

# 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 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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**23<sup>rd</sup> February, 2017**  
**Dinner at Lord Jim's**  
**6 Courses, THB 3,500 ++**



*Dharshan Munidasa*  
*No.25 - Asia's Best 50 restaurants*  
*Ministry of Crab - Sri Lanka*

Sri Lanka's mighty lagoon crabs are the stars of the show at this fun and laid-back restaurant housed in a 400-year-old former Dutch hospital. Set up by one of Sri Lanka's most respected chefs, Dharshan Munidasa, in collaboration with cricketing legends Mahela Jayawardane and Kumar Sangakkara, Ministry of Crab only serves 'export-quality' crab in its dishes, with sizes ranging from 500g up to 'crabzilla' specimens weighing over 2kg. Prized by seafood lovers the world over, Sri Lanka's best crustaceans have traditionally been in short supply at home with most exported to Singapore, which perhaps explains why the restaurant has been hugely popular with locals and foreign visitors since it opened in 2011.

The seafood is treated with great respect in traditional Sri Lankan recipes including garlic chilli crab and crab curry with special implements to help diners pry the succulent meat from its shell, although they are more than welcome to use their fingers. The menu also celebrates other delights from the deep in clay-pot prawn curry and steamed ginger grouper, while Munidasa's Japanese roots (his critically acclaimed Japanese restaurant Nihonbashi has been going for more than 20 years) are also in evident in dishes including chicken teriyaki and ebi shioyaki (prawns). The signature Small Island Iced Tea, made with arrack, is the most popular means of accompanying the seafood, although there is also a concise range of beers and wines.







## **Chef Dharshan Munidasa – Ministry of Crab**

### **Prawn Curry Bisque**

This curry soup combines the flavour profiles of freshwater and Tiger Prawns with an array of Sri Lankan spices

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### **Olive Oil Kake Tai Cha**

The 2.0 version of Nihonbashi's Olive Oil and Soy Sashimi, Tai Chazuke is traditionally a bowl of rice topped with Tai sashimi slices and hot tea (Cha) or broth made from the bones of the Tai poured on the sashimi. This Nuevo Tai Chazuke replaces the tea with piping hot olive oil. Break the egg yolk and glaze the fish to find a new combination

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### **Otoro Sumibiyaki**

Otoro (Fatty Tuna Belly) is considered by the Japanese to be one of the most desirable parts of the Tuna, and is graded for quality based on its marbling similar to sirloin. For this dish the Otoro is charcoal grilled and cooked like Yakitori on skewers, where the fatty tissue melts together with the tuna to provide a rich and creamy texture

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### **Baked Crab**

Inspired by the classic, Dharshan's version focuses on bringing the crab to the fore and has been texturally compared to a crab risotto

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### **Garlic Chilli Fresh Water Prawn**

A 'Ministry of Crab' original which is a blend of the distinct flavours of Italian olive oil, garlic, Sri Lankan chilli flakes and Japanese soy sauce

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### **Pepper Crab**

This dish, made using hand crushed pepper corns (the king of spice in Sri Lanka), whole pepper corns and pepper stock, fuses two ingredients endemic to Sri Lanka

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### **Coconut Panna Cotta**

A rich and creamy coconut indulgence

**Lord Jim's**

**Dinner – 23 February 2017**

Menu Price THB 3,500++

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