

Mathieu Bellec has been appointed Director of Food and Beverage at Royal Orchid Sheraton Hotel & Towers, Bangkok



Michael Schlueter, General Manager of Royal Orchid Sheraton Hotel & Towers, proudly announces the appointment of Mathieu Bellec as Director of Food and Beverage

Mathieu started his hotelier career in Paris, France following the academics at the UTEC institute with some prestigious teachers such as the former Maitre d of the French president palace l'Elysee. Afterwards, his travel has brought him to Sydney Australia before returned him to Paris. Where he worked in the world famous 3 Michelin stars 'Alain Ducasse restaurant' at the Plaza Athenee Hotel, where his mentor, Denis Courtiade, was the Restaurant Director.

Packing his bags after 3 years in his home town, his travels brought him to China then Bangkok, Thailand in 2006. Winning multiple awards with the renamed Rib Room and Bar in the Landmark Hotel, he then moved up the Food and Beverage ranks in multiple Hotel Brands such as Hansar Hotel, Sofitel, etc. Mathieu then joined Aloft Hotel Bangkok Sukhumvit 11 in 2013, before heading to the Food and Beverage department at Le Meridien Suvarnabhumi, Bangkok Golf Resort and Spa.

With almost two decades of numerous experiences in the hotel industry and his expertise in Hotel openings and Cutting edge restaurant management. The French director will bring his passion, his experience, and his expertise to carry the legacy of the Royal Orchid Sheraton Hotel & Towers.