



hotel nikko san francisco

PHILIPPE STRIFFELER

Executive Chef and Food and Beverage Director

As executive chef and food and beverage director, Philippe Striffeler oversees all culinary operations at the Hotel Nikko San Francisco. In 1999, he opened restaurant ANZU, which soon became famous for its innovative Cal-Asian Cuisine. Twelve years later, he is excited to relaunch the restaurant in late-May 2011 with a chic new interior and menu showcasing Asian-inspired California Prime – the very best of land and sea.

Born in Switzerland, Striffeler's early culinary career is distinguished by working with renowned chefs Jean Troisgros of Restaurant Troisgros in Roanne, France; Roger Vergé of Moulin de Mougins on the French Riviera; and Norbert Ziojen of Norbert Restaurant in Lausanne, Switzerland. After completing these internships, he landed a coveted position at Switzerland's acclaimed Restaurant Du Cerf in Cossonay.

Before joining Hotel Nikko San Francisco, Striffeler worked with Marriott's top properties in Asia, Europe and Saudi Arabia. He was named "International Region Executive Chef of the Year" for his valuable contributions to culinary excellence.

Striffeler is celebrated for his finesse with Asian cuisine. In the World Culinary Championship in Taiwan, he received the bronze medal as part of the American team in 2007 and the silver medal as the captain of the American team in 2009.

While in Thailand, he became enamored with the vibrant and refreshing flavors of the cuisine and this Asian influence can be found at restaurant ANZU. The menu provides a delicious taste of San Francisco – incorporating the lush bounty of Northern California and paying homage to the city's rich Asian heritage.

Striffeler regularly lends his culinary talents to philanthropic events in San Francisco. As the host chef for "Hope to Japan" on April 5, 2011, he played a pivotal role in raising \$82,000 for Japanese recovery efforts. He also participates in fundraising efforts for Glide Memorial Church, Food for Hunger, San Rafael House and Chefs Without Borders.

In 2008, the Hotel Council of San Francisco honored Striffeler with the "Hotel Hero Lifetime Achievement Award" for a department manager. He was also

recognized as “Outstanding Manager of the Year” by the California Hotel and Lodging Association in 2008.

He and his wife live in San Rafael. When he is not in the kitchen, he enjoys playing golf, hiking and fishing.