



PRECISION ATELIER - A NEW GASTRONOMIC EXPERIENCE BY CHEF HIMANSHU SAINI

A NEW CULINARY COLLABORATION UNDER JAEGER-LECOULTRE'S MADE OF MAKERS PROGRAMME TO CELEBRATE THE ART OF PRECISION

Key facts:

- Modernist gastronomy: the fusion of flavour and science
- Gustatory journey: four experiential bites paired with specially created beverages
- Unexpected balance: uniting India's culinary legacy with ingredients from the Vallée de Joux

At Watches & Wonders Geneva 2024, Jaeger-LeCoultre unveils the latest collaboration under its Made of Makers programme: the Precision Atelier, a gastronomic journey created by two Michelin-starred chef, Himanshu Saini.

Expanding the Dialogue Between Watchmaking and the Arts

Through a series of collaborations with artists, designers and craftsmen from disciplines outside watchmaking, Made of Makers explores and extends the dialogue that naturally exists between horology and art. The programme focuses on artists who share Jaeger-LeCoultre's values of creativity, expertise and precision, with nature at its core, exploring new forms of artistic expression through different and often unexpected materials and media. Like the watchmakers of La Grande Maison, these artists and innovators have a deep respect for the past as their creative foundation and a springboard for their trailblazing work. To date, the Made of Makers community has embraced the worlds of contemporary art, gastronomy and music – with artists including Zimoun (Switzerland), Michael Murphy (USA), Guillaume Marmin (France), lettering artist Alex Trochut (Spain/USA), pastry chef Nina Métayer (France), mixologist Matthias Giroud (France), digital media artist Yiyun Kang (Korea), musician Tøki Myers (UK), multi-media artist Brendi Wedinger (USA) and, in 2024, Chef Himanshu Saini (India).

The Ingredient Scientist

This year, in tribute to the pursuit of precision that has been a central value of La Grande Maison since its founding almost 200 years ago, Jaeger-LeCoultre has collaborated with Chef Himanshu Saini to create the Precision Atelier. A unique gastronomic experience, the Precision Atelier invites guests to



discover a new realm of flavour, artistry and precision. It will make its debut in a specially designed space within Jaeger-LeCoultre's booth at Watches and Wonders in Geneva before travelling around the world as part of the Maison's Precision Maker exhibition.

Combining time-honoured craftsmanship and avant-garde culinary techniques, Chef Himanshu Saini's modernist gastronomy harnesses the chemistry and physics of cooking, combining the science with innovative techniques and great artistic flair to create new culinary experiences. Chef Himanshu Saini's menu of experiential bites, created exclusively for La Grande Maison, captures the precision and sophistication inherent in every Jaeger-LeCoultre timepiece.

Described by the Michelin Guide as "a master of originality, intrigue and precision", Chef Himanshu Saini began cooking as a child, alongside his mother and aunts in India. Today recognised as one of the world's most talented and exciting interpreters of Indian cuisine, his restaurants in Dubai and Mumbai, Trèsind and Trèsind Studio have become gourmet destinations. When the Michelin Guide to Dubai was launched in 2022, Trèsind Studio – which Chef Himanshu Saini calls "my theatre of dreams" – was immediately awarded a Michelin star. One year later it won a second star – a remarkable achievement to be elevated so quickly to two-star status. The restaurants are widely celebrated for the complete experience they offer: constantly evolving menus, intriguing flavours and textures, and exquisite craftsmanship – each dish like a small *objet d'art*, presented with a touch of ceremony that amplifies its emotional impact.

"I have always felt a strong connection with hand craftsmanship," says Chef Himanshu Saini. "Whether drawing out the fine details of flavour profiles or sculpting the presentation of a dish, my foundation lies in the tactile connection with the ingredients. That connection immediately struck me when I visited the Jaeger-LeCoultre Manufacture and, for the first time, saw watchmakers at work. Through the intricacy and precision of craftsmanship, we share a deep affinity that I aim to express in my creations for the Precision Atelier."

An Unexpected Gastronomic Journey in Four Experiential Bites

For the menu of four experiential bites that will be offered to Jaeger-LeCoultre's guests in the Precision Atelier, Chef Himanshu Saini has reinterpreted the culinary legacy of his Indian roots, combining the flavours of the sub-continent with ingredients from the Vallée de Joux, adding a distinctive yet subtle Swiss accent to each creation. In his signature style, he deconstructs and creatively reconstructs ingredients, playing with textures and harnessing proportions, shape, symmetry and colour to present each dish in an unconventional and visually captivating form. The Precision Atelier takes guests on a true adventure in taste and texture – a fascinating journey through layers of precisely blended and balanced flavours that evolve on the palate, with the added surprise of familiar ingredients taking on unexpected textures.



For each of the bites, Chef Himanshu Saini has drawn inspiration from different aspects of precision that he observed during his visit to the Manufacture in Le Sentier:

- 'Crimson Rosette' expresses the notion of Precision of Fabrication through an intricate assembly of colours and forms, layering together the flavours of beetroot, pine nuts, orange zest, amaranth and arugula;
- Alluding to the Precision of Transformation in watchmaking – from raw materials to finished timepieces – 'Verbena Outburst' features a 'liquid stone' flavoured with lemon verbena, mint and Indian spices;
- 'Mysterious Forest' encapsulates the Precision of Taste, uniting the flavours of wild mushrooms, artichokes and chestnuts in a presentation that immediately brings to mind the mossy floor of the Vallée de Joux pine forests;
- 'Pine Nut Delight' translates the Precision of Chronometry through a meticulously timed soaking process that creates a rich pine nut milk. Combined with cacao, vanilla, red grapes, hibiscus and spices, it delivers an extraordinary taste sensation.

As in the Trèsind restaurants, each of the bites will be served with a specially created beverage that completes the layers of flavour, creating a perfectly judged balance between the food and the drink – soft balanced with strong, delicate balanced with bold, lightness balanced with depth and complexity – and will be presented with a dash of ceremony that adds another dimension to the experience.

- 'Crimson Rosette' is paired with Blueberry & Kokum Vermouth Tea (** contains alcohol*)
- 'Verbena Outburst' is complemented by Persimmon and Marigold Soda
- 'Mysterious Forest' is perfectly balanced by White Asparagus and Mushroom Tea
- 'Pine Nut Delight' is presented with Red Wine Milk Punch (** contains alcohol*)

"We are delighted to welcome Chef Himanshu Saini; his expertise brings an exciting dimension to our Made of Makers programme, enriching it with culinary artistry and innovation," says Catherine Rénier, CEO of Jaeger-LeCoultre. "At Jaeger-LeCoultre we strongly believe in the convergence of craftsmanship across many disciplines. There is a deep affinity between the artistic world and our Maison and working with a culinary virtuoso like Chef Himanshu Saini allows us to explore uncharted territories where precision, creativity and passion intersect."

About Chef Himanshu Saini

Chef Himanshu Saini is one of the world's most acclaimed Indian chefs – often referred to as an Ingredient Scientist to describe his unique approach to modernist gastronomy. From the beginning, his mission has been to change the perception of Indian cuisine and elevate how we experience it. Chef Himanshu Saini's restaurants in Dubai and Mumbai eloquently express his unique perspective on Indian cuisine in the gastronomic world at large. His flagship Dubai restaurant, Trèsind Studio – which he calls "my theatre of dreams" – was immediately awarded a Michelin star when the eponymous guide was introduced to the UAE in 2022. One year later he won a second star – a



remarkable achievement to be elevated so quickly to two-star status. Creative and progressive in his approach to both flavours and presentation, Chef Himanshu Saini combines the chemistry of ingredients and physics of cooking with innovative techniques and great artistic flair to create entirely new dining experiences.

About Made of Makers

The Made of Makers programme brings together a community of artists, designers and craftsmen from a variety of disciplines outside watchmaking. Expanding the dialogue that exists between horology and art, the programme is founded on the core principles that have always defined La Grande Maison: creativity, expertise and precision. It focuses on world-class creators who share the Maison's values and whose work explores new forms of expression through different and often unexpected materials and media. Each year, new works commissioned through the programme animate the exhibitions that Jaeger-LeCoultre stages around the world, amplifying the chosen theme and creating new opportunities for audiences to engage and to become part of the wider conversation about art, craft and design.

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