

Laurent Brun

Director of Culinary



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CAREER PROFILE

Director of Culinary with 15 years leading multi-outlet luxury operations across eight countries, from pre-opening strategy to P&L accountability. Delivered 5 pre-openings and major renovation and rebranding programs for Marriott, Westin, Six Senses and Thanos, overseeing teams of up to 100 and management teams of up to 13 across culinary, F&B service and food safety. Combines classical French foundations with CAPEX planning, food cost control, F&B revenue growth and sustainable sourcing strategy. Bilingual French-English, globally mobile.

PROFESSIONAL EXPERIENCE

Nov 2025
Present

Culinary Consultant - F&B Strategy & Concept Development

NomadiChef

Vietnam · Japan · Korea · Canada · Europe · Open to relocation

Independent practice following the Six Senses Con Dao engagement, combining paid advisory and private chef assignments with continued professional development.

Client engagements:

- Led concept repositioning and menu redesign for an independent restaurant in Canada.
- Delivered 5 private chef assignments for high-net-worth clients across Greece, the French Riviera, and Italy.

Professional development:

- Conducted culinary research across Japan (Kanazawa, Kyoto, Osaka) and Korea.
- Scouted emerging sourcing models, fermentation techniques, and Farm/Sea-to-Table practices.

Apr 2025
Sep 2025

Executive Chef

Six Senses Con Dao - 5 Resort & Spa (IHG)*

Vietnam · 5 Outlets · Destination Dining · Wedding & Events

A 5-month assignment, concluded by mutual agreement following a personal matter, since resolved.

- Led a full HACCP audit across all outlets and implemented the resulting food safety system, both operationally and administratively.
- Audited kitchen infrastructure and proposed a renovation plan with CAPEX estimates to management.
- Developed brand-compliant culinary concepts and menus across 5 outlets, including destination dining, weddings and events, while expanding local artisan sourcing in line with Six Senses sustainability commitments.

Oct 2023
Mar 2025

Executive Chef

The Westin Bora Bora - 5 Resort & Spa (MARRIOTT)*

Bora Bora, French Polynesia · Pre-opening · Team 53 · 7 Outlets

- Led culinary pre-opening for 7 outlets: validated kitchen design, specified and sourced equipment, and set opening food cost against pre-opening budget.
- Brought food cost on budget within the first 2 operating months, a 6-pt reduction driven by structured purchasing and production workflows.
- Defined the resort's culinary positioning (Farm/Ocean-to-Table, Pacific Fusion) and built a direct local supplier network to reduce import dependency in a remote island supply chain.
- Structured a 53-strong brigade from scratch through a 10-strong leadership team (Pastry Chef, 2 Executive Sous-Chefs, 3 Chefs de Cuisine, 3 Sous-Chefs, Chief Steward), deploying Westin SOPs, training modules and performance frameworks.

Apr 2021
May 2023

Executive Chef & F&B Director

Marriott Tunis - 5 Hotel & Spa (MARRIOTT)*

Tunisia · Pre-opening · Team 90 · 5 Outlets · Banquet 300+

- Held full culinary and F&B accountability as Executive Chef & F&B Director, reporting directly to the General Manager, from pre-opening through 2 years of operation.
- Led a 13-strong management team across kitchen, service and food safety: Executive Sous-Chef, Pastry Chef, 2 Chefs de Cuisine, 3 Sous Chefs, Assistant F&B Manager, 3 Restaurant Managers, Chief Steward and a HACCP Manager.
- Owned F&B P&L and CAPEX across 5 outlets and a 300+ banquet operation, bringing food cost on budget through a 4-pt reduction within the first months of operation.
- Defined the property's F&B strategy, from outlet concepts and sourcing to event programming.
- Built and developed a 90-strong culinary and service organization under full Marriott SOP and appraisal compliance.

May 2017
Dec 2020

Executive Chef & Executive Pastry Chef

Annabelle - 5 Resort & Spa (THANOS)*

Paphos, Cyprus · Renovation & Extension · Team 100 · 7 Outlets · Banquet 1,000+

- Directed culinary and pastry operations for 7 outlets and 1,000+ banquet capacity, sustaining 5-star delivery for 1,500+ daily guests through a major renovation and expansion.
- Led a 100-strong brigade through a 10-strong leadership team (2 Executive Sous-Chefs, 4 Chefs de Cuisine, 2 Sous-Chefs, Pastry Sous-Chef, Head Baker).
- Oversaw pastry and bakery production across 2 properties (25 staff, 8 concepts).
- Redesigned the full culinary portfolio, including the launch of a new Italian restaurant and healthy / multi-ethnic concepts.

Mar 2015
Oct 2016

Executive Chef

Marriott Lyon Cité Internationale - 4 Hotel & Conference Center (HILTON, MARRIOTT)*

Lyon, France · Rebranding · Team 35 · 3 Outlets · Banquet 700+

- Led culinary integration of the Marriott rebranding, including kitchen renovation and new standards rollout across 3 outlets and 700+ banquet capacity.
- Conceived and launched a new Italian restaurant concept.

Jun 2011
Nov 2014

Executive Chef

Château de Méry - 4 Hotel & Conference Center*

Méry-sur-Oise, France · Opening · Signature restaurant 14/20 Gault & Millau · Team 30 · 3 Outlets · Banquet & Event 700+

Jan 2009
May 2011

Executive Sous-Chef

Château Bonne Entente - 5 Hotel (Forbes rated)*

Québec, Canada

EARLY CAREER

Paradis 5* (Mauritius) · **Anassa 5*** (Cyprus) · **Le Méridien 4*** (Pre-opening, French Polynesia) · **InterContinental Moana Beach 4*** (French Polynesia)
Impérial Palace 4* (Pre-opening, France) · **Beau-Rivage Palace 5*** (Switzerland) · **Amphyclos 2*** Michelin, **Maximin 2*** Michelin, **Jamin 3*** Michelin (France)

CORE COMPETENCIES

F&B Strategy & CAPEX · P&L Management · Pre-opening Specialist · Multi-Property & Cluster Operations · Menu Engineering ·
Concept Innovation · HACCP & Food Safety · Sustainable & Ethical Procurement · Farm/Sea-to-Table Sourcing · Multicultural Leadership
Cost Optimization · Revenue Growth · Guest Experience Elevation · Banquet & Event Management · Microsoft Office suite

CULINARY EXPERTISE

French Classical - 1,2 & 3 Michelin-starred kitchens

Arabic & North African - Concept creation & daily operations

Asia-Pacific - Japan, Vietnam (8 dedicated visits to Japan)

Mediterranean - Provençal, Italian, Greek, Cypriot

Pacific Fusion - Farm/Ocean-to-Table & destination dining

Creole - Mauritius

EDUCATION, LANGUAGES & CERTIFICATIONS

Education	Culinary Arts Certificate - EPMT Paris, France
Certification	HACCP - Hazard Analysis and Critical Control Point · Advanced Manager
Languages	French (Native) · English (Bilingual)

REFERENCES

Gayan Dilanga	F&B Director - Jayasom Amala (<i>formerly F&B Director Six Senses Con Dao</i>)
Benjamin Gouet	Cluster F&B Director - Raffles & Fairmont, The Red Sea (<i>formerly EAM The Westin Bora Bora</i>)
Christelle Racaud	Administrative and Financial Director, The Westin Bora Bora
Philippe Bonnot	General Manager - Marriott International - Starwood (<i>formerly GM Marriott Tunis</i>)
Loïc Nartz	General Manager - IHG voco - Paris (<i>formerly GM Marriott Lyon Cité Internationale</i>)

Full contact details available upon request.