

# CULINARY GREATS

## at Mandarin Oriental, Bangkok

18<sup>th</sup> – 23<sup>rd</sup> February, 2017



Chef Umberto Bombana



Chef Julien Royer



Chef Arnaud Dunand Sauthier



Chef Richard Ekkebus



Chef Ryan Clift



Chef Mingoo Kang



Chef Luca Fantin



Chef Dharshan Munidasa

Eight internationally acclaimed chefs representing eight incredible restaurants around Asia will be performing at Mandarin Oriental, Bangkok, to create the ultimate dining experience. Discover exquisite cuisines, innovatively prepared by these 'Culinary Greats' and enjoy the luxurious ambience, as well as the legendary Oriental service.

*For reservation please call +66 (2) 659 9000 or email: [mobkk-restaurants@mohg.com](mailto:mobkk-restaurants@mohg.com)  
48 Oriental Avenue, Bangkok Thailand 10500 [www.mandarinoriental.com/bangkok](http://www.mandarinoriental.com/bangkok)*

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#CGatMOBKK



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Date	Chef	Venue	Cuisine	Menu Price per Person (THB)	Remarks
18 February	Chef Umberto Bombana	Le Normandie	Italian	9,500++	Dinner
19 February	Chef Julien Royer Chef Arnaud Dunand Sauthier	Le Normandie	French French	6,500++	'Four Hands' Lunch
19 February	Chef Richard Ekkebus Chef Ryan Clift Chef Mingoo Kang	Lord Jim's	French Modern Gastronomy Korean	7,800++	'Six Hands' Dinner
22 February	Chef Luca Fantin	Le Normandie	Italian	4,500++	Dinner
23 February	Chef Dharshan Munidasa	Lord Jim's	Sri Lankan	3,500++	Dinner

Prices are in Thai Baht and subjected to 10% service charge and applicable government tax.



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**19<sup>th</sup> February, 2017**  
**'Four Hands Lunch' at Le Normandie**  
**by Chef Arnaud Dunand Sauthier & Chef Julien Royer**  
**9 Courses, THB 6,500 ++**



*Arnaud Dunand Sauthier*  
*Le Normandie - Mandarin Oriental, Bangkok*

Renowned throughout Asia, Le Normandie is acclaimed for its imaginative French cuisine by Chef Arnaud Dunand-Sauthier. Pure and precise flavours, the evidence of taste combinations and the subtlety of herbs and seasonings offer a genuine and unique experience of haute cuisine. Le Normandie offers to our distinguished guests - from Thailand and all over the world - an exceptional fine-dining experience.

Chef Arnaud has over two decades of experience in gastronomy, having worked with renowned culinary talents worldwide, including Georges Blanc in Vonnas and Marc Veyrat in L'Auberge de L'Eridan. He also spent three years at Maison Lameloise in Burgundy before venturing to Le Crillon in Paris under the leadership of Jean-Francois Piège.

Chef Arnaud is delighted to share his culinary passion, where he takes Le Normandie's loyal diners to new heights of fine dining excellence. He introduces a new generation of culinary explorers to the sophistication of his haute cuisine. For this extraordinary young talent, his passion for food is as spectacular as his zest for life. "I am a young man myself who is travelling the world in search of new experiences and gastronomy, and Le Normandie is my opportunity to share the best of my culinary journey so far with fellow travellers," says Chef Arnaud.





**19<sup>th</sup> February, 2017**  
**'Four Hands Lunch' at Le Normandie**  
**by Chef Julien Royer & Chef Arnaud Dunand Sauthier**  
**9 Courses, THB 6,500 ++**



*Chef Julien Royer*  
*2 Michelin Stars*  
*Odette - Singapore*

Chef Julien Royer is an award-winning chef and co-owner of Odette, a two-Michelin starred Modern French restaurant located at the National Gallery Singapore.

Odette is named in tribute to Royer's grandmother, one of his greatest influences in life and in the kitchen, and reflects her belief in always ensuring that the fundamental pleasures of enjoying a meal are delivered in the most thoughtful, welcoming and hospitable manner. This ethos has directed every aspect of the Odette experience, harking to a new age in fine dining.

Royer has devoted years to forging lasting relationships with some of the finest boutique producers from around the globe. He takes pride in offering guests a unique opportunity to taste these exceptional ingredients at their peak in his restaurant in the heart of a city that is itself at the crossroads of the world. The result of this devotion to sourcing is an inspired effort that celebrates and respects seasonality and terroir as well as the skills of some of the world's top boutique producers.

Prior to Odette, Royer won over diners and critics during his four-year tenure at JAAN at Swissotel the Stamford, Singapore. The restaurant received numerous accolades under Royer's leadership, including 11<sup>th</sup> place on the Asia's 50 Best Restaurants 2015 and 74<sup>th</sup> on the World's 50 Best Restaurants 2015 long list. Royer was also named Chef of the Year at the World Gourmet Series Awards of Excellence 2014.







**Four Hands Lunch**  
**Chef Julien Royer – ODETTE**  
**Chef Arnaud Dunand Sauthier – Le Normandie**

**HORS D'OEUVRE**

Quinoa Cracker / Smoked Eel / Crème Fraiche / 24 Months Comte Sponge / *Chef Julien*  
Puffed Bread, Langoustine Cream and Herring Roe / Snail Tart with Pickled Vegetables / *Chef Arnaud*

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**HOKKAIDO UNI**

Langoustine Tartar / Granny Smith Apple / Oscietra Caviar / *Chef Julien*

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**SEA FRAGRANCY**

Crabmeat / Grey Prawn / Bouillabaisse / Horseradish / *Chef Arnaud*

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**BEETROOT VARIATION**

Stracciatella 'artigiana' Honeycombs / Pomegranate / *Chef Julien*

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**EGG YOLK 'TART'**

Cévennes Onion / Mushroom Ketchup / Tuber Melanosporum / *Chef Julien*

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**FOIE GRAS**

Umami Oyster / Jerusalem Artichoke / Bergamot / *Chef Arnaud*

\*\*\*

**BRITTANY WILD TURBOT**

Roots / Smoked Tea / *Chef Arnaud*

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**BBQ PIGEON 'FABIEN DENOUR'**

Smoked Salsify / Hazelnuts / Jus D'Abats / *Chef Julien*

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**KABOCHA PUMPKIN**

Apricot / Matcha / Earl Grey / *Chef Julien*

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**POTATO**

Cassis / Corn / Milk / *Chef Arnaud*

**Le Normandie**  
**Lunch – 19 February 2017**  
Menu Price THB 6,500++

Prices are quoted in Thai Baht and are subject to 10% service charge & applicable government tax