# Mr. Christopher Pitts, Director of Culinary

## A Culinary Maestro with Global Acclaim

Christopher Pitts' journey in hospitality began in the esteemed kitchens of Tennessee's luxury hotels, including the Biltmore Estates and The Ritz-Carlton Atlanta, where he trained under the tutelage of Michelin-starred Chef Arnaud Berthelier. His relentless pursuit of excellence soon brought him to Shanghai's vibrant culinary landscape, where he left an indelible mark at Michelin-starred establishments such as Sir Elly's at The Peninsula and Jason Atherton's celebrated concepts, HIYA and Table No.1. Under his leadership, these venues saw remarkable revenue growth and cemented their reputations as dining destinations of distinction.

## Architect of Operational Excellence

Most recently, as Corporate Director of Food and Beverage Operations at Artyzen Hospitality Group, Pitts masterfully orchestrated the F&B strategy for 17 luxury properties across Mainland China, Macau, and Singapore. His tenure was marked by transformative achievements, including the successful launch of over ten innovative dining concepts and the seamless pre-opening of five new hotels - each delivered on time and within budget. His keen eye for efficiency led to a reduction in procurement costs without compromising quality, while his sustainability initiatives significantly reduced food waste across the portfolio.

## A New Chapter of Innovation and Leadership

In his new role, Christopher will spearhead the strategic development and operational execution of the hotel's F&B portfolio. His appointment underscores The PuLi's commitment to redefining luxury hospitality through exceptional dining experiences that blend creativity, authenticity, and impeccable service.

*"Christopher's extraordinary ability to translate culinary passion into operational success makes him the ideal leader for our F&B vision,"* said Matthieu Bertho, General Manager of The PuLi. *"His expertise and innovative spirit will undoubtedly elevate our offerings to new heights."*

*"I am thrilled to join The PuLi and look forward to collaborating with the talented team to create unforgettable culinary journeys,"* shared Christopher. *"Together, we will push boundaries and set new standards in hospitality."*

THE PULI
HOTEL AND SPA

**About Urban Resort Concepts**

Urban Resort Concepts (URC) is a hotel Management Company founded by seasoned hoteliers with extensive knowledge and experience in managing some of the world's most renowned luxury hotels. Decidedly committed to fostering and showcasing the specific qualities of a destination in service delivery and physical product, properties managed by URC are slated to be conceptually at the forefront of affording guests intimate access to each hotel's respective destination and culture. For more information, visit www.urbanresortconcepts.com.

**About The PuLi Hotel and Spa**

One of Shanghai's first urban resort hotels, The PuLi Hotel and Spa (The PuLi) offers an oasis in the heart of the city. Conveniently located close to Shanghai's business, sightseeing and entertainment district, guests enjoy the greenery of Jing'An Park. Imbued with contemporary charm and references to Chinese culture, The PuLi comprises 193 luxuriously appointed rooms and 36 exceptional suites. Embracing the resort concept, The PuLi is home to the Michelin-starred PHÉNIX restaurant, the Long Bar, Garden Terrace and UR Spa.

For more information, please visit:
Website: www.thepuli.com
Weibo: 璞麗酒店
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