

News Release

La Fonda Heritage Hotel appoints Pascal Silman as Executive Chef

MARBELLA, SPAIN, 16 February 2023 – Pascal Silman has been appointed as Executive Chef of La Fonda Heritage Hotel, a boutique luxury hotel set to open soon in Marbella as the first Relais & Châteaux property in Andalucia, Spain.

With thirty years of experience in some of the most prestigious gastronomic addresses and five-star luxury and Relais & Châteaux hotels, Pascal Silman brings a wealth of knowledge and his inimitable creative flair to La Fonda.

A successful career

Originally from France, Silman wore his kitchen jacket for the first time at only fourteen years old when he began his culinary training and a lifelong love affair with gastronomy. He received his unique tutoring under some of the best chefs in the world, many of whom received Michelin star status, and his career began a voyage of learning and discovery.

His cuisine is largely influenced by the Mediterranean Basin, where he honed his skills in some of the most distinguished establishments of the Cote d'Azur and Monaco. Here, he trained and worked with Michelin-starred chefs Claude Patry, Christian Parra, Jacques Maximin and Roger Vergé, as well as internationally esteemed Alain Ducasse and Michel Guérard.

His illustrious career includes appointments as Executive Chef in prominent luxury hotels and restaurants that include the Vista Palace Hotel, Roquebrune Cap Martin; the Conrad International Hotel, Brussels; Les Belles Rives, Juan les Pins; and the Maya Bay, Monaco. He takes particular pride and joy in working at Château de la Chèvre d'Or, a Relais & Châteaux hotel, where he learnt extensively about human relationships and culinary activities. The restaurant was awarded a Michelin star during his time there.

Silman's many awards include Winner of European Hotel Award, an accolade recognizing excellence in the European hospitality industry, Best Chef in the Principality of Monaco, and the Fourchette d'Or by Paris Match.

Flair and Finesse at La Fonda

In his new role, he will lead the hotel's culinary team and the day-to-day food operations, including the hotel's signature restaurant, Jane, as well as building on La Fonda's commitment to sustainability and working with local farmers, fishermen and producers who share the same ethical standards.

La Fonda boasts three exquisite dining spots, each with its own unique charm and delightful setting; from the stylish sky bar, where one can enjoy Champagne cocktails, oysters and a raw menu, to the traditional, Andalusian, courtyard terraces, Los Patios de La Fonda, where coffee and breakfast are served on the leafy patio. Throughout the day, the terrace also affords a charming spot to sample a creative and deliciously crafted brunch menu. And finally, there is the jewel in La Fonda's culinary crown, her signature restaurant, Jane.

Blending Andalusian and Mediterranean local produce with exciting, global flavours, Jane's menu rejoices in the abundant diversity of cuisines from around the world.

Silman brings his passion, flair and finesse to the kitchen of Jane in a celebration of food, culture and life, inspired by his bountiful and enriching travels. From exciting flavour fusions, to fascinating culinary techniques and unusual cooking methods, he has reimagined dishes and envisioned exhilarating taste sensations with the world as his canvas.

In describing the menu at Jane, Silman explains, "Each dish is an avant-garde creation with its own exquisite character, entirely unique and new to Marbella and the world."

Jane boasts an impressive open kitchen and three separate dining areas, including the beautiful 16th-century Hermitage of San Sebastian, which features an eclectic mix of modern design, juxtaposed against traditional architecture and soft candlelight.

Silman is also eager to share his vision for the hotel as a gastronomic destination, and describes the essence of La Fonda's culinary ethos, saying, "The focus of our menus is our local, seasonal produce that we have selected with particular care, sourcing only the finest ingredients, supporting local farms, fishermen and producers."

With a dedication to exquisite, local produce and a commitment to forging friendships and lasting relations, La Fonda Heritage Hotel welcomes Pascal Silman and introduces a world-class gastronomic hotspot in the heart of Marbella, for a deliciously innovative dining experience.

About Relais & Châteaux

Relais & Châteaux, established in 1954, is an association of 580 unique hotels and restaurants throughout the world, owned and operated by independent entrepreneurs – most often families – who are passionate about their craft and deeply committed to forging warm, lasting relationships with their guests. Established on five continents, from the Napa Valley vineyards to Provence to the beaches of the Indian Ocean, Relais & Châteaux invites people across the globe to savor delicious journeys, to discover the inimitable art de vivre engrained in each local culture and to share an incomparable, unforgettable experience. Relais & Châteaux members protect and promote the wealth and diversity of the world's culinary and hospitality traditions, to ensure they continue to thrive. They are equally dedicated to preserving local heritage and the environment, as articulated in the association's Vision presented to UNESCO in November 2014. www.relaischateaux.com

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