

Philippe Piel was born in Brittany, France and discovered the joy of cooking at a young age, joining his grandmother in the kitchen during his summer vacations and at the traditional Sunday family reunion. At the age of 16, Chef Philippe decided to transform his passion into a career through an apprenticeship at one of the best restaurants in his hometown, receiving a Culinary Certificate in Classical Cuisine in 1987.

Dedicated to exploring the world, he traveled to South England first to learn English and game cooking—a specialty at Old Manor House Restaurant—before crossing the Atlantic in 1992 to work in Bermuda.

In 1994, he joined the Accor group by Sofitel Hotels & Resorts, and then relocated to Phnom Penh, Cambodia to take his first Executive Chef role; he participated in a number of events at Royal Palace to cook for the King Norodom Sihanouk. In 1996, he moved to Bali, Indonesia where he first opened a resort on the Tanjung Benoa Bay. After an experience in Sofitel Legend Santa Clara, a beautiful 17<sup>th</sup> century monastery converted into a luxury hotel in Cartagena de Indias, Colombia, he continued his culinary career in Washington D.C. in the USA, where he opened the Sofitel Lafayette Square hotel in collaboration with 3 Michelin Star Chef Antoine Westermann to launch Café 15.

In 2008, he joined Four Seasons in Punta Mita on the Riviera Nayarit. As he fell in love with Mexico—its people, its culture, and its culinary heritage—he stayed for 10 years in the country before moving to Canada to open the new Four Seasons Hotel Montreal.

After two winters in that country, he realized that Mexico and its wonders were closed to his heart and decided to come back to join the Grand Velas Los Cabos culinary team as Executive Chef and start a new adventure.