

# 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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#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<br>Chef Arnaud Dunand Sauthier            | Le Normandie | French<br>French                      | 6,500++                     | 'Four Hands' Lunch |
| 19 February | Chef Richard Ekkebus<br>Chef Ryan Clift<br>Chef Mingoo Kang | Lord Jim's   | French<br>Modern Gastronomy<br>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.



Le Normandie



AMBER  
RICHARD EKKEBUS



BVLGARI  
IL RISTORANTE  
LUCA FANTIN



ODETTE

mingles

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MANDARIN ORIENTAL  
BANGKOK

**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