

CHEF ROMAIN CORNU BIOGRAPHY

Born and raised in France, Chef Romain Cornu's journey into the world of pastry began in his father's kitchen. The son of a pastry chef and restaurant owner, Chef Cornu was immersed in the art of dessert creation from an early age. By age 15, he had committed to a professional path in pastry, enrolling in pastry school to specialize in chocolate, ice cream, and sugar arts.

After earning a master's degree in chocolate, Chef Cornu's career took him to Washington, D.C., where he honed his craft in both casual and fine-dining environments, including working with Michelin-starred Chef Fabio Trabocchi. His talent and drive soon led him to Las Vegas in 2016, when he joined the Wolfgang Puck group as executive pastry chef at Spago at the Bellagio.

Chef Cornu's expertise and innovative approach to pastry quickly earned him a promotion to executive pastry sous chef overseeing pastry operations across the Bellagio. In 2019, he became corporate pastry chef for the Hakkasan Group, where he managed global pastry operations and continued to build his reputation as a leader in the field.

Following Hakkasan's merger with Tao Group Hospitality in 2021, Chef Cornu was named vice president of global pastry. Known for balancing creativity with consistency, he became a key leader within one of the world's largest dining and entertainment groups. In 2022, he was appointed global ambassador for Cacao Barry and Mona Lisa, roles through which he continues to shape the future of fine-dining pastry worldwide.

Chef Cornu is recognized for his philosophy of pushing boundaries within the pastry arts. "I strive to bring the best to the plate in everything that I do by innovating and continually refining my technique," he said.

That commitment is reflected in his leadership at Tao Group Hospitality, where he oversees fine-dining pastry labs around the world. He is equally focused on the future of the profession, placing strong emphasis on mentorship and education, and citing his responsibility to "help teach and educate the next generations of chefs."

Chef Cornu's career stands as a testament to passion, discipline, and innovation. His influence extends beyond the kitchens he leads, reaching the global culinary community, where his work continues to inspire and elevate the art of dessert making.