



World Gourmet Summit 2004

Culinary Masterclasses

Xavier Pellicer

ABAC, Barcelona, Spain

Hosted by
Grand Hyatt Singapore, mezza9



Masterchef

Xavier Pellicer graduated from the School of Hotel Management and Tourism at Sant Pol de Mar and moved on to work under chefs at fine restaurants such as the two-Michelin starred Restaurant Jacques Maximin and Restaurant Le Diamant Rose with Maximin. An insatiable thirst for culinary knowledge brought Pellicer to Paris, where he took advantage of an opportunity to work at Restaurant Le Carre des Feuillants, a two-Michelin starred restaurant. Then in 1993, he returned to Barcelona to take charge of the kitchen in Restaurante el Raco de Can Fabes as head chef. In 1999, he joined ABAC and has already tucked away one-Michelin star. Xavier Pellicer is known for his commitment to his craft and impeccable standards.



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