



**LES
GRANDES
TABLES
DU
MONDE**



2018 Prizes

Recognizing gastronomic excellence

Les Grandes Tables du Monde Association announces its 2018 winners in Marrakech

After last year's event in the bustle of New York City, Les Grandes Tables du Monde Association celebrated haute cuisine at their 64th annual conference in Marrakech. In the heart of the Medina, and against the backdrop of Le Musée des Confluences, the association revealed the list of the 2018 winners of its awards for excellence:

Paul Pairet for Ultra Violet
Restaurateur of the Year Prize

Christelle Brua at Le Pré Catelan
Valrhona Prize for the World's Best Restaurant Pastry Chef

Denis Courtiade at the Restaurant Alain Ducasse at the Plaza Athénée
Mauviel 1830 Prize for the World's Best Dining Room Manager

Giorgio Pinchiorri at L'Enoteca Pinchiorri
Chapoutier Prize for Best Restaurant Sommelier from Les Grandes Tables du Monde

"These awards are primarily intended to celebrate the gastronomic experience as a collective effort. We honor the profession's entire ecosystem, a family of talented men and women wholly devoted to their customers' pleasure and well-being, as well as their own," explains David Sinapian, Chairman of the Les Grandes Tables du Monde Association.

The Board of Directors has chosen to honor these four great names, each with an extraordinary career, who have worked collectively to ceaselessly invent new forms of excellence and creativity, thereby penning the new chapters in the ever-evolving story of contemporary gastronomy.

"These awards are important to us because they reflect our vision of professionalism, experience, and savoir-faire, but also of openness, contemporary spirit, and the courage to challenge the status quo. Each recipient this year has demonstrated these qualities in his or her work," concludes Nicolas Chatenier, Chief Representative of Les Grandes Tables du Monde Association.

For Les Grandes Tables du Monde, culinary tradition is expressed in the present: It is a living, changing force that thrives on – and improves with – keen and curious examination by innovative minds. The 2018 winners embody this perspective.

Winner of the 2018 Restaurateur of the Year Prize

Paul Pairet – Ultraviolet
Chine

As David Sinapian reminds us, "You go to a restaurant to eat well, but you go to a Grande Table for a profound emotional encounter." And among the chefs who succeed in turning a meal into complete sensory experience, Paul Pairet is at once pioneer and prestidigitator.

In Shanghai, at Ultra Violet, he offers an immersive, imaginative, and multifaceted dining moment. Sound, sight, setting, smells: The senses are stimulated, heightened, heated, serving the single cause that is the core of his practice: cooking. Because while the man may be the director of a dramatic experience, he remains first and foremost a French chef, solidly and deeply rooted in a culinary culture nurtured in his beloved Languedoc. Enlightened by innovation, Paul Pairet is a man of culinary technique, ever striving to better master taste, a tenacious professional who goes to great lengths to execute the dishes he sees and tastes in his imagination. It is this devotion, audacity, and persuasiveness that make him not just a great chef, but an incredible innovator.

"We see Paul's receiving this award as both legitimate and logical for, applying the principle of comprehensive, global experience, he exactly represents those things that make a great restaurateur." Nicolas Chatenier, Chief Representative, Les Grandes Tables du Monde



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