



## Gastronomy

### Simon Pacary, Appointed Executive Pastry Chef at LUX\* Grand Baie

**Mauritius, 17 January 2024** | Indulge in imaginative pastries at [LUX\\* Grand Baie](#), where seasonal ingredients blend with sophistication under **Executive Pastry Chef Simon Pacary**. A Michelin Guide PASSION DESSERT trophy recipient, Chef Pacary reinforces the ultra-luxury resort's commitment to elevate culinary experiences.

Hailing from France, Simon Pacary has forged his reputation in well-respected establishments and Michelin-starred restaurants. His new menu features a selection of eight pastries at Maison LUX\*, the Milanese-style coffee bar. Additionally, pastries lovers can relish his creations at the Ai KISU restaurant, where the offerings showcase iodised ingredients such as oysters, seaweed, and caviar, aligned with the restaurant's concept. Chef Pacary's unique approach leans towards lessening the sweetness to draw out the taste of ingredients used.

Among the new chefs shaping the culinary landscape at LUX\* Grand Baie is Hani Totonji, the Lebanese chef, presenting a tapas-style menu at Bisou Rooftop. For the hotel's Executive Chef Sebastiaan Seegers, the arrival of these talents heralds an exciting opportunity: "Our culinary experiences are curated for discerning gourmets eager to explore refined new adventures and authenticity. The passionate energy of our new chefs and their unwavering dedication to culinary excellence introduce a fresh dimension, one that is contemporary, vibrant and creative."

For more information, please contact us at +230 209 2200 or email [fnbcelebration@luxgrandbaie.com](mailto:fnbcelebration@luxgrandbaie.com).

#### More about our chefs

##### Simon Pacary, Executive Pastry Chef

Simon Pacary, Executive Pastry Chef, hails from France and is known for his unconventional and elegant pastries. In 2018, he was recognised by "Atabula" magazine as one of the fifty influential personalities under twenty in French gastronomy. That same year, he won the silver medal at the prestigious French Dessert Championship. "The Chef" magazine listed him among the top six French pastry chefs competing for Chef of the Year. In January 2021, Simon reached a pinnacle in his career when the Michelin Guide awarded him the PASSION DESSERT trophy, honouring inventive and talented pastry chefs

##### Hani Totonji, Lebanese Chef

Recently arrived, Chef Hani Totonji draws inspiration from the healthy cuisine of his hometown, Beirut. His deep love for rural life and strong connection to the land are reflected in his sourcing: fresh, seasonal, on a small scale. He is passionate about creating healthy vegan dishes that are an explosion of flavours and textures. With his Lebanese heritage and European influences, Chef Hani's creativity knows no bounds. He has a fondness for asparagus and squid from the Mediterranean Sea. Explore his creations on the menu at Bisou Rooftop, highlighting a tapas style.

##### Sebastiaan Seegers, Executive Chef

Sebastiaan Seegers, Executive Chef of LUX\* Grand Baie, brings a culinary approach focused on sustainably sourced ingredients. His expertise lies in highlighting the true essence of each flavor and texture. Originally from the Netherlands, his passion for cuisine has taken him to Michelin-starred and Gault Millau restaurants around the world, as well as high-end hotel resorts. A true craftsman, Chef Sebastiaan infuses creativity and modernity into the Beach Rouge menu, transforming each dish into a work of art. Experienced in all kitchen sections, he ensures that each dish is not only delicious but also ethically-sourced

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## **About The Lux Collective**

[The Lux Collective](#) ("TLC") is a global luxury hotel operator headquartered in Singapore and manages brands [LUX\\*](#), [SALT](#), [TAMASSA](#), [SOCIO](#) and Café LUX\*.

At the heart of its purpose, TLC makes each moment matter and cares about what matters. Putting people first is the core of TLC's culture as well as staying true to the values of being passionate, responsible and innovative in all that it does. By providing comfort through thoughtful and exquisite designs, TLC creates experiences that make each moment matter for all guests. It is committed to operating in a considered and respectful manner that is mindful of future generations.

Through its signature Groupwide sustainability project Tread Lightly, The Lux Collective promises an eco-conscious stay throughout its hotels. Its partnership with Altruistiq, a group of CO2 experts, focuses on the environmental footprint and ensures that emission sources are tracked using the highest international Science-Based standard.

Growing the global presence, TLC currently manages 18 operating resorts and hotels in Mauritius, Maldives, Ile de la Reunion, China and Tanzania, and with 11 more hotels in its development pipeline in Asia and the Middle East.

An affiliate member of IBL, a major economic player in the Indian Ocean and a public-listed leader of the "Top 100" Mauritian companies, IBL is active in key sectors of the Mauritian economy, with a global portfolio of approximately 300 subsidiaries and associated companies.

## **About LUX\***

[LUX\\*](#) helps people to celebrate life by delivering consistently on the promise of a different kind of luxury; hospitality that is Lighter. Brighter. LUX\* stages exceptional experiences in different locales – whether on the Beach, in the City or in Nature – by banishing thoughtless patterns and being more simple, fresh and sensory for the benefit of all our guests

## **Media Relations**

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