

Proudly Presented by



Culinary Workshop & Luncheon

Iconic Chef



Philippe Legendre

Le Cinq
Four Seasons George V Paris, France

Hosted at Four Seasons Hotel Singapore

Originally from the Vendée region in north-western France, Philippe Legendre started out as an apprentice at the Embruns. He went on to work for some of the finest restaurants in Paris, including the Lucas Carton, the Ritz and Tallievent. His flair did not go unnoticed; Legendre was awarded the prestigious Meilleur Ouvrier de France award, which honours France's finest artisans, in 1996. In 1999, he joined Le Cinq for their December opening and guided the restaurant to its first Michelin-star in just two months. Nonetheless, this success did not bring about complacency. Within just a span of one year, Legendre and his team went on to earn Le Cinq a second Michelin-star. Finally, in 2003, he gained the highest recognition in the culinary world, three-Michelin-star. In that same year, Legendre received the honour of being voted "Chef of the Year" by his culinary compatriots in the French magazine *Le Chef*.