

A series of five horizontal bars in shades of pink, purple, and red, followed by a long grey bar.

NEWS

CONTACT: Marriott Moscow Grand.
26/1 Tverskaya St.,
125009 Moscow, Russia
T: 7 (495)937-0000

Moscow, 10 October 2011

Emmanuel Garde – new Executive Chef at the Marriott Grand

Emmanuel Garde has been appointed as **Executive Chef** at Marriott Moscow Grand. Emmanuel started his apprenticeship in 1987 in culinary school in central France near Saint Etienne. As of 1990 for 8 years, he perfected himself in French cuisine working his way through some of the best restaurants in the Paris region including 1 Star Michelin LE DAUPHIN and L'AUBERGE. To acquire international experience and pursue his career, he traveled to London and took the position of Junior Sous Chef for the Selfridge's hotel and then to the Hilton Park Lane. In 2000, Emmanuel moved back to France to work for Hyatt International at the Regency Charles de Gaulle and moved to the Park Hyatt Vendome as a member of hotel opening team. In 2006, he moved east and to Russia where he worked for 3.5 years in the Ararat Park Hyatt Moscow as Executive Chef. The following year and half was spent in Cambodia where Emmanuel developed his Asian cuisine skills in the Raffles hotel, to move back to Moscow as Executive Chef for the Marriott Moscow Grand. In his new role, Emmanuel will be in charge of the hotel restaurants: Grand Alexander and Samobranka, the Banqueting kitchen and the Marriott Moscow Grand renowned Outside Catering team. Currently, Emmanuel is working on the new menu which will be launched early November. "To create the menus, says the Chef, I try to balance my international experience and local culinary products and traditions to share my passion with all of our guests."