

GSA Hospitality is looking for the following Chef for positions within its Hotels in India. Please contact jonathan@gsa-asia.com with an up to day CV.

Job title: **Japanese Master Chef**

Location: **India**

Our client, is one of India's leading operator of super deluxe hotels, palaces, resorts and restaurants. Recently their flagship property was awarded 'Number 1 Business Hotel in the World' by conde nast.

This latest venture is a super modern yet opulent, 240 room hotel in the centre of New Deli, this hotel was one of the most expensive properties ever constructed. An integral part of the hotels design and the F&B operation is a super cool, contemporary Japanese restaurant which is situated right off of the hotel lobby.

The Japanese restaurant is an extremely upscale concept that encompasses authentic Japanese Cuisine with a contemporary twist and using the finest imported ingredients. The eatery has approximately 50 seats and is the place to be seen in New Delhi.

The concept brief:

'To create a world renowned Japanese restaurant of a Michelin star standard, within one of the most prestigious locations in India'

A world renowned 'Japanese Designer'; Spin created the room and crafted a lifestyle design around the F&B concept and the existing environment.

The ideal candidate will be a renowned Japanese chef in their own right, he/she should be a native of Japan or have worked with famed Japanese concepts such as Nobu. He/she must have the ability to create authentic Japanese cuisine at the highest level, candidates must be proficient in English.

The client will pay what it takes to attract and retain the right person.

Interested parties should contact the consultant Jonathan Glover in confidence via email on jonathan@gsa-asia.com