

**Dear Valued Customers,**

It is with great pleasure that I announce and introduce to you the new Chef/General Manager of “Les Anges” Bakery and Restaurant at Royal Phuket Marina, Lionel Raiffort, who replaces our previous Chef, Peter Webber. Peter has left to take up another challenge, in which we wish him all the best.

Lionel has an excellent professional experience as a Hotel and Restaurant Executive Pastry Chef & Institutional Caterer; in addition, Lionel has been a participant and coach in numerous Culinary Competitions within the region, winning many highly coveted awards for his exceptional work with French Pastries and Cakes. Lionel is also the author of the highly acclaimed book “**DESSERT Au Creux De L’Assiette**”, copies of which can be purchased from the restaurant.

We are delighted that Lionel has joined our team at “Les Anges” and we can assure you that “Les Anges” will continue to provide the quality that you have grown to expect from the Island’s foremost Bakery and Cake supplier, not to mention the high standards of cuisine available daily in the restaurant. Lionel would be delighted to welcome and meet you personally on your next visit to “Les Anges” so please do drop by and say hello.

**“Bon Appétit”**

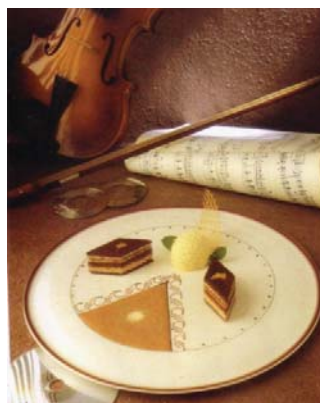
**Some examples Chef Lionel’s award desserts**



'Glace Miel Noix en Tulipe'  
(Honey and Walnut Icecream in Tulipan)



'L'Assiette de Hong-Kong'  
(Hong Kong Steam Pot)



'Le Grand Opéra'  
(Opéra Cake)



'Mousse Napoléon'  
(Napoléon Mousse)

**Sincerely,**

**Andrew Jordan**  
Director of Operations  
Royal Phuket Marina

