# CULINARY GREATS at Mandarin Oriental, Bangkok

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



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 48 Oriental Avenue, Bangkok Thailand 10500 www.mandarinoriental.com/bangkok

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#CGatMOBKK



# **CULINARY GREATS**

# at Mandarin Oriental, Bangkok

 $18^{th} - 23^{rd}$  February, 2017

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++ y	'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.









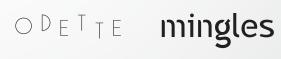












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# 18<sup>th</sup> February, 2017 Dinner at Le Normandie 6 Courses, THB 9,500 ++



Chef Umberto Bombana 3 Michelin Stars, No.13 - Asia's Best 50 restaurants 8 ½ Otto e Mezzo Bombana - Hong Kong

Hailed as 'The King of White Truffles', Chef Umberto Bombana delights the palates of the world's finest gourmets. A native of Bergamo in Northern Italy, Chef Bombana's talent and skills took him around the world, eventually arriving in Hong Kong in 1993 to open Toscana, which became an iconic destination of the fine dining scene for 15 years. Recognition for Chef Bombana's culinary creations reached an unprecedented level of prestige when he was awarded the Best Italian Chef in Asia by the Italian Culinary Institute for Foreigners (ICIF) in 2002 and then Worldwide Ambassador of the White Truffle in 2006 by the Piedmontese Regional Enoteca Cavour in Italy.

In 2008, Chef Bombana began his most personal and distinctive project - 8½ Otto e mezzo BOMBANA. The restaurant name, selected personally by the chef as a tribute to his favorite Italian film director Federico Fellini's 1963 movie "8½", is a celebration of Italian lifestyle and art. In December 2010, the restaurant was awarded two Michelin stars after only eleven months of opening. It further achieved three stars in the 2012 Michelin Guide Hong Kong & Macau, becoming the first and only Italian restaurant outside Italy to receive such high recognition and since then, it has retained the honour for six consecutive years.











#### Chef Umberto Bombana – 8 ½ Otto e Mezzo

#### **Red Tuna Tartar**

Golden Oscietra caviar, yuzu tofu dressing

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## Roasted Octopus and Artichoke

Greens and lemon oregano dressing

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#### Home-made Cavatelli

Shellfish ragout and sea urchin

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### **Aromatic Cheese Risotto**

Iberico pork pluma, fennel pollen

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## Mayura 'Signature' Tenderloin

Cheek and truffle jus, 'melanosporum' black truffle

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## Hazelnut and Chocolate

Hazelnut crunch, warm chocolate mousse and hazelnut gelato

Le Normandie Dinner – 18 February 2017

Menu Price THB 9,500++ Wine Pairing THB 2,500++ Menu Price with Wine Pairing THB 12,000++

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