years, serving 450,000 diners across 4 restaurants each year.

## What does the SBM represent for Philippe Joannès?

"When you're lucky enough to become a chef, there are two dream work locations: Paris and Monaco. From the outside, the SBM is a vast world that covers a whole host of professions. When I was young, H.S.H. Prince Rainier owned a property not far from my parents' hostel and used to come from time to time to try our dishes. I never would have imaged in that moment that I would one day be working in the Principality of Monaco!"

## Philippe Joannès is also recognised` by his peers

2018	President of the Southern region of the "Meilleurs Ouvriers de France" (MOF)
2012	Knight of the National Order of Merit of the French Republic
2000	Meilleur Ouvrier de France (Cuisine)

## About the Monte-Carlo Société des Bains de Mer Group

Since 1863, Monte-Carlo Société des Bains de Mer has been offering a unique experience. The one-of-a-kind resort has four casinos, including the prestigious Casino de Monte-Carlo, four hotels (Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort), 33 bars and restaurants, including four that together have six Michelin Guide stars, the Thermes Marins Monte-Carlo spa, dedicated to well-being and preventive health, and Opéra de Monte-Carlo. A hub of night-life, the group organises an incredible selection of events, including the Monte-Carlo Sporting Summer Festival and the Monte-Carlo Jazz Festival. At the end of 2018, One Monte-Carlo will complete the property with 37 high-standard residences and will broaden the luxury shopping experience with the biggest names in international fashion.

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