

# 19<sup>th</sup> World Gourmet Festival

3 - 9 September 2018

ANANTARA SIAM BANGKOK HOTEL

[www.worldgourmetfestival.asia](http://www.worldgourmetfestival.asia)



**José Avillez** ❀❀

Belcanto,  
Portugal



**Bernard Bach** ❀❀

Le Puits Saint-  
Jacques, France



**Ryohei Hieda** ❀❀

Shoun RyuGin,  
Taiwan



**Jeong Ho Kim** ❀❀

Jungsik,  
South Korea



**Martin Dalsass** ❀

Talvo by Dalsass,  
Switzerland



**Alessandra del Favero and Oliver Piras** ❀❀

AGA Ristorante, Italy



**Srijith Gopinathan** ❀

TAJ Campton Place,  
USA



**Shinji Ishida** ❀

Nogizaka Shin,  
Japan



**Han Li Guang** ❀

Labyrinth,  
Singapore



**Giuseppe Iannotti** ❀

Krèsios,  
Italy



**Shinya Otsuchihashi** ❀

CRAFTALE,  
Japan



**Luigi Taglienti** ❀

LUME,  
Italy

with a special appearance by



**Bobby Chinn**

Celebrity Chef



**Paul A Young**

Chocolatier



**Seju Yang**

Sommelier

# José Avillez



Belcanto

(Lisbon, Portugal)

José was born in Lisbon, growing up near the ocean and pine forests in Cascais. His first professional kitchen experience was in 2001 at Fortaleza do Guincho restaurant, followed by various internships, including in France with Alain Ducasse and Éric Fréchon. In 2006, he interned at elBulli with Ferran Adrià, as part of its Creativity Department, a period that became a career-changing moment for him. He returned to Portugal and in 2008, became the executive chef at Tavares restaurant in Lisbon, winning a Michelin star the following year. He then opened Belcanto restaurant in 2012, now the holder of two Michelin stars. In 2015, José was awarded the title of 'Chef of the Year' by WINE magazine. He now owns several restaurants in Portugal.



MADISON

**3-4 September 2018**

**DINNER**


7:00pm for Pre-Drink  
7:30pm Dinner begins

**THB9,400++**

*Price are per person in Thai Baht and  
are subject to 10% service charge  
and 7% VAT*



WORLD  
GOURMET  
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19

A photograph of Bernard Bach, a bald man with a friendly smile, wearing a dark grey chef's jacket. He is sitting on a light-colored, modern-style chair, leaning forward with his arms resting on the chair's back. The background is a softly lit interior space with warm tones.

# Bernard Bach ❀❀

## Le Puits Saint-Jacques Restaurant (Toulouse, France)

  
MADISON

**5-6 September 2018**

**DINNER**

7:00pm for Pre-Drink  
7:30pm Dinner begins

**THB8,900++**

*Price are per person in Thai Baht and  
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The son and grandson of restaurateurs, Bernard grew up among the pots, pans and mixed aromas of kitchens. At 13 he began to earn his crust as a waiter and later set off on a tour of France which ultimately led to his first Michelin star in 1997. He returned home in 1999, settling with his family in Pujaudran, close to Toulouse. His approach to cooking is celebrated for its simplicity, focusing on a respect for the seasons and the close relationships he has established with local producers; all the while being wildly imaginative. Bernard achieved his second Michelin-star in 2008.



# Ryohei Hieda

Shoun RyuGin  
(Taipei, Taiwan)

Ryohei was born in Nagasaki, Japan and grew up with a passion for food. He began his career at 19 years-old with an apprenticeship at the prestigious Kyoto restaurant Gion Nakagawa, where he acquired fundamental knowledge and the techniques of traditional Japanese cuisine.

In 2005, he returned to Kyushu to work at the famed restaurant Itaru, learning to make artisanal salt. He moved to the three Michelin-starred Nihonryori RyuGin, under Chef Seiji Yamamoto, in 2008 and then, wanting to broaden his knowledge, moved to San Francisco to cook at the three Michelin-star restaurants Benu and Manresa. Moving to Taiwan, Ryohei opened RyuGin and upon the launch of the Michelin Guide in Taipei in 2018, was awarded two Michelin-stars. The restaurant is currently listed at No.47 on Asia's 50 Best Restaurants list.



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# Jeong Ho Kim ❀❀

Jungsik

(Seoul, South Korea)

Jeong Ho graduated from the Korean Culinary Art & Science High School, at which time he decided to pursue a career in food and the culinary world. He made plans to travel and left for America, finding employment at the Hyatt Hotel in Nevada. He moved to accept an internship at MOTO in Chicago where he furthered his experience and built on his passion for fine dining. Jeong Ho returned to Korea in 2009 and joined Jungsik restaurant, switching between Seoul and New York, working as part of the team for the opening of Jungsik NYC. During this period, he was appointed as the Executive Chef, responsible for the development of the menu and the day-to-day running of the kitchens. His philosophy is centred around sourcing the finest ingredients and the careful balance of flavours.

JUNGSIK  
정식당  
Jeongho Kim

THE  
SPICE  
MARKET

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Martin Dalsass 

Talvo by Dalsass  
(St. Moritz, Switzerland)

Martin was born in Deutschnofen, a province of South Tyrol in northern Italy. After various apprenticeships in Bolzano, the capital city of South Tyrol, he travelled to Paris and Switzerland to further his kitchen experience, eventually joining the Hotel Bellevue in Gstaad in 1980. In 1985, he opened his first solo venture, Santabbondio, in Sorengo, close to Lugano in southern Switzerland. The restaurant won a Michelin star and in 2001, Gault & Millau awarded him their "Chef of the Year" award. In 2011, he and his family moved to St. Moritz and the historic Tavlo restaurant. Due to his kitchen philosophy and use of olive oil instead of butter, Martin has become known to many as the "Olive Oil Pope".

M. Dalsass

  
MADISON

**7-8 September 2018**

**DINNER**

7:00pm for Pre-Drink  
7:30pm Dinner begins

**THB7,500++**

*Price are per person in Thai Baht and  
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# Alessandra del Favero

## and Oliver Piras

AGA Ristorante  
(San Vito di Cadore, Italy)



Alessandra grew up in Pieve di Cadore, Venice and graduated from Alma - The International School of Italian Cuisine. She spent time in Brusaporto (one of the temples of Italian cuisine), the Da Vittorio restaurant of Fratelli Cerea and worked with Norbert Niederkofler at St. Hubertus at the Hotel Rosa Alpina in San Cassiano. She then returned home, to the family hotel-restaurant in San Vito di Cadore, wanting to reconnect with her past and deepen her understanding of the land. Here, she opened AGA restaurant with Oliver Piras, whom she met while studying at Alma, and together they developed a menu with a focus on the land and local surroundings; with many of the herbs foraged from just outside of the restaurant. In 2016, they were awarded a Michelin-star.

## biscotti

**5-6 September 2018**

**DINNER**

7:00pm for Pre-Drink  
7:30pm Dinner begins

**THB7,500++**

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and 7% VAT*



# Srijith Gopinathan ❀

TAJ Campton Place

(San Francisco, USA)

As a child, Srijith grew up influenced by the exotic spices of southern India that filled the air of his childhood home. As the Executive Chef of the two Michelin-starred Campton Place in San Francisco, these memories and influences are evident throughout his menus and have been his building blocks for the precise execution of his much celebrated cuisine. After graduating from the Culinary Institute of America, Srijith moved to England to work under Raymond Blanc at the two Michelin-starred Belmond Le Manoir aux Quat'Saisons, before a stint in the Maldives at Taj Exotica. With his extensive experience and the holder of two Michelin-stars, Srijith is at the forefront of a movement to take Indian cuisine to the next level.

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SPICE  
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# Shinji Ishida

Nogizaka Shin  
(Tokyo, Japan)

From 1996, Ishida started training in numerous traditional Japanese restaurants in Tokushima, many of which were considered to be the finest purveyors of Japanese cuisine in the country. In 2011, he joined the three Michelin-starred restaurants Ginza Koju as Chef de Cuisine and two years later, travelled to Paris to launch an international outpost of Ginza Koju, gaining a Michelin star shortly after. He returned to Japan in 2015 to resume his role and one year later, with the help of Mr Tobita—the former General Manager of Ginza Koju—opened Nogizaka Shin, gaining a Michelin-star within six months of opening.



**7-8 September 2018**

## **DINNER**

7:00pm for Pre-Drink  
7:30pm Dinner begins

**THB7,500++**

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# Han Li Guang

Labyrinth  
(Singapore)

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A late starter in the culinary world, Han turned his back on a career in banking to pursue his love of cooking. He travelled the world, working in some of the most celebrated and respected kitchens, including stints with Mauro Colagreco, Tom Kerridge and Roberto Galetti. Han then opened his restaurant Labyrinth in Singapore, in 2014, specialising in modern experimental cuisine with a nod to Singaporean classics. The restaurant clinched 2014's "Best New Restaurant" award by Wine & Dine Magazine, and the following year was nominated for "New Restaurant of the Year" by the World Gourmet Summit Awards of Excellence 2015. In 2017, the restaurant was awarded a Michelin-star.

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SPICE  
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# Giuseppe Iannotti ❀

Krèsios

(Naples, Italy)

Giuseppe was born in Campania, in southwestern Italy, and after dropping out of university to pursue his passion for cooking – something he has been doing since the age of six – opened his first restaurant, Krèsios, in Castelvenere, in 2007. Soon after, he opened Krèsios Bottega, a shop specialising in local gourmet products, and in 2011, merged the two businesses in a farmhouse owned by his family, just outside of Telese. A year later, he was voted “Best Young Chef” by Le Guide de L’Espresso and in 2013, joined Jeunes Restaurateurs d’Europe (JRE), followed by winning the “San Pellegrino Cooking Cup” and soon after, was granted admission to the restaurant association, Le Soste. In the same year, Giuseppe received his first Michelin-star.

## biscotti

7-8 September 2018

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7:30pm Dinner begins

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# Shinya Otsuchihashi

CRAFTALE  
(Tokyo, Japan)

At 19, Shinya travelled to France to study in the gastronomic centre of Lyon. Since then he has worked both in haute cuisine - first at the Michelin-rated The Georgian Club in Tokyo and then Joel Robuchon's three-Michelin-starred, Le Chateau de Joel Robuchon, in Ebisu - and in smaller, less rarefied locations, such as Saturne in Paris and Restaurant Anis in Tokyo's Hatsudai neighbourhood. In 2015, he opened his restaurant, CRAFTALE, and within two years, was awarded a Michelin star. Shinya describes the name CRAFTALE as a mashup of the words "craft" and "tale" as well as an anagram of the French word *fractale* (fractal).



**5-6 September 2018**

**DINNER**

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7:30pm Dinner begins

**THB7,500++**

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# Luigi Taglienti

LUME

(Milan, Italy)

Luigi was born in Liguria, in the northwest of Italy, and began his career training under “Maestro” Ezio Santin before working with chefs Christian Willer, Christian Sinicropi and Carlo Cracco. In 2007, he met Giorgio Chiesa and began working with him at Ristorante delle Antiche Contrade. Two years later, Luigi was awarded ‘Young Chef of the Year’ by the I Ristoranti d’Italia de L’Espresso, followed by his first Michelin star in 2009. Luigi left Cuneo in 2012, returning to Milan to work at Ristorante Trussardi alla Scala, where he won the prestigious ‘Gambero Rosso Three Forks’ award. He opened his restaurant in 2016, LUME, in Milan, and within a few months was awarded a Michelin star as well as ranked ‘Best New Restaurant in Europe 2017’ by Opinionated About Dining (OAD).

## biscotti

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7:00pm for Pre-Drink  
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**THB7,500++**

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# Bobby Chinn

## Celebrity Chef

Recognised for his many TV shows, Bobby is also a restaurateur and cookbook author, with an international following. He is a culinary celebrity across Asia and the Middle East, thanks in part to his role as host of Discovery TLC's *World Cafe* series and judge on MBC's *Top Chef Middle East*. Before relocating to London, Bobby opened two award-winning restaurants in Vietnam, but his culinary career began at the Elka Restaurant in the Miyako Hotel in San Francisco, working under notable chefs Elka Gilmore and Traci Des Jardins. In 2014, he was appointed Tourism Ambassador for Vietnam in Europe.

AQUA

**8 September 2018**

**DIAGEO NIGHT WITH  
BOBBY CHINN**

7:00pm-Midnight

à la carte

*Price are per person in Thai Baht and  
are subject to 10% service charge  
and 7% VAT*





# Seju Yang

## Sommelier

Born in Osaka, Seju Yang moved to New York to train as a sommelier. Since his qualification, he has headed wine and beverage selections in several highly acclaimed restaurants, both in Tokyo and New York, including Bouley and Brushstroke in NYC, and at the three-Michelin starred Nihonryori Ryugin in Tokyo. When he joined S'accapau in Tokyo, Yang created a list focusing specifically on natural wines and sake pairings, paired with modern Italian cuisine. Celebrated for his expertise in international wines, Yang has created and curated wine lists with a truly borderless offering, sourcing from across the globe.

In 2011, he was named as "Rising Star Sommelier" in New York by StarChefs.com as well as being named by Zagat in their "30 Under 30" list. In 2017, he received mention in the "World's 50 Best Sommeliers of the World" list in Melbourne.

**6 September 2018**

**3 JAPANESE CHEFS  
WITH SAKE MASTER  
SEJU YANG**

12:00pm-1:30pm

**THB3,000++**

*\*including tasting menu with wine  
pairing*

*Price are per person in Thai Baht and  
are subject to 10% service charge  
and 7% VAT*

WORLD  
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## Paul A Young Chocolatier

Paul is an English chocolatier and pâtissier. He studied hotel catering and management at New College Durham and Leeds Metropolitan University in the UK, before moving to London to work with Marco Pierre White at Quo Vadis and Criterion. In 2006, he and his business partner opened their first chocolaterie in London and that same year was named the "Best New Chocolate Shop" by the Academy of Chocolate. They opened a second shop in London, followed by a third in 2011. Paul has positioned himself at the forefront of the British chocolate scene winning numerous international awards including several Golds at the International Chocolate Awards and a special award for Outstanding British Chocolatier. He is also a judge in the Grand Jury of the Academy of Chocolate Awards.

LOBBY LOUNGE

**4-5 September 2018**

**CHOCOLATE  
MASTERCLASS WITH  
AFTERNOON TEA**

3:00pm-5:00pm

**THB1,400++**

*Price are per person in Thai Baht and  
are subject to 10% service charge  
and 7% VAT*