

BLANCPAIN 2008/06/06

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BLANCPAIN HONOURS THE WINNING CHEF OF THE 2008 BOCUSE D'OR ASIA

On May 29th to 31st 2008, the Asia Selection of the Bocuse d'Or 2008 was held at the Pudong Expo in Shanghai, China.

The theme ingredient was Norwegian salmon, and all 12 groups had to finish in a set time. 13 juries from different countries exercised their professional judgment to select the winners.

Chosen from among the 12 candidates, the champion who carried off this most coveted prize in Asian gastronomy is SASAKI Yasuji, Chef at the French restaurant of the Royal Guest House restaurant in Japan. Runner-up and third places went to Malaysia and Singapore. All three are promoted to compete in the Bocuse d'Or 2008 final in Lyon, France.



As official timekeeper for this famous worldwide gourmet contest, Blancpain rewarded the winner with a Blancpain Léman Chronographe Flyback Grande Date. Mr. Alain Delamuraz (Marketing Director and Vice-President, Blancpain) and Mr. Jack Liao (Brand Manager China, Blancpain) officially presented this honour to the Asian champion of this intercontinental selection, who will naturally be striving to win next year's global final in France.