

DAVID BONET
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA
NATIONAL SELECTION 2025 - SUGAR CANDIDATE

BIOGRAPHY

Chef David Bonet is a globe-trotting French pastry chef, educator, and consultant with more than two decades of experience in some of the world's most acclaimed hotels, schools, and culinary institutions. From Monaco to Bangkok and Paris to Abu Dhabi, Chef Bonet has carved out a career defined by technical mastery, creativity, and an enduring passion for the art of pâtisserie.

Recently, Chef Bonet served as the director of operations and creations at Lenôte Culinary Arts School in Thailand, where he played a pivotal role in advancing pastry education throughout Southeast Asia. As part of the school's pre-opening team, he worked closely with Lenôte Paris to uphold rigorous standards, develop new recipes and concepts, lead masterclasses, and present live demonstrations to audiences across the region. He also managed the school's day-to-day operations, overseeing more than 50 staff members across the pastry, cuisine, bakery, administration, and canteen departments.

Chef Bonet will soon take on a new role as group executive pastry chef at the three-star Michelin-rated Inn at Little Washington. He also continues to collaborate with an esteemed roster of MOFs and world champions, including David Briand, Stéphane Leroux, and Gérard Taurin.

Prior to joining Lenôte Thailand, Chef Bonet was self-employed, offering consulting and demonstration services for luxury hotels and brands around the world. His clients included DeBic Cream and the Mandarin Oriental in the UAE, where he played a critical role in the rebranding of Emirates Palace from Kempinski to Mandarin, overseeing the creation of new desserts for multiple outlets and refining operational procedures for the pastry and bakery departments.

From 2013 to 2020, Chef Bonet was a driving force at Bellouet Conseil in Paris, working alongside MOFs Jean-Michel Perruchon and Joël Bellouet. As a pastry demonstrator and international consultant, he taught more than 40 specialized courses to professional pastry chefs worldwide, helped author new pastry books, and represented the school at premier culinary events like Sirha, the World Chocolate Masters, and Europain.

His earlier career included executive pastry roles at iconic properties such as Hotel Martinez in Cannes (home to the two-star Michelin restaurant La Palme d'Or), The Mandarin Oriental in Bangkok, and The Savoy in London. He has trained at elite kitchens including La Maison Troisgros and Hélène Darroze, both Michelin-starred institutions.

Chef Bonet's dedication to advancing pastry arts is matched by his commitment to education. Over the years, he has led cooking demonstrations, judged international pastry competitions, and contributed to product development for renowned culinary suppliers like Barry Callebaut, Boiron, and Elle & Vire.

Born in 1978 and a native French speaker fluent in English, Chef Bonet holds a BTS in Hospitality Management and additional diplomas in pastry, chocolate, bakery, and food safety. When he's not teaching or traveling for culinary events, he enjoys indoor sports, tennis, and basketball.

As he often says, his mission is simple: "To bake the world a better place."

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