Executive Chef Christophe Vessaire (two-Michelin Stars)

BEIRUT'S SMALLVILLE HOTEL TEAMS UP WITH TWO-MICHELIN STAR CHEF

The Smallville, an urban design hotel named after Beirut - a city renowned for its vibrant contemporary culture as much as its glorious heritage - distinguishes itself as an art and lifestyle destination, offering a unique and emotional experience unlike any other

The hotel's original philosophy has always been to bring the essence of Beirut's dynamic art and design scene to its guests and to connect them with the exhilarating pulse of the city and beyond. Working with local and international design names who share a natural air for crafting an engaging visual narrative, The Smallville promises that each moment of the day will have its own inherent value. Once inside, each corner of the hotel inspires a journey of discovery, from the art on the walls to the unique design touches in the rooms and communal spaces.

Driven by the desire to make every guest's stay an unforgettable one, the hotel general manager and managing partner Sophia Fakhry surprised her followers yet again with the announcement that the establishment would be 'upping-the-ante' by having two-Michelin Star Chef **Christophe Vessaire** take-up residence there.

Vessaire'sjourney began at a somewhat tender age when, observing his grandmother, he began to learn the secrets of authentic French cuisine and the art of true home-made cooking. Combined with techniques that he learned to master throughout his career while traveling the world, he worked alongside globally reputed chefs such as Pierre Orsi, Jacques Maximin and Jean Pierre Paladin to name but a few.

His new menu, served at the hotel's famed restaurant 'Merry Go Round', will to the delight of all present combine tradition and modernity for uniquely rich and refined culinary experiences. Better still, the signature menu will feature new items on a weekly basis to ensure that the taste buds of even the most demanding guests are constantly and pleasantly surprised.