



**PARIS-MEETS-FRENCH POLYNESIA
CULINARY EXPERIENCE WEEK AT THE ST. REGIS BORA BORA
WITH HÔTEL DE CRILLON IN PARIS**

*This Summer The St. Regis Bora Bora Resort and Hôtel de Crillon Collaborate for the
First in a Series of One-of-a-Kind Culinary Experiences*

New York, New York – May 16, 2023 – [The St. Regis Bora Bora Resort](#), home of *Lagoon by Jean-Georges* restaurant, has long been known as a top culinary destination in French Polynesia. To build upon its gourmet reputation, the resort is launching a new *Culinary Experiences Series* this summer featuring a one-of-a-kind collaboration with award-winning talents from the Hôtel de Crillon in Paris. This new *Culinary Experiences Series* is being created to celebrate the hospitality and culinary traditions of The St. Regis' founder John Jacob Astor IV and his mother Caroline Astor, a prominent Gilded Age socialite who was renowned for her elaborate gala balls, elegant private teas and exclusive midnight suppers.

From August 7-11, 2023, Michelin Star Executive Chef, Boris Campanella, and France's leading Chef Sommelier Xavier Thuizat, both of the Hôtel de Crillon, will join The St. Regis' Chef Nicolas Nguyen in Bora Bora for *Paris-Meets-French Polynesia Culinary Experience Week*. Foodies and wine enthusiasts alike are invited to indulge in unique food and beverage delights including an 'Upside Down Menu' concept at the resort's *Lagoon by Jean-Georges restaurant*, signature St. Regis Champagne sabering, intimate wine tastings and cooking classes, customized menus and a selection of fine wines chosen personally by Xavier Thuizat, who was named in 2022 *Best French Sommelier*, and in 2023 *Meilleur Ouvrier de France*.

The Paris-Meets-French Polynesia Culinary Experience Week August 7 – 11 includes:

- 6 nights in Overwater Villa accommodations for two at The St. Regis Bora Bora
- Complimentary daily breakfast for two
- Wine tastings and consultations with Chef Sommelier Xavier Thuizat and cooking classes with Chefs Campanella and Nguyen
- Grand Soir evening at *Lagoon by Jean-Georges* restaurant featuring the 'Upside Down' menu – a concept that flips traditional dining by having guests choose their wine first and then the chefs curate cuisine pairings for the meal based on the selected wine.
- Welcome signature St. Regis Champagne Sabering

“We are excited to build upon The St. Regis Bora Bora Resort’s culinary reputation with this new Culinary Experiences Series and its launch collaboration with Hôtel de Crillon’s talented Executive Chef Campanella and Chef Sommelier Xavier Thuizat,” said General Manager, Emmanuel Richardet. “This series is being developed for our culinarily-curious guests who enjoy unique experiences involving some of the food & beverage industry’s most talented professionals.”

The rate for the *Paris-Meets-French Polynesia Culinary Experience Week* starts at 1,600,700xpf (approximately USD 14,700) for six nights for two guests. This offer is pending availability and does not include tax or service fees. Additional nights may be added at prevailing rates. Availability is limited to ensure an intimate and engaging experience. Rates quoted in USD are subject to currency fluctuations. For more information and bookings email The St. Regis Bora Bora Resort’s reservations team at bobxr.sales@stregis.com.

About The St. Regis Bora Bora Resort

This expansive 44-acre tropical paradise combines French Polynesian hospitality with St. Regis’ renowned service. The resort’s 90-rooms are comprised of charming Garden View Villas, Beachside Villas, Two-bedroom Reef Side Villas and the largest Overwater Villas in the South Pacific. Accommodations are idyllically situated to optimize views of majestic Mount Otemanu and access to Bora Bora’s brilliant turquoise waters and pristine beaches. Lagoon by Jean-Georges restaurant, the Iridium Spa nestled on its own private island, St. Regis’ signature Butler service, a fun-filled Kids Club and the property’s stunning Lagoonarium flush with marine life are just some of the things that make this award-winning hideaway one of the world’s leading luxury resorts.

About Chef Sommelier Xavier Thuizat

Born in Beaune, Burgundy, Thuizat’s experience includes sommelier posts at Le Meurice, Pierre Gagnaire and Bernard Loiseau. As Head Sommelier at the Peninsula Paris after its renovation, Thuizat oversaw the creation of the hotel’s wine cellar. In 2017, he joined Hôtel de Crillon in Paris as Head Sommelier. He was recognized in 2022 as ‘*Best Sommelier in France*’ by the Union de la Sommellerie Française and in 2023 distinguished with the “*Meilleur Ouvrier de France*” medal and promoted to “*European Rosewood Sommelier*” by Rosewood Hotels & Resorts.

About Executive Chef Boris Campanella

Chef Campanella’s experience includes posts at Cheval Blanc Courchevel, Maison Troigros and Le Bateau Ivre. At Hôtel de Crillon since 2019, he supervises the entire gastronomic program and is the culinary director of L’Ecrin, the hotel’s Michelin starred restaurant and one of Paris’ leading dining establishments.

About Executive Chef Nicolas Nguyen

The St. Regis Bora Bora Resort’s Executive Chef, Nicolas Nguyen, has trained in some of France’s most renowned restaurants including Hôtel de Crillon in Paris, Restaurant La Vague in Saint-Tropez, Cheval Blanc Courchevel and Oustau de Baumanière in Baux de Provence. In his spare time, Chef Nguyen free dives to relax and enjoy the stunning tropical waters of Bora Bora.



[The St. Regis Bora Bora Resort](#)



[Lagoon by Jean-Georges at The St. Regis Bora Bora](#)



[Chef Nicolas Nguyen, St. Regis Bora Bora](#)



[Chef Sommelier Xavier Thuizat, Hotel de Crillon](#)



[Executive Chef Campanella, Hotel de Crillon](#)

*[Click here](#) for images related to Paris-Meets-French Polynesia Culinary Experiences Week.
[Click here](#) for images of The St. Regis Bora Bora Resort.*

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