

CULINARY GREATS

at Mandarin Oriental, Bangkok

18th – 23rd 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
48 Oriental Avenue, Bangkok Thailand 10500 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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48 Oriental Avenue, Bangkok Thailand 10500 www.mandarinoriental.com/bangkok



19th 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 20th 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.



19th 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.



19th February, 2017
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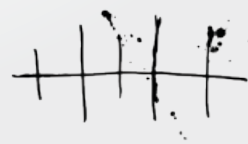


Ryan Clift
No. 31 - Asia's Best 50 restaurants
Tippling Club - Singapore

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 12th 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.





Six Hands Dinner

Chef Richard Ekkebus – Amber

Chef Ryan Clift – Tippling Club

Chef Mingoo Kang – Mingles

DAVID HERVÉ 'ROYALE' OYSTER

Coagulated at 70°C with sake lees, lemon, Granny Smith & salicornia

Chef Richard

PETUNA OCEAN TROUT

Smoked ox tongue, horseradish cream

Chef Ryan

KOREAN ABALONE PORRIDGE

Chef Mingoo

DUCK FOIE GRAS

Poached fondant with pickled daikon, heirloom radish, sea grapes & dashi

Chef Richard

WILD TURBOT

Squid, jamón Ibérico de bellota, turnip, watercress emulsion

Chef Ryan

TEMPLE RAVIOLI

Mushroom duxelles, smoked eggplant and Gobi namul filling, fermented vegetable broth

Chef Mingoo

MIYAZAKI 'OUKA FARM' WAGYU BEEF STRIPLOIN

Barbecued then dusted with seaweed, dulce & red cabbage slaw, horseradish & pepper berry emulsion

Chef Richard

Pre-Dessert

STRAWBERRIES AND CREAM

Crème fraiche sorbet, mint

Chef Ryan

Jang 'Mingling' Trio

Doenjang crème brûlée, pecan garnish with ganjang reduction and puffed rice roasted in gochujang

Chef Mingoo

Petit Fours

Bell pepper and raspberry with purple shiso / *Chef Richard*

Pork and cocoa / *Chef Ryan*

Korean pumpkin ball with plum / *Chef Mingoo*

Lord Jim's

Dinner – 19 February 2017

Menu Price THB 7,800++

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