

Blancpain announces two Michelin star chef Julien Royer as a new friend of the brand

Blancpain is delighted to welcome French-born chef Julien Royer to join the brand in its pursuit of excellence, and to celebrate the culinary expression of the Art of Living. For over more than 30 years, the Manufacture has chosen to associate itself with the finest chefs from around the world. It now further confirms this tradition by announcing its latest alliance with the highly regarded two Michelin star chef Julien Royer, owner of the *Odette* Restaurant (Singapore), awarded this year number one of *Asia's 50 Best Restaurants*.

The links between Blancpain and the Art of Living naturally stem from the deeply held conviction that there is a close bond between these worlds and traditional watchmaking. Each of these domains is based on essential common values, such as the pursuit of excellence, passionate enthusiasm, expertise, sureness of touch and meticulous craftwork. Since 1986, Blancpain has been cultivating special ties with the greatest award-winning chefs, holding more than 100 Michelin stars between them. The brand is also thrilled to count among its partners some of the world's finest luxury establishments belonging to *Relais & Châteaux* and the *Leading Hotels of the World*. For all these reasons, Blancpain is proud to share these values with the Michelin-starred chef Julien Royer, a leading figure in French gastronomy who is unafraid to bring an Asian culinary influence to his cuisine and now practices his art with his new Blancpain Fifty Fathoms Bathyscaph strapped to his wrist.

About Julien Royer's career:

Julien Royer's first culinary experience with the legendary Chef Michel Bras in Laguiole (France) taught him how to respect each ingredient and preserve authentic flavors. He then moved to Clermont-Ferrand in the heart of Auvergne, where he worked for *Maître-Cuisinier de France* Bernard Andrieux, who continued to reinforce his knowledge and values. Leaving his native France, Julien's culinary career took him to the French West Indies, Polynesia and then London, where he was appointed Sous-Chef to Antonin Bonnet at Mayfair Michelin-starred restaurant *The Greenhouse*. He subsequently moved to Singapore in 2008, where he has been living and working ever since.

Progressively winning over culinary critics, Julien Royer established himself as the region's rising star during his four-year tenure at the acclaimed *JAAN*, Swissôtel the Stamford in Singapore. In 2015, he opened *Odette* – named after the grandmother who inspired him to taste and ultimately to cook – located in the historic National Gallery Singapore. Earning numerous accolades under his leadership Royer's fine dining restaurant was recently crowned as the Best Restaurant in Asia 2019 and ranked 18th on the World's 50 Best Restaurants 2019 list, which awards the best destinations for unique gourmet experiences around the world.

In June 2019, Chef Julien Royer opened a second restaurant, named *Louise*, in Hong Kong. Faithful to his culinary art, Royer offers a refined take on contemporary French cuisine carefully sourcing the highest quality products from specialist artisanal producers worldwide. Guided by a deep-felt respect for seasonality and terroir, he treats ingredients with the utmost care so as to highlight their purest flavors through the utmost attention to detail.