

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*

Support the event by posting your pictures or video of this event on social media with hashtag:

#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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22nd 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.





Chef Luca Fantin – Il Ristorante

COLLEZIONE

CIPOLLA TARTUFO NERO

Onion black truffle

CAPE SANTA DOLCE ACIDA

Scallop sweet acid

SPAGHETTI MONOGRANO FELICETTI CAVIALE

Cold spaghetti monograno Felicetti with caviar

RISOTTO CARNAROLI CON SPEZIE E ACQUA DI PARMIGIANO

Risotto carnaroli with spices and Parmesan water

GUANCIALE WAGYU RADICCHIO

Cheek wagyu with radicchio salad

LATTE FRESCA

Fresh milk

Le Normandie

Dinner – 22 February 2017

Menu Price THB 4,500++

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