



French
English



Driving license
(cars, boats & motorcycles)

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2024 to June 2025 : Co-founder & Chef, **ORA Farm House - Paris**

Fall 2023 : Private Chef for Serguei Brin (Google co-founder) in Elon Musk's house, **San Francisco**

Summer 2023 : Private Chef for villas and yachts, **Saint Tropez**
Private Chef for Leonardo DiCaprio and Tobey Maguire, **Saint Tropez**

2022 to May 2023 : Co-founder & Chef, **ORA La Caserne - Paris**

Summer 2021 : Consulting Chef, **Maaya Group - Saint Tropez**
Private Chef for villas and yachts, **Saint Tropez**

Winter 2021 : Consulting Chef, **Maaya Group - Cape Town**

Summer 2020 : Private Chef for villas and yachts, **Saint Tropez**

Every winter
2018 to 2020 : Catering, **Chanel - Courchevel**
Private Chef for chalets, **Courchevel**

2013 to 2019 : Owner & Chef, **Le Jardin du Mas - Biot**
Private Chef, **Château Diter - Grasse**

I'm a French chef who loves to travel ! I'm inspired by the **MEDITERRANEAN** cuisine with an **ASIAN** twist, mainly Japanese.

I'm originally from Courchevel and grew up in the South of France. That is why I know all the best producers to source local and seasonal fresh ingredients.

My food philosophy is all about **SHARING**.
My signature cooking experience consists in covering the table with baking paper and serving the food directly **ON THE TABLE**, like an edible painting.

During the meal, I will make two « tableaux » : the main dish and the dessert.

As part of my **LIVE COOKING** concept, I will entertain the guests while adding the final touch to the food.
It becomes an interactive and immersive **SHOW!**

I can also serve a more traditional menu with plates if needed.