

ROYAL CATERING WELCOMES NEW EXECUTIVE CHEFS AS BUSINESS EXPANDS

Abu Dhabi, UAE 29 June 2016: [Royal Catering](#), one of region's leading caterers, recently appointed Chefs Yannick Tirbois and Tarek Hamze to work with Royal Catering's skilled culinary team.

Yannick Tirbois is an experienced Executive Chef who has simultaneously managed multiple restaurants and hundreds of staff, while engineering menus and delivering exceptional culinary creations.

Bringing 30 years' experience and international expertise to Royal Catering, Yannick has been appointed as Executive Chef of Royal Catering's outlets, including Catch, Rozanah and Café D'Alsace.

Tarek Hamze gained extensive experience in restaurant operations management, training and development, special events staging and quality assurance in the Middle East.

Moving to the UAE and joining Royal Catering in 2016, Tarek is Royal Catering's Executive Chef of Banqueting and has been instrumental in the development of Royal Catering's new 82L8 branches – a new convenience concept – offering a range of healthy alternatives for office workers, located in commercial offices in Abu Dhabi.

Chef Yannick and Chef Tarek join Chef Daniel and Chef Mahmoud who were appointed in 2015 as Executive Pastry Chef and Sous Chef, respectively.

“As Royal Catering continues to expand its operations across Abu Dhabi, we are growing our highly skilled team of chefs to ensure we consistently deliver superior gastronomy from our central kitchen facility and restaurant outlets.



“Royal Catering prides itself on innovation, quality and incomparable customer service and we are pleased to welcome so many experienced new chefs to our talented kitchen team,” said Jean Pierre Garat, Chief Operations Officer of Royal Catering.

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About Royal Catering www.royalcatering.ae

Established in 2003, Royal Catering has gained its reputation as one of the region’s leading caterers. With a combination of expertise, quality and innovation, Royal Catering provides world-class catering solutions across its three main divisions: Contractual, Commercial and Creations.

More than 2,000 highly trained professional staff and state-of-the-art kitchens, including one of the UAE’s largest kitchens and a unique fleet of mobile kitchens, have paved the way for Royal Catering to become a preferred choice of catering solutions in the region’s hospitality industry, as well as for international events. Following the take-over of Royal Catering by BRS Ventures in 2015, owner and operators of New Medical Center hospitals (NMC), Royal Catering will be entering the hospital and healthcare catering market. In addition, Royal Catering looks to develop its operations in Dubai and across the GCC. By investing in an experienced team, the company guarantees the highest quality service in each of the segments it operates.

Through its Creations division, Royal Catering has developed a number of innovative restaurant concepts in Abu Dhabi. The company currently owns and operates signature restaurant Catch at the St. Regis Corniche, Café D’Alsace in Yas Island Marina, Nova Café, Rosina Bellina and Rozanah, which was voted ‘Favourite Middle Eastern Restaurant’ at the 2015 *What’s On Abu Dhabi* magazine awards. Rozanah has three branches in Yas Marina, Mussafah and Ruwais.

Royal Catering has also developed its retail offering by opening 82L8 – a new grab-and-go concept, supplying healthy dining options across the UAE, as well as Delecto – the company’s new gourmet food concept offering handmade chocolates, macarons, Tunisian sweets and Turkish delights, available for takeaway.

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