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## IMMEDIATE PRESS RELEASE

### **“Atas Tabao & Catering by Le Saint Julien”**

#### **About “Atas Catering”**

The name of Le Saint Julien means memory of taste to some of the gourmet lovers. “Le Saint Julien@Home” is a concept of one stop shop dining from cocktails, buffets, office and residence events at your premises! Award winning Chef Sir, Julien Bompard and his better half, Madam Edith Lai serving up classical French cuisine and providing warm personal service to embrace one of the refine memorable dining concepts at your designated venue. *“Personal service is our priority” .....said the Bompards. Each menu is custom-made to guests’ preferences from 4 to 5 course sit down luncheons to dinners. Signature dishes from Le Saint Julien are to be featured such as Lobster Bisque, Beef Tartare, Roasted Stuffed Quail with Mushroom and Whole Suckling Pig. From dining room set up to wine pairing, rest assure your guests' dining experience with “Le Saint Julien@Home” would be the same as if Chef Sir, Julien is hosting his personal guests! **This means “Atas” !!***

#### **About “Atas Tabao”**

A concept by Le Saint Julien from their previously owned cheese retail shop “La Fromagerie”, Gourmet Shop Online is another branding introduced by Chef Sir, Julien and Edith, provides one stop shop gourmet food order from Signature cocktail canapes, salads, charcuterie to gourmet cheese platters. Hassle free gourmet food delivery for corporate events or residence by “tabao” style. Watch out for he website of [www.gourmetshop.com.sg](http://www.gourmetshop.com.sg) which is in process of upgrading for a more user friendly shopping!

#### **Specialty**

What makes Le Saint Julien@Home special is that Chef Sir, Julien welcomes any guests of the resident to participate in the culinary preparations and platings as optional offers. *“We offer an ultra dining experience compares to other home caterings!” .....said the Bompards.*

#### **Who is Chef Sir, Julien Bompard**

*Chef Julien carries the title of “Sir”, he was appointed as a knight of the order of agricultural merit by Minister Bruno Le Maire, the French Minister of Food, Agriculture and Fishing on 29 January 2010. Besides this title, Chef Julien was also awarded “Mentor Chef” by Workforce Development Association of Singapore in 2011; his growing hat of accolades and honorable achievements mark a timely milestone in Chef Julien’s quarter of a century’s work in promoting French cuisine. Chef, Sir Julien, former chef owner of Le Saint Julien and former chef consultant of Scotts 27, current core business is central food production which provides ready prepared food to hotels, restaurants, bars, supermarkets and cinemas under a separate entity: Cuisine Professional by Cuisine Service.[www.cuisineservice.com.sg](http://www.cuisineservice.com.sg)*

#### **Who is Madam Edith Lai-Bompard**

The better half of Chef Sir, Julien Bompard. Being the renowned Chef’s wife, Edith is no stranger to the hospitality industrial. She was the first lady restaurateur to be awarded Manager of the Year in 2003 by World Gourmet Summit, Singapore. She was also awarded the title of *Dame Chevalier by Ordre des Coteaux de Champagne* for her devotion, knowledge and passion toward the product of Champagne; and she is one of the few ladies that has been accredited with such honored. Any home and office caterings will be handled by this lady boss, rest assure the ultra comfort and personal touch will make you feel like the “Le Saint Julien” good old days.

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