Mandarin Oriental, Geneva
Quai Turrettini 1, 1201 Geneva, Switzerland
Telephone +41(22) 909 0000 Facsimile +41(22) 909 0010
www.mandarinoriental.com/geneva

MANDARIN ORIENTAL
GENEVA

RASOI BY VINEET - THE CHEFS BEHIND FINE INDIAN CUISINE AT MANDARIN ORIENTAL, GENEVA

Vineet Bhatia - Chef-Patron

Born in Mumbai, Vineet Bhatia's influences have been based on the traditions of Indian Life and family. His almost military style training at the Oberoi School of Hotel Management in New Delhi, mixed with the one unquestionable Bhatia ingredient "passion", created some of the most innovative and outstanding Indian cuisine of the century. His light and imaginative dishes display a clever balance between innovation and an immense respect for the history of Indian cooking.

Recognised by food critics, fellow chefs and devoted customers alike, Chef Bhatia was awarded his first Michelin star in 2001, the first Indian Chef-Restaurateur to do so in 102 years.

"The only way forward is to improve and get better," he says. His personal venture **RASOI** in London also received a Michelin Star in 2006 and has been leading the way with cutting edge and innovative cuisine.

Bhatia went down in the history books again when in 2009, **'Rasoi by Vineet -Geneva'** was awarded its first Michelin Star, thereby making him the second UK based Chef to hold a star outside of the UK and the only Indian Chef to have two of the coveted stars. The restaurant also became the first Indian restaurant in continental Europe to hold such a distinction.

Prashant Chipkar – Chef de Cuisine, Rasoi by Vineet

Brought up in Pune, India, Prashant Chipkar is the Head Chef of 'Rasoi by Vineet' at Mandarin Oriental, Geneva.

Chipkar is at the helm of Rasoi by Vineet since June 2014. Before taking up this position, he spent time at the Michelin starred 'Rasoi' restaurant in London under the guidance of Chef Vineet Bhatia to understand the finer details of the cuisine and to master the concept of evolved Indian food.

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Chef Chipkar has spent the past ten years in the culinary industry and prior to joining Mandarin Oriental, he gained an impressive amount of experience working with TAJ Hotels and Resorts in India and he directed the kitchen team for four years at famous Indian gastronomic restaurant, Gaggan in Bangkok.

In the Chef's own words – 'Indian food is sometimes misconceived to be prepared with excessive spices. However, when cooked with the right technique, the spices form an exquisite blend and provide a burst of fresh flavours which could also be enjoyed with the best of champagnes and wines, thereby providing a great dining experience.

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For further information, please contact:

Alexandra Caron (acaron@mohg.com)
Marketing & Communications Manager
Tel: +41 22 909 09 04