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Culinary Masterclass

Masterchef



Antonin Bonnet

The Greenhouse
UK

Hosted at mezza9, Grand Hyatt Singapore

Born in Lyon, France, Antonin Bonnet started his culinary journey at the tender age of 14 at Boneveine Hotel's cooking school. The experience there was to fuel his already smoldering passion for cuisine. After graduation, Bonnet embarked on an illustrious career in gastronomy. His thirst for knowledge and adventure brought him around Europe and the Far East, working in many outstanding establishments such as the L'Oustau de Baumanière and the Laguiole where he worked with Michael Bras, and the highly exclusive Morton's in London where he was the executive chef. In 2006, Bonnet moved on to the Michelin-starred establishment, The Greenhouse, where he continues to stamp his presence upon the London restaurant scene.