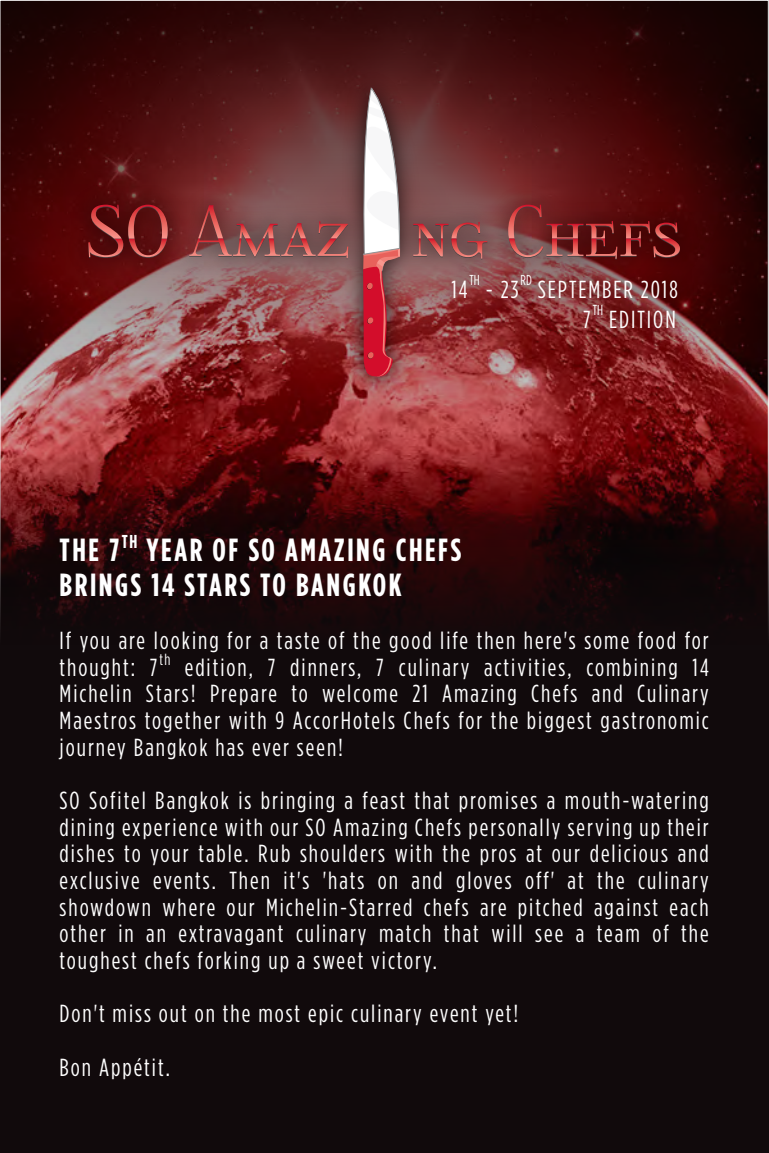


SO AMAZING CHEFS

14TH - 23RD SEPTEMBER 2018
7TH EDITION



SO AMAZING CHEFS

14TH - 23RD SEPTEMBER 2018

7TH EDITION

THE 7TH YEAR OF SO AMAZING CHEFS BRINGS 14 STARS TO BANGKOK

If you are looking for a taste of the good life then here's some food for thought: 7th edition, 7 dinners, 7 culinary activities, combining 14 Michelin Stars! Prepare to welcome 21 Amazing Chefs and Culinary Maestros together with 9 AccorHotels Chefs for the biggest gastronomic journey Bangkok has ever seen!

SO Sofitel Bangkok is bringing a feast that promises a mouth-watering dining experience with our SO Amazing Chefs personally serving up their dishes to your table. Rub shoulders with the pros at our delicious and exclusive events. Then it's 'hats on and gloves off' at the culinary showdown where our Michelin-Starred chefs are pitched against each other in an extravagant culinary match that will see a team of the toughest chefs forking up a sweet victory.

Don't miss out on the most epic culinary event yet!

Bon Appétit.

BASTIAN FALKENROTH

DÜSSELDORF, GERMANY

1 MICHELIN STAR



GUY LASSAUSAIE

LYON, FRANCE

2 MICHELIN STARS

A black and white photograph of a man with short hair, a beard, and glasses. He is wearing a dark blazer over a light-colored button-down shirt. He is leaning forward with his arms resting on his knees, looking directly at the camera with a slight smile. The background is dark.

**JAMES
NOBLE**

HUAHIN, THAILAND

2 MICHELIN STARS



Maria Jose San Roman
**MARIA JOSE
SAN ROMAN**

ALICANTE, SPAIN

1 MICHELIN STAR



**MARIO
BARRIOS**

AMSTERDAM,
NETHERLANDS
2 MICHELIN STARS

**NICOLAS
ISNARD**

PRENOIS, FRANCE
1 MICHELIN STAR



A black and white portrait of Paul Liebrandt, a man with dark hair, wearing a dark coat over a dark shirt. He is looking directly at the camera with a neutral expression. The background is a textured, light-colored wall. A diagonal line separates this portrait from the one below.

**PAUL
LIEBRANDT**

NEW YORK, USA

2 MICHELIN STARS

A color portrait of Philippe Orrico, a man with dark hair, wearing a white chef's jacket. He is looking directly at the camera with a slight smile. The background is dark and out of focus, showing some vertical light streaks.

**PHILIPPE
ORRICO**

HONG KONG

1 MICHELIN STAR

A color portrait of Rob van der Veeke, a chef with light brown hair, wearing a white chef's jacket and a dark apron. He is smiling slightly and looking towards the camera. The background is a professional kitchen with stainless steel equipment.

ROB VAN DER VEEKEN

EINDHOVEN,
NETHERLANDS
1 MICHELIN STAR



SIMON SCOTT

CASTRES, FRANCE
1 MICHELIN STAR



**BRUNO
DINEL**

STRASBOUG, FRANCE

MASTER BAKER
OF LE BISTROT
DU BOULANGER

**DIDIER
CORLOU**

HANOI, VIETNAM
SPICE MASTER

A portrait of Jacques Cocollos, a middle-aged man with grey hair and a goatee, wearing a dark blue button-down shirt. He is smiling slightly and looking towards the camera. The background is a light-colored wooden wall.

JACQUES COCOLLOS

MARENNES-OLÉRON,
FRANCE
MASTER OYSTER SHUCKER

A portrait of Leo Huguenin, a young man with short dark hair, wearing a light-colored chef's jacket over a checkered shirt. He is looking directly at the camera with a neutral expression. The background is dark.

LEO HUGUENIN

NANCY, FRANCE
THE BEST YOUNG CHEESE MONGER IN THE WORLD

A man with short brown hair and a beard, wearing a dark blue denim shirt and a brown leather apron, is focused on preparing food. He is pouring olive oil from a glass bottle onto a wooden cutting board. On the cutting board are various fresh ingredients including red onions, green herbs, and a small green pepper. The background shows lush green plants, suggesting an indoor garden or greenhouse setting. The text 'OPEN FLEETS' is visible on the sleeve of his shirt.

LEONARD ELENBAAS

'S-GRAVENZANDE,
NETHERLANDS
CHEF-AMBASSADOR
OF BIG GREEN EGG EUROPE

A close-up portrait of a woman with dark, curly hair, smiling warmly at the camera. She is wearing a dark jacket. The background is softly blurred.

MARIA EUGENIA SAN ROMAN

ALICANTE, SPAIN
DIRECTOR AT LA TABERNA DEL GOURMET

A portrait of Nicolas Elalouf, a man with short brown hair and a beard, wearing a black chef's jacket. He is smiling slightly and looking directly at the camera. The background is a wall covered with many blue and white patterned plates.

NICOLAS ELALOUF

HONG KONG
MASTER OF DIM SUM



PATRICE & PHILLIPE MARCHAND

NANCY, FRANCE
CHEESE MASTER BROTHERS



STEPHANE BONNAT

VOIRON, FRANCE
MAITRE-CHOCOLATIER
OF BONNAT

THOMAS SMITH

BANGKOK, THAILAND
HEAD CULINARY DESIGNER OF SO SOFTEL BANGKOK

ACCORHOTELS CHEFS



BART CYWINSKI
EXECUTIVE CHEF
HOTEL MUSE BANGKOK



BENJAMIN BEN SAODOUN
CHEF DE CUISINE OF RED OVEN
SO SOFITEL BANGKOK



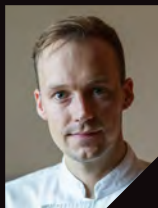
CHETTHA INTARAWONG
CHEF DE CUISINE OF YTSB
VIE HOTEL BANGKOK



JOFFREY JACOB
PASTRY CHEF OF LE MACARON
SOFITEL BANGKOK SUKHUMVIT



JOOST BIJSTER
CHEF DE CUISINE OF PARK SOCIETY
SO SOFITEL BANGKOK



NICOLAS BASSET
EXECUTIVE SOUS-CHEF AT L'APPART
SOFITEL BANGKOK SUKHUMVIT



PITI SAENGMALEE
EXECUTIVE SWEET & SAVOURY CHEF
SO SOFITEL BANGKOK



SORNNARIN THONGKHAW
JAPANESE SOUS-CHEF
SO SOFITEL BANGKOK



SURASAK SONGSUK
SOUS-CHEF OF PARK SOCIETY
SO SOFITEL BANGKOK

SO AMAZING CHEFS 2018

FRIDAY 14 SEPTEMBER 2018

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

4 COURSES: THB 3,000++ PER PERSON

4 COURSES: THB 3,700++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: DIDIER CORLOU AND JOOST BIJSTER

SATURDAY 15 SEPTEMBER 2018

2:00 PM – 4:00 PM

SPICE MASTER CLASS

THB 2,400++ PER PERSON

VENUE: SOCIAL CLUB, 7TH FLOOR

CHEF: DIDIER CORLOU

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

7 COURSES: THB 6,800++ PER PERSON

7 COURSES: THB 8,200++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: JAMES NOBLE **, GUY LASSAUSAIE**, MARIA JOSE SAN ROMAN*,
NICOLAS ISNARD*, PHILIPPE ORRICO*, ROB VAN DER VEEKEN*,
BRUNO DINEL AND JOFFREY JACOB

8:00 PM – 10:00 PM

MIXOLOGIST NIGHT

THB 1,900++ PER PERSON FOR FREE-FLOW COCKTAILS

VENUE: MIXO BAR, 9TH FLOOR

WORLD CLASS BARTENDER BY DIAGEO

SUNDAY 16 SEPTEMBER 2018

12:00 NOON – 3:30 PM

SO AMAZING CHEFS DRUNCH

THB 1,950++ PER PERSON (INCLUDING JUICE, COFFEE AND TEA)

THB 2,600++ PER PERSON (INCLUDING JUICE, COFFEE, TEA, RED, WHITE, SPARKLING AND ROSE WINE)

VENUE: RED OVEN, 7TH FLOOR

CHEFS: JAMES NOBLE **, BRUNO DINEL, JACQUES COCOLLOS, NICOLAS ELALOUF, LES FRERES MARCHAND, MARIA EUGENIA PERRAMON SAN ROMAN AND STEPHANE BONNAT

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

8 COURSES: THB 7,900++ PER PERSON

8 COURSES: THB 9,500++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: MARIO BARRIOS **, PAUL LIEBRANDT **, BASTIAN FALKENROTH *, MARIA JOSE SAN ROMAN *, NICOLAS ISNARD *, PHILIPPE ORRICO *, LEONARD ELENBAAS AND NICOLAS BASSET

MONDAY 17 SEPTEMBER 2018

10:00 AM – 12:00 PM

PASTRY MASTER CLASS

THB 2,400++ PER PERSON

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: MARIO BARRIOS ** AND PITI SAENGMANEE

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

8 COURSES: THB 7,900++ PER PERSON

8 COURSES: THB 9,500++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: GUY LASSAUSAIE **, PAUL LIEBRANDT **, MARIA JOSE SAN ROMAN *, PHILIPPE ORRICO *, SIMON SCOTT *, LEONARD ELENBAAS, MARIA EUGENIA PERRAMON SAN ROMAN AND NICOLAS ELALOUF

TUESDAY 18 SEPTEMBER 2018

10:00 AM – 12:00 PM

CHOCOLATE COOKING CLASS

THB 2,400++ PER PERSON (2 DESSERTS)

VENUE: CHOCOLAB, GROUND FLOOR

CHEF: STEPHANE BONNAT

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

8 COURSES: THB 7,900++ PER PERSON

8 COURSES: THB 9,500++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: JAMES NOBLE**, BASTIAN FALKENROTH*, NICOLAS ISNARD*,
ROB VAN DER VEEKEN*, SIMON SCOTT*, LES FRERES MARCHAND,
MARIA EUGENIA PERRAMON SAN ROMAN AND NICOLAS BASSET

WEDNESDAY 19 SEPTEMBER 2018

10:00 AM – 12:00 PM

PASTRY MASTER CLASS

THB 2,400++ PER PERSON

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: MARIO BARRIOS ** AND JOFFREY JACOB

10:00 AM – 12:00 PM

CHOCOLATE COOKING CLASS

THB 2,400++ PER PERSON (2 DESSERTS)

VENUE: CHOCOLAB, GROUND FLOOR

CHEF: STEPHANE BONNAT

6:00 PM – 10:00 PM

CHEESE AND GRILL POP-UP

4 COURSES: THB 3,500++ PER PERSON

4 COURSES: THB 4,300++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: LEONARD ELENBAAS AND LES FRERES MARCHAND

THURSDAY 20 SEPTEMBER 2018

6:00 PM – 10:00 PM

THE ASIAN POP-UP

4 COURSES: THB 3,500++ PER PERSON

4 COURSES: THB 4,300++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: NICOLAS ELALOUF, PITI SAENGMANEE AND CHETTHA INTARAWONG

6:00 PM – 10:00 PM

SO AMAZING CHEFS CULINARY SHOWDOWN

THB 3,200++ PER PERSON FOR 3-COURSE DINNER

VENUE: BALLROOM, 8TH FLOOR

FRIDAY 21 SEPTEMBER 2018

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

9 COURSES: THB 9,900++ PER PERSON

9 COURSES: THB 11,900++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: GUY LASSAUSAIE**, JAMES NOBLE**, PAUL LIEBRANDT**,
ROB VAN DER VEEKEN*, SIMON SCOTT*, BRUNO DINEL, JACQUES COCOLLOS,
NICOLAS ELALOUF, LES FRERES MARCHAND AND CHETTHA INTARAWONG

7:00 PM – 9:00 PM

CHEESE @ SO WITH LES FRERES MARCHAND

THB 850 NET PER PERSON (CHEESE ONLY)

THB 1,200 NET PER PERSON (WITH WINE)

VENUE: MIXO BAR, 9TH FLOOR

BY: PATRICE & PHILLIPE MARCHAND AND LEO HUGUENIN

5:00 PM – 7:00 PM

MIXOLOGIST NIGHT

THB 1,900++ PER PERSON FOR FREE-FLOW COCKTAILS

VENUE: THE WATER CLUB, 10TH FLOOR

WORLD CLASS BARTENDER BY DIAGEO

SATURDAY 22 SEPTEMBER 2018

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

11 COURSES: THB 12,000++ PER PERSON

11 COURSES: THB 14,000++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: MARIO BARRIOS**, PAUL LIEBRANDT**, BASTIAN FALKENROTH*, MARIA JOSE SAN ROMAN*, SIMON SCOTT*, BRUNO DINEL, JACQUES COCOLLOS, LEONARD ELENBAAS, LES FRERES MARCHAND, MARIA EUGENIA PERRAMON SAN ROMAN, CHETTHA INTARAWONG AND NICOLAS BASSET

8:00 PM – 10:00 PM

OYSTER NIGHT

2 HOURS OF OYSTER, PASS AROUND CANAPES,
SPARKLING WINES & CHAMPAGNE

THB 1,900++ PER PERSON WITH SPARKLING WINES

THB 3,900++ PER PERSON WITH CHAMPAGNE

VENUE: MIXO BAR, 9TH FLOOR

BY: JACQUES COCOLLOS

SUNDAY 23 SEPTEMBER 2018

6:00 PM – 10:00 PM

SO AMAZING CHEFS DINNER

14 COURSES: THB 13,000++ PER PERSON

14 COURSES: THB 14,500++ PER PERSON WITH WINE PAIRING

VENUE: PARK SOCIETY, 29TH FLOOR

CHEFS: GUY LASSAUSAIE**, JAMES NOBLE **, MARIO BARRIOS**, PAUL LIEBRANDT**, BASTIAN FALKENROTH*, MARIA JOSE SAN ROMAN*, NICOLAS ISNARD*, PHILIPPE ORRICO*, ROB VAN DER VEEKEN*, BRUNO DINEL, JACQUES COCOLLOS, LEONARD ELENBAAS, LES FRERES MARCHAND, MARIA EUGENIA PERRAMON SAN ROMAN AND NICOLAS ELALOUF

SO AMAZING CHEFS DINNER START WITH A MEET-THE-CHEFS COCKTAIL FROM 6:00 PM - 7:00 PM.

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

SO SOFITEL BANGKOK RESERVES ALL RIGHTS TO UPDATE
OR MODIFY THIS PROGRAM AT ANY TIME WITHOUT PRIOR NOTICE.

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