

# 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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## at Mandarin Oriental, Bangkok

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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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**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.





**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.





**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**  
**‘Six Hands Dinner’ at Lord Jim’s**  
**by Chef Mingoo Kang, Chef Ryan Clift & Chef Richard Ekkebus**  
**9 courses, THB 7,800++**



*Mingoo Kang*  
*1 Michelin Star, No.15 - Asia’s Best 50 restaurants*  
*Mingles – Seoul, Korea*

When he opened Mingles in Seoul in 2014, Chef Mingoo Kang set out to take Korean food to the world.

Chef Kang trained under Martin Berasategui in San Sebastian, Spain, and later enjoyed stints at Nobu in Miami and the Bahamas. He specialises in jang, or traditional Korean sauce, and dishes on his menu include charred beef tenderloin with truffle jang and a ‘jang trio’ dessert of doen-jang crème brûlée, gan-jang pican, gochu-jang grains and vanilla ice cream.

Taking inspiration from Buddhist priestess Junggwan, who advocates Korean temple cuisine, Kang developed a colourful temple ravioli dish, employing fermentation techniques that utilise every part of the ingredients. This recipe combines traditional Italian ravioli with Kang’s Korean fermentation techniques and temple beliefs.

Mingles entered Asia’s 50 Best Restaurants 2016 at No.15, the Highest New Entry to the list. The restaurant in Seoul’s buzzy Cheongdam-dong district ‘mingles’ Eastern and Western cuisines, taking inspiration from Kang’s time overseas.



**19<sup>th</sup> February, 2017**  
**'Six Hands Dinner' at Lord Jim's**  
**by Chef Ryan Clift, Chef Mingoo Kang & Chef Richard Ekkebus**  
**9 courses, THB 7,800++**

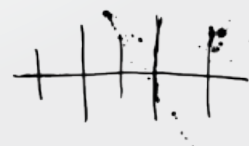


*Ryan Clift*  
*No. 31 - Asia's Best 50 restaurants*  
*Tippling Club - Singapore*

Over the course of his 20-year career, Ryan has worked with some of the world's best chefs, including Marco-Pierre White, Peter Gordon, Emmanuel Renaut, Shannon Bennett, and Raymond Capaldi.

In early 2008, Ryan moved to Singapore to start his own venture, determined to take modern food and cocktail pairing to a new level. It was here that Ryan and the Spa Esprit Group launched, Tippling Club. Tippling Club has been hailed as one of Singapore's top restaurants and in October 2010 was named in the annual Miele Awards Top 20 Restaurants in Asia. Most recently, Tippling Club was ranked No. 31 on Asia's 50 Best Restaurants 2016 and named 12<sup>th</sup> on the inaugural Asia's 50 Best Bars 2016 list.

At Tippling Club, Ryan seeks to subvert conventional dining by providing diners with an inimitable gastronomic experience. From using produce carefully sourced from Asia and around the world as well as herbs from his own farm, Tippling Club's dishes reflect Ryan's ingredient-driven approach to cooking, resulting in genuinely innovative permutations of flavour profiles and textures that are truly unique.





**19<sup>th</sup> February, 2017**  
**'Six Hands Dinner' at Lord Jim's**  
**by Chef Richard Ekkebus, Chef Mingoo Kang & Chef Ryan Clift**  
**9 courses, THB 7,800++**



*Richard Ekkebus*  
*2 Michelin Stars, No. 4 - Asia's Best 50 restaurants*  
*Amber - The Landmark Mandarin Oriental, Hong Kong*

Richard Ekkebus is the Culinary Director at The Landmark Mandarin Oriental, Hong Kong, overseeing the entire food and beverage at one of the city's most luxurious and distinctive five-star hotels. Under Richard's direction, Amber, the hotel's contemporary French restaurant has, for the ninth consecutive year, been awarded two Michelin stars by the Michelin Guide for Hong Kong and Macau and voted 20<sup>th</sup> best restaurant of the world by The World's 50 Best Restaurants 2016.

Richard began his illustrious career via an apprenticeship in his native Holland under Michelin-starred chefs Hans Snijders and Robert Kranenburg. In Holland, he won the prestigious Golden Chef's Hat for 'Young Chef of the Year', an honour that encouraged him to further perfect his art under the tutelage of some of the greatest three-star chefs in France, including Pierre Gagnaire, Alain Passard and Guy Savoy.

Richard takes particular pride in the superb quality of his ingredients. "There is no compromise regarding quality," he assures. "At Amber, we are committed to using the finest and freshest ingredients sourced from all parts of the world. Great emphasis is also placed on beautiful, creative presentations employing varying food textures and colours." In a city renowned throughout the world for its quality and variety of cuisine, Amber offers the best of modern French cuisine in an elegant and stylish setting.



**22<sup>nd</sup> February, 2017**  
**Dinner at Le Normandie**  
**5 Courses, THB 4,500 ++**



*Luca Fantin*  
*1 Michelin Star*  
*Bvlgari Il Ristorante - Tokyo, Japan*

The Michelin starred Executive Chef Luca Fantin's cuisine strikes a perfect balance between taste and aesthetics: the beautiful presentation and intense fragrances announce to the eyes and nose the extraordinary experience in store for the palate. His creative dishes are contemporary interpretation of Italian cuisine, based on the use of quality seasonal ingredients with refined techniques and artful creativity.

'Bvlgari Il Ristorante Luca Fantin' in Tokyo offers a contemporary interpretation of the Italian culinary tradition, in a sophisticated and at the same time informal atmosphere - a temple of fine cuisine that privileges the use of quality seasonal ingredients mostly local, refined cooking techniques and artful creativity. The experience, innovation and elegance of service are combined with esthetically harmonious colors and volumes. The sommelier's wine list boasts expertly selected vintages and a range of fine champagnes and sparkling wines.



**23<sup>rd</sup> February, 2017**  
**Dinner at Lord Jim's**  
**6 Courses, THB 3,500 ++**



*Dharshan Munidasa*  
*No.25 - Asia's Best 50 restaurants*  
*Ministry of Crab - Sri Lanka*

Sri Lanka's mighty lagoon crabs are the stars of the show at this fun and laid-back restaurant housed in a 400-year-old former Dutch hospital. Set up by one of Sri Lanka's most respected chefs, Dharshan Munidasa, in collaboration with cricketing legends Mahela Jayawardane and Kumar Sangakkara, Ministry of Crab only serves 'export-quality' crab in its dishes, with sizes ranging from 500g up to 'crabzilla' specimens weighing over 2kg. Prized by seafood lovers the world over, Sri Lanka's best crustaceans have traditionally been in short supply at home with most exported to Singapore, which perhaps explains why the restaurant has been hugely popular with locals and foreign visitors since it opened in 2011.

The seafood is treated with great respect in traditional Sri Lankan recipes including garlic chilli crab and crab curry with special implements to help diners pry the succulent meat from its shell, although they are more than welcome to use their fingers. The menu also celebrates other delights from the deep in clay-pot prawn curry and steamed ginger grouper, while Munidasa's Japanese roots (his critically acclaimed Japanese restaurant Nihonbashi has been going for more than 20 years) are also in evident in dishes including chicken teriyaki and ebi shioyaki (prawns). The signature Small Island Iced Tea, made with arrack, is the most popular means of accompanying the seafood, although there is also a concise range of beers and wines.

