

# David Laris



Chef – Restaurateur - Entrepreneur

Greek-Australian Chef David Laris is synonymous with shaping and re-defining the food and beverage industry in Shanghai. Originally from Sydney, David started his love affair with food at an early age. With early childhood years spent in Greece, he grew up with a great appreciation of Mediterranean food and lifestyle.

Back in Australia, David launched his career with a classic French apprenticeship. In more than 20 years, he has traveled and worked around the world as head chef, restaurateur and entrepreneur in Shanghai, Beijing, Hong Kong, Macau, Hanoi, London and Sydney.

David became well-known in London while heading up Mezzo, Sir Terence Conran's flagship restaurant. Noted for his talent in mixing fresh ideas and classic dishes, David elevated Mezzo to world-renowned status and won the restaurant countless accolades for innovative and exciting dining.

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Arriving in Shanghai in 2003, he launched his namesake restaurant Laris at Three on the Bund, which quickly became a landmark in the city's contemporary fine dining scene. David's diverse culinary approach and commitment to service and hospitality led to numerous awards and international recognition, including: #1 Restaurant in China and #8 Restaurant in Asia, The Miele Guide 2009/2010; Restaurant of the Year, That's SH 2004, 2005, 2006, 2008; Top 80 Hot Tables, Condé Nast Traveler 2005, among others.

In 2008, David founded David Laris Creates (DLC), bringing together a team of experienced professionals who share the same passion for creating and executing innovative concepts.

DLC focuses on creating and developing 'Lifestyle Food and Beverage Concepts' adaptable to both the Chinese market and the international arena. The company's scope of business encompasses high end fine dining, second level restaurant concepts, exclusive clubs and bars, café/delicatessens and boutique retail food concepts. Some of DLC's clients include Baccarat, Swire, Dolce & Gabbana, Dunhill, and Chanel.

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David's latest fine dining focus is on 12 Chairs, a unique private dining room concept which opened January 2011 at Sinan Mansions. With only 12 seats and an open finishing kitchen in the space, David will be cooking personally for VIP guests on a regular basis. Set tasting menus or Chef's Choice menu will be available by bookings only. 12 Chairs is a return to the pleasure of eating where guests receive the highest level of personal attention in an intimate, luxurious setting.

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