

Jaan par Andre Debuts As Asia's Top 4 Restaurants in Miele Guide 2009-2010

It is with much pride that Swissôtel The Stamford, Singapore announces Jaan par André's debut as Asia's Top 4 Restaurants in the Miele Guide 2009/10 – Asia's first independent and authoritative guide to the region's finest restaurants.

Oct. 4, 2009 - [PRLog](#) -- SINGAPORE - It is with great triumph and much pride that Swissôtel The Stamford, Singapore announces the ascension of Jaan par André, helmed by Chef de Cuisine André Chiang, into the second edition of the Miele Guide – Asia's first truly independent and authoritative guide to the region's finest restaurants. Singapore's singular Nouvelle cuisine establishment, Jaan par André, celebrates its spectacular debut as Asia's 4th Best Restaurant in the newly-launched Miele Guide 2009/2010.

Jaan par André is now the well-respected guide's highest-ranking new restaurant inclusion, coming in as No. 4 amongst Asia's Top Restaurants. The restaurant also has a spectacular standing of No. 2 in the new category of 'Singapore's Top 5 Restaurants' – an affirmation of Jaan par André's rapidly rising recognition amongst Singapore's bon vivant set.

“This is a most rewarding culmination of the hard work and excellence that Jaan par André's culinary and service teams have strived for in the past year, especially since Chef André's arrival in July 2008,” says Aiden McAuley, General Manager of Swissôtel The Stamford, Singapore.

“The stellar success of Jaan par André is the ideal embodiment of our hotel's credo ‘A Passion For Perfection’, and I applaud our team for their unwavering efforts,” he adds.

This accolade also places Jaan par André in the same league as chef-of-the-century Joël Robuchon's duo of Michelin-star restaurants in Asia - Robuchon a Galera (three-Michelin stars) in Macau and L'Atelier de Joël Robuchon (two-Michelin stars) in Hong Kong. The significance of this award also resonates on a more personal note for Chef André, who is honoured to be on par with one of his mentors of nouvelle cuisine. Chef André worked on the opening of Joël Robuchon's one-Michelin star L'Atelier de Joël Robuchon in Paris.

Jaan par André's inclusion in the Miele Guide is the most recent recognition the restaurant has achieved in Chef André's a most remarkable first year as chef de cuisine. Since the Taiwanese-born Chef André's first menu launched at Jaan par André in July 2008, his artisanal flair and exuberance for using unique ingredients have captivated elite gourmards, many of whom return repeatedly to savour his exemplary cooking that encapsulates the creative spirit of French nouvelle cuisine.

In April, the 33-year-old was named Rising Chef of the Year at the World Gourmet Summit Awards of Excellence – Asia's most prestigious hospitality trade awards. Prior to his appointment at Swissôtel the Stamford, Chef André was also named one of the "Top 10 Young Chefs in Asia 2006" and was featured amongst "The Best 150 Relais Gourmand Master Chefs of the World 2006" by Relais & Chateaux.

For more information on the Miele Guide, please visit www.mieleguide.com.

About Jaan par André

Part of the prestigious Equinox Complex located within Swissôtel The Stamford, Jaan par André presides over stunning views of Singapore's dynamic city skyline, 741 feet above ground at Level 70. Renowned for its world-class cuisine and exceptional service, Jaan par André has received innumerable awards for

excellence, serving a distinctive menu of French nouvelle cuisine.

Opening Hours:

Lunch – 12noon to 2.30pm (Monday – Saturday)

Dinner – 7.00pm to 11.00pm (Daily)

For reservations or enquiries please call 65 6837 3322 or email reservations@equinoxcomplex.com.

About Swissôtel The Stamford, Singapore

(www.swissotel.com/singapore-stamford) Conveniently located in the heart of Singapore, Swissôtel The Stamford, Singapore is a deluxe hotel that boasts a prime Singapore location amid the diversions of the Raffles City shopping complex, just 20 minutes away from Singapore Changi International Airport. Southeast Asia's tallest hotel, Swissôtel The Stamford offers a luxurious range of 1,261 guest rooms and suites with a wealth of amenities, as well as panoramic views of Singapore, Malaysia and parts of Indonesia.

It also boasts an impressive array of 16 restaurants and bars, including the Equinox Complex, Singapore's most exciting dining and entertainment complex. The hotel also houses the 70,000sqft Raffles City Convention Centre; comprising 27 meeting venues with technologically advanced business facilities and services.

For more information, please contact:

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Swissôtel Hotels & Resorts under development:
Swissôtel Kolkata, India (2010), Swissôtel Dresden, Germany (2011)

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Source Swissôtel Hotels & Resorts
Country Singapore
Industry [Travel, Lifestyle](#)
Tags [Swissotel](#), [Jaan](#), [Andre Chiang](#)
Link <https://prlog.org/10363079>



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