# NICK HONEYMAN

**Location:** Auckland

Introducing Nick Honeyman: A two-time MICHELIN star awarded culinary maestro with a flair for kiwi-french fusion.

C'est délicieux! South African-born Nick Honeyman is the mastermind behind exceptional French cuisine with a unique Kiwi twist.

In June 2026, Nick was again awarded One MICHELIN Star, for Paris Butter, in the inaugural MICHELIN Guide New Zealand ceremony, officially putting Paris Butter on the global stage. Nick's seasonal south of France restaurant, Le Petit Léon, was awarded a MICHELIN star in 2014. Nick's culinary creations are a symphony of warmth, precision, and honesty, blending his extensive knowledge with artistic flair and the finest local produce.

Nick's culinary journey began in Australia, where he honed his skills as a chef before embarking on a life-changing adventure to France. Immersed in the world of Michelin-starred restaurants, he absorbed the essence of French cuisine and culture, fueling his passion for culinary excellence.

Returning to New Zealand, Nick's career reached new heights as an executive chef at prestigious establishments. Eventually, he fulfilled his dream by opening his acclaimed restaurant, Paris Butter, a Metro magazine Top 50 and Worlds50best-listed culinary gem. Not stopping there, he also captivated audiences with his own TV show, "The Best of New Zealand with Nick Honeyman."

Beyond the kitchen, Nick's personal growth was profoundly influenced by his relationship with his wife, Sina, and their beautiful daughters. Through her thoughtful questions and unwavering support, Nick found a balance and calmness that transformed his approach to cooking and life.

Fatherhood became his driving force, inspiring him to give back to others and learn from their experiences. Escaping the constraints of the traditional restaurant system, Nick championed a new model, valuing work-life balance and the well-being of his team. He nurtures a close-knit, motivated crew that collaborates, learns, and grows together.

Passionate about movement and well-being, Nick's team enjoys regular workouts with Commonwealth Games gymnast Mark Holyoake, fostering

improved posture and teamwork in the restaurant. They even have the "Saturday Night Project," a creative challenge that elevates their skills and sparks fresh culinary ideas.

Embracing the power of collaboration, Nick surrounds himself with exceptional individuals, fostering an environment where everyone can thrive. He encourages his team's ideas and empowers his sous chef to take on more responsibilities, paving the way for a seamless transition of leadership.

Fueling his creativity and replenishing his soul, Nick and Sina spend six months each year in the south of France, where they run Le Petit Léon, a rustic French restaurant with a touch of fine dining. Surrounded by sunflowers and inspired by the beauty of France, Nick turns these moments into exquisite dishes, creating memories to be cherished with Sina.

Nick Honeyman is more than a chef; he is a visionary, a leader, and a devoted father. His cooking demonstrations and speaking engagements are a feast for the senses, offering a fusion of cultures, flavours, and inspiration. With Nick, your audience will experience a culinary journey like no other, embracing the joy of cooking, the power of collaboration, and the art of living life to the fullest.  Available as a guest speaker, for cooking demonstrations, guest judge and panelist.

## SKILLS

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| **Other** | Chef, Cooking, Corporate Speaking, Public Speaker, Television Presenter |
| **Speaking Topics** | Celebrity, Cooking / Chef, Inspirational, Lifestyle, Mindset, Motivational, Panel Discussions, Parenting, Well-being, Work-Life Balance |

## SOCIAL MEDIA

Instagram : 17,200 followers