

information

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DAVID WERLY

Executive Chef, David Werly, brings his wealth of knowledge and international perspective while leading the talented food and beverage team at Mandarin Oriental, Las Vegas. With a rigorous educational background at École hôtelière de Strasbourg and an impressive career history spread across three continents; Chef Werly provides a fountain of inspiration and wisdom in the culinary department.

Born in Colmar and raised in the northeast part of France, Chef Werly began his culinary journey early as a child. He found so much magic in the process of creating desserts for his family that it eventually led him to begin his professional career as a chef. After his four years of specialized schooling, Chef Werly went off to Paris and spent his first year working at the Relais & Châteaux 3 Star Michelin restaurant Le Pré-Catelan from Gaston Lenôtre. Following this, Werly became a private chef for the Minister of Industry before working at the legendary Ritz Hotel. Werly's other culinary accomplishments include working at Alain Ducasse at Montes, and The Square Restaurant which was the deciding factor in furthering his career.

Some of Chef Werly's most prolific points of his career include opening Le Cirque in Mexico, re-opening the new Le Cirque in New York, and earning his Michelin star and Five-Diamond AAA during his time at Le Cirque at Bellagio Hotel in Las Vegas. He became the Executive Chef in charge of Food and Beverage at the esteemed Setai Hotel in Miami where he was there given global recognition when his restaurant was named one of the Top Ten Hotel Restaurants of the World by Hotels magazine in 2011.

Since the beginning of his role at Mandarin Oriental, Las Vegas, Chef David Werly has imparted a sense of creativity, originality, and sincerity in his approach to fine dining. He continues his quest for inspiration with new challenges that will add a creative touch to his dishes but stays true to what he knows matter most, the refined details. A meal by Chef Werly is not one to be easily forgotten as his dishes are created with a passion for food and a love for his industry.



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For further information, please contact:

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