

Le Saint Julien

Cuisine Service Pte Ltd







CHEVALIER, CHEF JULIEN BOMPARD

Chef Julien Bompard best known as Chevalier, Chef Julien, former owner of Le Saint Julien, Classical French Dining was one of the best French restaurants during the decade of 2003 to 2013. He was appointed as a knight of the order of agricultural merit by Minister Bruno Le Maire, the French Minister of Food, Agriculture and Fishing on 29 January 2010, official titled as "Chevalier" (equivalent title as "Sir")

Immediately after the closure of Le Saint Julien, "Chevalier" Chef Julien has been concentrating his central food production "Cuisine Service Pte Ltd", a leading brand of sous-vide technology and culinary preparations which features ready to go meal (RTE) and packaged products supply to major 5 star hotels and restaurant groups.

"Chevalier" Chef Julien is also the first chef who opened the one and only cheese shop in the year of 2006, the renowned "La Fromagerie" and which features signature Truffle Brie and his version cheese fondue (made up with truffle, Swiss Emmental, Swiss Gruyere and French Comté), are the best selling items via the shop online of www.gourmetshop.com.sg

"The profession of Food & Beverages remains, just the weather has changed, says Chef Julien. The gourmet central production kitchen is a business solution for nowadays Food & Beverages establishments"...Chef Julien proudly highlighted his recent expansion of the central food production unit CUISINE SERVICE PTE LTD

"Chevalier" Chef Julien Bompard has completely retired from all restaurants or private cooking events, he focuses on certain consultant projects. For more details, please contact Ms Edith Lai of Saint Julien Pte Ltd at edith@saintiulien.com.sa



Bio Data of Chef Julien Bompard

Entrepreneurship in Singapore

2003 Opening Le Saint Julien Restaurant

2007 Opening of La Fromagerie Cheese Shop

2007 Opening of Julien BOMPARD restaurant & Bar

2010 Opening of Catering & Cuisine by Chef Julien

2013 Opening of Cuisine Service Central Kitchen under AVA regulations

Promotions and Competitions

Guest Chef of Raffles Hotel, Food, Wines & Art, 1997

Guest Chef of The Peninsula, Manila 1998

Bocuse d'Or - Coach of Singapore Finalist 2009

Diaoyutai - Beijing State's Guesthouse 2011 - Chef Consultant

Guest chef at Globe Summit 2011, Al Faisaliah Hotel, Riyadh

Experiences with French star Chefs in France

1984-1986 Alain Dutournier 2 Michelin Stars, Paris, France

1986-1989 Jacques Lameloise 3 Michelin Stars, Burgundy, France

1989-1992 Louis Outhier, 3 Michelin Stars, French Riviera, France

Experiences in Grand Hotel of Asia and USA

1992-1995 Oriental Hotel, Bangkok, Thailand

1995-1999 The Peninsula Hotel, Hong Kong

1999-2001 The Pierre, New York, USA

2001-2003 Raffles Hotel, Singapore

Accolades of Chef, Sir Julien Bompard

- Awarded of WSQ "Most Supportive Mentor Culinary Chef 2011 by WDA, Singapore Workforce Development Agency
- Knighted of the order of Agricultural Merit by Minister Bruno Le Maire, the French Minister of Food, Agriculture and Fishing by The French Republic on 2010 as "Chevalier" Chef Julien Bompard
- Recipient of Mentor Chef Award 2009 At-Sunrice Globalchef Academy Singapore
- Gourmand World Cookbook Awards 2007 Best French Cook Book by Chef Julien Bompard Singapore
- Chef Julien Bompard featured in Marquis Who's Who Asia 2007 & America 2008
- Global Chef of the Year 2006 at-Sunrice, The Culinary Academy & Spice Garden Singapore
- Chef Julien was conferred the title of "Confrerie des Chevaliers de l'Olivier de Nyons, France 2006"
- Awarded "World's Best Chef 1999 & 2000" by the American Academy of Hospitality Sciences

Cuisine Profession by Cuisine Service Pte Ltd | www.cuisineservice.com.sa
Cuisine by Chef Julien of Le Saint Julien | www.saintiulien.com.sa
Gourmet Shop Online by Le Saint Julien | www.gourmetshop.com.sa

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Updated on March 1st, 2020