## SO AMAZ

## NG CHEFS

11<sup>TH</sup> - 18<sup>TH</sup> NOVEMBER 2016 5<sup>TH</sup> EDITION

## 16 CHEFS, 11 STARS, AND A HIGH 5!

Five elements. Five Olympic rings. A lot of life's most complete packages can be neatly counted on one hand. For the 5th edition of SO Amazing Chefs, we're breaking out the silverware for the most stellar gastronomic lineup ever to gather on our home turf. This year, 7 chefs are making their debut at the culinary extravaganza, joining 9 returning maestros plus 6 of Sofitel's very own chefs across Asia Pacific. Together they add up to 11 Michelin stars. Now THAT deserves a high FIVE.

The eight-day program includes 8 themed degustation dinners, 2 weekend brunches, 6 once-in-a-lifetime cooking classes hosted by the chefs themselves, and a host of other culinary events including a ceramic BBQ demonstration and a cheese tasting.

Bon appétit!





• Chef-owner of CAFÉ CARON in Amsterdam, Netherlands

• Judge of MasterChef in Netherlands

• Author of 17 cook books and host of his own cooking show

• Member of the Village de Chefs Association





STRASBOURG, FRANCE

 Maître Boulanger-owner of Le Bistrot du Boulanger, awarded a Bib Gourmand status in the Michelin Guide 2016

 Recipient of "Baker of the Year" award in 2007

• CAP (Certificat d'Aptitude de boulanger) professional diploma holder



## DIDIER CORLOU

HANOI, VIETNAM

• Winner of Master Chef of France and Five-Star Diamond awards

• Chef-owner of La Verticale and Madame Hien in Hanoi. Vietnam

• Co-founding member of the Village de Chefs Association



## FERRY VAN HOUTEN

AMSTERDAM, NETHERLANDS

- Chef-owner of Het Bosch, waterfront restaurant in Amsterdam, Netherlands
- Founding member of the G6 Amsterdam culinary collective
- Secretary of chef organization Euro-toques Netherlands





• Chef-owner of one Michelin-starred restaurant, MaSa in Paris, France

 A flavor manipulator manipulateur de saveurs, from which his restaurant MaSa is named after





 Chef-owner of flagship Michelin-starred hotel and restaurant, Le Jardin des Sens serving contemporary Mediterranean cuisine in Montpellier, France

 Member of the Village de Chefs Association





## LAURENT PEUGEOT\*

BURGUNDY, FRANCE

 Opened six culinary establishments around the world including SushiKai, LP+Tetsu, and LP Réceptions

 Chef-owner of one Michelin-starred restaurant, Le Charlemagne in Burgundy, France

• Member of Chefs Nespresso HORECA



## LEONARD ELENBAAS

**'S-GRAVENZANDE, NETHERLANDS** 

 Chef-owner of Pure Passie (Pure Passion) restaurant

 Demonstration chef and ambassador for Big Green Egg Europe with demonstrations at Restaurant Noma\*\* Copenhagen, Restaurant Arzak\*\*\* San Sebastian, Chefs Revolution Librije\*\*\* Zwolle, Slovenia, Spain, Istanbul, Prague



# MICHAEL DYLLONG\* DORTMUND, GERMANY

- Head chef at Palmgarden restaurant (1 Michelin star, 15 points Gault Millau)
- Founder and general manager of VIDA by Dyllong & De Luca
- Recipient of Vice World Champion of Young Chefs 2011 (Istanbul) and Gault Millau: Young Talents 2014





NANCY, FRANCE

• Co-owner of one of the oldest family-run dairy producers specializing in cheese (since 1880)

Member of the International Cheese Guild

 Master-restauranteur of Les Frères Marchand restaurants





 Chef-Owner of Restaurant Patrick Jeffroy, two-starred Michelin

 Author of award-winning "Faim de mer en fin de terre" seafood cookbook

Member of Village de Chefs association





 Chef and co-owner of Corton, a former New French cuisine restaurant in New York (two Michelin stars in 2009) which was featured in the 2011 HBO documentary A Matter of Taste: Serving up Paul Liebrandt

 Awarded Youngest Three Star Chef (New York Times, 2000), The Best and the Brightest (Esquire, 2002), Best New Chef (Food and Wine, 2009)



## PAUL Smart

#### BANGKOK, THAILAND

- Executive Chef of SO Sofitel Bangkok
- Awarded the UK Commis Chef of the Year award
- The Winning Challenger Chef of Iron Chef Thailand™ TV Programme in both 2012 and 2013





• Maître-Chocolatier of Bonnat, the longest established chocolaterie in the world

 Awarded with 2 gold awards for Chocolate Maker and European categories at International Chocolate Awards 2015

• Member of the Village de Chefs Association





## **ASIA PACIFIC SOFITEL CHEFS**



ANDREA MOLINARI

EXECUTIVE CHEF
SOFITEL KRABI PHOKEETHRA
GOLF & SPA RESORT



JOOST BIJSTER
CHEF DE CUISINE OF PARK SOCIETY
SO SOFITEL BANGKOK



KENNY KARLSSON CHEF DE CUISINE OF RED OVEN SO SOFITEL BANGKOK

### **ASIA PACIFIC SOFITEL CHEFS**



OLIVIER GENIQUE

CHEF DE CUISINE OF ANGELINA
SOFITEL LEGEND METROPOLE HANOI



SORATAJ THESAPHU SOUS CHEF OF PARK SOCIETY SO SOFITEL BANGKOK



WANIDA CHANGSAKUNCHAI

JUNIOR SOUS CHEF OF CHOCOLAB

SO SOFITEL BANGKOK

#### SO AMAZING CHEFS 2016

#### FRIDAY, 11 NOVEMBER

6:00PM - 10:00PM SO AMAZING CHEFS DINNER - VIETNAMESE SPICES

4 COURSES: THB 3,000++ VENUE: PARK SOCIETY

CHEFS: DIDIER CORLOU, OLIVIER GENIQUE

7:00PM - 9:00PM WINE DOWN AT SO WITH CHEESE TASTING

2 HOURS OF WINE, TAPAS, AND CHEESE: THB 600++

VENUE: MIXO

BY: PATRICE MARCHAND (CHEESE MASTER)

#### SATURDAY, 12 NOVEMBER

10:00AM - 12:00PM CULINARY COOKING CLASS (2 DISHES)

THB 2,400++

**VENUE:** PARK SOCIETY

CHEF: DIDIER CORLOU (SPICES)

12:00PM - 3:00PM SO AMAZING CHEFS BRUNCH

THB1,950++ / THB2,350++ WITH FREE FLOW WINE

**VENUE: RED OVEN** 

CHEFS: ALAIN CARON, LEONARD ELENBAAS, THIERRY DRAPEAU,

JACQUES POURCEL, PATRICE MARCHAND

#### 6:00PM - 10:00PM

#### SO AMAZING CHEFS DINNER - FARM, SOIL & SEA TO PLATE

9 COURSES: THB 7.500++

9 COURSES: THB 8.900++ WITH WINE PAIRING

**VENUE: PARK SOCIETY** 

CHEFS: ALAIN CARON, LAURENT PEUGEOT, HERVE RODRIGUEZ, THIERRY DRAPEAU, PAUL LIEBRANDT, JACQUES POURCEL, OLIVIER GENIQUE, LEONARD ELENBAAS, STEPHANE BONNAT, WANIDA CHANGSAKUNCHAL

#### SUNDAY, 13 NOVEMBER

12:00PM - 3:00PMSO AMAZING CHEFS BRUNCH THB1,950++ / THB2,350++ WITH FREE FLOW WINE **VENUE: RED OVEN** 

CHEFS: LAURENT PEUGEOT, HERVE RODRIGUEZ, PAUL LIEBRANDT, MICHAEL DYLLONG, PATRICE MARCHAND, FERRY VAN HOUTEN

6:00PM - 10:00PM

SO AMAZING CHEFS DINNER - FIVE ELEMENTS

5 COURSES: THB 4.900++

5 COURSES: THB 5.900++ WITH WINE PAIRING

**VENUE: PARK SOCIFTY** 

CHEFS: BRUNO DINEL, OLIVIER GENIQUE, JEAN-BATISTE NATALI, MICHAEL DYLLONG. LAURENT PEUGEOT. HERVE RODRIGUEZ. STEPHANE BONNAT, PATRICE MARCHAND

#### MONDAY, 14 NOVEMBER

10:00AM - 12:00PM CULINARY COOKING CLASS (2 DISHES)

THB 2.400++

**VENUE: PARK SOCIETY** 

CHEFS: LAURENT PEUGEOT, HERVE RODRIGUEZ

#### 2:00PM - 4:00PM

#### CHOCOLATE COOKING CLASS (2 DESSERTS)

THB 1,400++

**VENUE:** CHOCOLAB

CHEF: STEPHANE BONNAT, WANIDA CHANGSAKUNCHAI

#### 6:00PM - 10:00PM

#### SOFITEL ASIA PACIFIC CHEFS DINNER

5 COURSES: THB 3,400++

5 COURSES: THB 4,400++ WITH WINE PAIRING

**VENUE:** PARK SOCIETY

**CHEFS:** OLIVIER GENIQUE, JOOST BIJSTER, KENNY KARLSSON, ANDREA MOLINARI. PAUL SMART. SORATAJ THESAPHU

TUESDAY, 15 NOVEMBER

10:00AM - 12:00PM CULINARY COOKING CLASS (2 DISHES) THB 2,400++

**VENUE: PARK SOCIETY** 

CHEFS: ALAIN CARON, FERRY VAN HOUTEN

2:00PM - 4:00PM

**CHOCOLATE COOKING CLASS (2 DESSERTS)** 

THB 1,400++

**VENUE:** CHOCOLAB

CHEF: STEPHANE BONNAT, WANIDA CHANGSAKUNCHAI

6:00PM - 10:00PM

SO AMAZING CHEFS DINNER

7 COURSES: THB 6,800++
7 COURSES: THB 8,200++ WITH WINE PAIRING

**VENUE: PARK SOCIETY** 

CHEFS: BRUNO DINEL, JEAN-BATISTE NATALI, THIERRY DRAPEAU, MICHAEL DYLLONG, ALAIN CARON, JACQUES POURCEL,

FERRY VAN HOUTEN, PATRICK JEFFROY, PATRICE MARCHAND

#### WEDNESDAY, 16 NOVEMBER

10:00AM - 12:00PM CULINARY COOKING CLASS (2 DISHES) THB 2.400++

VENUE: PARK SOCIETY

CHEFS: PAUL LIEBRANDT, MICHAEL DYLLONG

3:00PM - 5:00PM
CERAMIC BARBEQUE OVEN DEMONSTRATION
FREE ENTRY
VENUE: PARK SOCIETY
CHEF: LEONARD ELENBAAS

#### 6:00PM - 10:00PM SO AMAZING CHEFS DINNER - SIX SENSES

6 COURSES: THB 5,400++
6 COURSES: THB 6,700++ WITH WINE PAIRING
VENUE: PARK SOCIETY

CHEFS: BRUNO DINEL, JEAN-BATISTE NATALIE, THIERRY DRAPEAU, LAURENT PEUGEOT, HERVE RODRIGUEZ, MICHAEL DYLLONG, PAUL LIEBRANDT. PATRICE MARCHAND

#### THURSDAY, 17 NOVEMBER

6:00PM - 10:00PM SO AMAZING CHEFS DINNER - AROUND THE WORLD IN 12 COURSES

12 COURSES: THB 9,900++

12 COURSES: THB 12,900++ WITH WINE PAIRING

**VENUE:** PARK SOCIETY

CHEFS: BRUNO DINEL, PAUL SMART, JEAN-BATISTE NATALIE, THIERRY DRAPEAU, LAURENT PEUGEOT, ALAIN CARON, JACQUES POURCEL, LEONARD ELENBAAS, MICHAEL DYLLONG, PATRICK JEFFROY, PAUL LIEBRANDT, FERRY VAN HOUTEN, HERVE RODRIGUEZ, STEPHANE BONNAT, PATRICE MARCHAND

#### FRIDAY, 18 NOVEMBER

6:00PM - 10:00PM SO AMAZING CHEFS DINNER - SIGNATURE DISHES "CHEFS ALL-TIME FAVORITES"

9 COURSES: THB 8,500++

9 COURSES: THB 9,990++ WITH WINE PAIRING

**VENUE:** PARK SOCIETY

CHEFS: JEAN-BATISTE NATALIE, THIERRY DRAPEAU, ALAIN CARON, FERRY VAN HOUTEN, MICHAEL DYLLONG, PAUL LIEBRANDT,

PATRICK JEFFROY, LEONARD ELENBAAS, HERVE RODRIGUEZ





ABU DHABI























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