

RIZWAN HOUSSENALY KASSIM

Founder & Chief Executive Officer – RIKAS Hospitality Group
Chief Executive Officer – Paris Society International
F&B Leadership – Ennismore



Rizwan Houssenalay Kassim is a visionary force in global hospitality whose bold creativity, entrepreneurial mastery and cultural sensibility have reshaped luxury dining and lifestyle experiences from Dubai to the world stage. As the Founder and Global CEO of [RIKAS Hospitality Group](#) and newly appointed CEO of [Paris Society International](#), part of the Ennismore lifestyle hospitality family, he stands at the forefront of a new era in experiential hospitality.

Born and raised in Paris, Kassim's journey began with a deep appreciation for design-led hospitality and emotionally resonant guest experiences. His early work with *La Cantine du Faubourg* in Paris ignited a passion for hospitality that would define his career. Spotting the untapped potential of Dubai long before it became a global food and lifestyle capital, he brought La Cantine to the UAE, laying the foundation for what would become one of the region's most influential hospitality platforms.

Under his leadership, RIKAS Hospitality Group has grown from a single restaurant concept into a portfolio of over 25 critically acclaimed venues, including Mimi Kakushi, Gigi Rigolatto, Kyma Beach, Tagomago, Lana Lusa, Chez Wam and La Cantine du Faubourg, that have helped define Dubai's vibrant culinary landscape. His commitment to creativity, quality and cultural storytelling has not only elevated guest experiences but also positioned RIKAS as a cornerstone of the emirate's tourism and lifestyle ecosystem.

Kassim's influence extends far beyond Dubai. He has steered strategic international partnerships with global hospitality leaders including **Ennismore/Accor** and **Paris Society**, bringing world-class

concepts to new audiences across Europe, the Middle East, Asia, and the Americas. In his expanded role with Paris Society International, he spearheads global food & beverage strategy and concept innovation, championing collaborative growth that bridges cultures and continents.

Rizwan's philosophy centres on creating emotionally resonant hospitality experiences built on design precision, cultural relevance and operational excellence. As Chief Executive Officer of Paris Society International within Ennismore, following the integration of RIKAS Hospitality Group into Paris Society's global platform, he is leading a disciplined phase of international expansion with upcoming openings in Miami, Bodrum, Bahrain and other strategic markets, further strengthening the group's position at the forefront of lifestyle dining and experiential hospitality worldwide.

His bold vision has earned industry-wide recognition & press features:

- Recognized as one of *Forbes Middle East's* [20 Leaders Behind Luxury Dining in the Middle East](#), highlighting his role in shaping regional culinary culture and hospitality growth.
- Shortlisted on [Caterer Middle East's Power List 2025](#) as one of the region's most visionary and influential restaurateurs.
- Honoured at the [Future Hospitality Summit \(FHS\) World Awards 2024](#) for his exceptional contributions to the Middle East's dining scene.
- Prominently featured on *Esquire Middle East's* [Rizwan Kassim: The man who taught Dubai how to dine](#), highlighting his unique vision for Dubai's hospitality scene.
- Prominently featured on *GQ Middle East's* [Restaurateur Rizwan Kassim is Designing Dubai's Dining Future](#) as successfully overseeing the development of 21+ venues in roughly 10 years.
- Guested on [The Design Pod](#) to discuss strategies to craft hospitality experiences beyond dining.
- Guested on [Smashi Business Show](#) in an interview on entrepreneurship and business strategy.

Under his leadership, the group's venues have earned recognition from the industry's most respected authorities. Highlights among the group's numerous industry accolades include [Mimi Kakushi](#) ranking No. 36 in **The World's 50 Best Bars** and [Chez Wam](#) placing No. 40 in *Middle East and North Africa's 50 Best Restaurants 2026*, in addition to being featured in the **50 Best Discovery List**. In the **Michelin Guide Dubai, XU** was recognised as *Best Chinese Restaurant*. In the **Gault and Millau UAE Guide 2026**, [Eugène Eugène](#) and [Mimi Kakushi](#) were each awarded one toque, with [Chez Wam](#) included in the guide. Further distinctions include [Maison Revka](#) being named Best Design by **Tatler Best Middle East 2025**, [Gigi Rigolatto](#) receiving *Newcomer of the Year* and *Best Beach Restaurant* at the **What's On Awards 2025**, [La Cantine Beach](#) winning Best Beach Club, [Tagomago](#) recognised as *Best Alfresco Restaurant*, [Lana Lusa](#) awarded *Favourite Casual Mediterranean Restaurant*, and [Eugène Eugène](#) named *Favourite French Restaurant* at the **FACT Awards**.

The New Global Ennismore F&B Platform, a New Vision of Hospitality

Paris Society is the new global food and beverage platform of Ennismore: a unique collection of brands supported by creative consultancy and industry-leading operating capabilities. Built through strategic acquisitions and in-house development, the platform brings together more than 50 brands across four distinct tiers: Iconic Enclaves, Immersive Experiences, Convivial Destinations and Neighbourhood Favourites. Founded by Laurent de Gourcuff and internationally led by Rizwan Kassim in partnership with Ennismore founder Sharan Pasricha, the platform reflects a multi-entrepreneurial vision uniting creative leadership with institutional scale.

With the unified brand house operating across France, the United Kingdom, the Middle East, Turkey and the United States, Paris Society continues to open iconic venues in new cities and brands, including **Mondaine de Pariso Istanbul**, **Gigi Rome**, **Il Bambini Club Shoreditch**, **Minim's Paris** and **Pepperoni Comedy Club Dubai**. Its global Paris Society membership ecosystem drives recurring revenue and enhances guest lifetime value across markets, while its design-led, entertainment-driven approach transforms restaurants and hotels into culturally relevant, high-performing destinations. Through integrated management, licensing and lease models across Ennismore hotels, third-party hotels and standalone assets, Paris Society represents a vertically integrated, globally scalable hospitality platform engineered to deliver sustained asset performance, diversified revenue streams and long-term brand equity growth.