



GAPORE

BY THE REGENT SIN

MARC FRANCOIS BONARD

Born in Quillan, Languedoc, Marc Francois Bonard spent his early childhood in the north of Provence, France.

IF CORDON BIFU

After culinary training at Tain L'Hermitage he worked with several distinguished chefs in France and Japan, which includes Kiyomi Mikuni, celebrity Japanese chef and owner of the restaurant Hôtel de Mikuni in Tokyo who pioneered the nouvelle French Haute Cuisine in Japan.

During his stint with Mikuni, Bonard was greatly influenced by Mikuni's style of cuisine. Subsequently, Bonard worked with renowned chef André Pachon at his restaurant in Daikanyama, Tokyo. In 2001, Bonard joined Le Cordon Bleu, Tokyo as chef de cuisine in charge of the Basserie.

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