

# information

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## **NORBERT A KOSTNER EXECUTIVE CHEF**

A native of Southern Tyrol in Italy, Norbert Kostner has made Thailand his second home when he visited the country 42 years ago. As Executive Chef in charge of all the gastronomic activities of the historic and legendary Oriental, Bangkok, his colourful culinary career has been focused on developing a comprehensive knowledge of various cuisines from around the world which are served at the hotel's restaurants.

“I am very passionate about cooking, whether it is Italian, Thai, French or Chinese. The cuisine I prepare transcends geographical and cultural boundaries because I want everyone to experience the richness and variety of all cuisines while at the same time respecting their authenticity.”

Sourcing the best ingredients, local as well as imported, is also one of Norbert Kostner's chief responsibilities. He has been ongoing advisor to the Royal Project which was established by His Majesty King Bhumibol Adulyadej of Thailand to convert opium fields in the mountains of northern Thailand into organic farms that cultivate temperate-zone fruit, vegetables, herbs and spices previously unavailable in Thailand. This programme also pioneered the rearing of Bresse chicken outside of France.

Norbert Kostner also oversaw the compilation of The Oriental Cookbook which was published to commemorate the hotel's 125<sup>th</sup> Anniversary in 2001 and has been with the hotel since 1974.