



Chef Michael Owens

Executive Chef

New Zealander Chef Michael Owens heads the team at Babette's | The Steakhouse Bangkok, bringing with him a wealth of international experience and flavour.

High-flying Chef Michael Owens knew he wanted to be a chef since he was seven years old, winning his first culinary prize before he had even finished high school.

Beginning his career in New Zealand's famously scenic South Island, Chef Michael spent two years as chef de partie at French brasserie Le Bon Bolli, Christchurch's most awarded restaurant, closely mentored by celebrity chef Philip Kraal.

In 2004, Chef Michael moved to the New Forest in southern England, taking on the role of head chef at Simply Poussin, Michelin-starred chef and restaurateur Alex Aitken's rustic destination brasserie known for its seasonal, locally sourced produce and fine yet informal dining.

Drawn to the fast-paced hospitality scene in London, Chef Michael spent the next four years working for prestigious institutions such as Somerset House, where he oversaw kitchen operations for all five F&B outlets as well as weddings and events, Neway Resources with clients including the House of Lords and Thistles Hotels, and catering specialists Payne and Gunter, known for their cutting-edge cuisine and opulent venues.

Returning to the southern hemisphere, Chef Michael was appointed head chef of Melbourne's Stuzzichino, a family-owned Italian restaurant and bar. He then moved to upscale St. Kilda, assisting in operations of the



Amello group's three beachfront venues – Republica, a modern restaurant specializing in forward-thinking food, Captain Baxter rooftop cocktail wine bar, and Encore, the group's stunning reception centre.

The Launch of Babette's | The Steakhouse Bangkok
Hands-on Chef Michael has been involved in every aspect of Hotel Muse Bangkok's steakhouse Babette's, from designing the menu to sourcing of produce to perfecting the presentation of each dish. Fusing different flavours and cooking methods, yet letting the freshness of the ingredients shine, Chef Michael is proud to head the latest and best steakhouse in Bangkok.

Hotel Muse Bangkok

55/555 Langsuan Road, Bangkok, 10330 Thailand.

Tel: +66 (0) 2 630 4000 www.hotelmusebangkok.com www.mgallery.com

