



CHEF MICHEL MUSTIÈRE

Chef Michel Mustière's cuisine has a history and culinary tradition in the highest of French style; he reveals his 30 years of experience and creativity in the art of "Nouvelle Cuisine". Today, he offers textures, aromas and flavors to his diners in restaurant Piaf restaurant at Grand Velas Riviera Maya Resort, an extraordinary gastronomic experience where he provides a feeling of gratification to even the most sophisticated palates.

Mustière is renowned for his leadership, professionalism, and culinary passion; qualities that led him to become the Executive Chef of Grand Velas Riviera Maya.

He is a graduate of St. Paul Cooking School on Reunion Island in the Indian Ocean. Since 1993, he has been named "Maître Cuisinier de France" (Master Cook of France), a title held by just 10 chefs in Mexico and less than 500 around the world. In fact, he is the only one in Mexico to obtain the organization's medal of honor. He is also an active member of the Chaîne des Rôtisseurs and the Académie Culinaire de France.

He has found in Mexican cuisine a great range of flavors, textures and ingredients that enrich his dishes. He earnestly represents French cuisine in Mexico, the nation that welcomed him with open arms. Every year he hosts the high-level meeting "The Best Of" in the Riviera Maya, which consists of inviting international star chefs, and together, offering a week full of culinary delights.

With an immense will to overcome and a yearning to go beyond the imaginable limits, Chef Mustière finds his inspiration in the travels of his youth and in his family, Kharla, Gaël and Kristen Amélie.

"I love working in Mexico with the talent and creativity of its people. With their hunger to learn and reinvent, we transform together and renew the cuisine day by day [...] French cuisine, as well as Mexican cuisine, are part of UNESCO's cultural heritage. I am proud to have learned in one and developed my talents in another. Mexico is a land of opportunity and both gastronomies evolve at all ports; I am happy to be one of the links that help in the professional advancement of this wonderful art. "

