



# gastronomic journey



**20<sup>th</sup> World Gourmet Festival**  
2-8 September 2019

Sixteen Chefs. Eleven Michelin-starred Restaurants.  
Nine Countries. Seven Days. One Hotel.



# Wolfgang Becker

## Becker's Restaurant (Germany)

Wolfgang has been working in his family's vineyard ever since he was a child. Following an apprenticeship as a vintner and as a chef, the German-native then worked as a chef at various Michelin-starred hotel restaurants across Germany such as Restaurant Scheid, Altes Badhaus, Restaurant Imperial, and Restaurant Schwarzwaldstube. In 1995, he returned to work at his family's hotel, Becker's Hotel & Restaurant, before officially inheriting the property from his parents in 1997. Wolfgang introduced a great transformation and changed his hotel into a design one, with Bauhaus influences and straight lines. The gourmet restaurant inside his hotel, Becker's, has maintained their two Michelin stars since 2009, where Wolfgang is also the chef. Alongside his dishes that are always clear, authentic and honest, is an impressive wine list that showcases the finest German wines from the Becker's vineyards that Wolfgang oversees all production.



**4 - 5 September 2019**

### **DINNER**

7.00 pm for Pre-Drink

7.30 pm Dinner begins

**THB 8,500** with wine pairing

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



# Kai Ho ❀❀

## Tai'roir Restaurant (Taiwan)



**THE  
SPICE  
MARKET**

Born and raised in Taichung, Taiwan, Kai started his culinary journey by working in Michelin-starred restaurants in the United States, China and Singapore. He opened his first restaurant Tai'roir in 2016, which later earned its first Michelin star in 2018, followed by another in 2019. The modern and stylish restaurant is one of the 17 restaurants to be recognized in the inaugural Michelin Guide Taipei. His cooking influences takes notes from Chinese to French cuisine, with an authentic Taiwanese spirit and passion. Bringing an extensive cooking experience from all around the world to his dishes, Kai insists on deconstructing the classic dish and presenting it in a new way while preserving its original spirit.

**6 September 2019**

### **6-HANDS DINNER**

7.00 pm for Pre-Drink

7.30 pm Dinner begins

**THB 9,500** with wine pairing  
*Prices are per person in Thai Baht  
and subject to 10% service charge  
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**7 September 2019**

### **DINNER**

7.00 pm for Pre-Drink

7.30 pm Dinner begins

**THB 8,500** with wine pairing  
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# Alan Geaam

Alan Geaam  
(France)

When Alan first arrived in France two decades ago, he was homeless and worked as a dishwasher. It was only when the cook at the restaurant he was working at slashed his hand that Alan stepped in to help out—and with great success. The self-taught chef started cooking while doing his national service in Lebanon, where the colonel of his regiment became so impressed he made Alan his personal chef. Alan's namesake restaurant just a stone's throw away from the Arc de Triomphe in Paris, Alan Geaam, received its first Michelin star in 2018. The French Lebanese chef whips up original recipes that combine French culinary heritage with Lebanese tastes.

biscotti

**4 - 5 September 2019**

## **DINNER**

7.00 pm for Pre-Drink

7.30 pm Dinner begins

**THB 7,500** with wine pairing  
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# Chiho Kanzaki and Marcelo di Giacomo Virtus (France)

biscotti

Chiho and Marcelo have both watched French cuisine from their native Japan and Argentina and fought to learn with great chefs. Both have laid their foundations for their cooking together at renowned restaurants, particularly at the three Michelin-starred Mirazur in France. They opened Virtus together in the spring of 2016 and received their first Michelin star in 2019. During their free time, Chiho and Marcelo visit new territories in order to discover products and tastes to sublimate. A constant dialogue between the two companions create a graceful cuisine that is graceful, frank, tonic, yet audacious. Passionate about aromatics, the chefs distil them in all their dishes until desserts.

**6 - 7 September 2019**

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7.00 pm for Pre-Drink

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# Hervé Deville

Momo

(United Kingdom)

Hervé is a French chef who first earned his stripes as a Sous Chef at Restaurant Patrick Guilbaud in Ireland and as Head Chef at Wenge in Luxembourg. However, he is best known for his role of over seven years as Executive Chef at Pierre Gagnaire's acclaimed two Michelin-starred restaurant Sketch in Mayfair. Now onto new adventures, he has been recently appointed as Executive Head Chef at Momo, which showcases his perfect balance of light Mediterranean dishes with hints of North African flavours. Hervé is also one of the co-founders of Peel Foods, an office catering in London that gives a lunch experience by top chefs for office workers.

biscotti

**2 - 3 September 2019**

## **DINNER**

7.00 pm for Pre-Drink

7.30 pm Dinner begins

**THB 5,500** with wine pairing  
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# Andrea Spagoni

BeefBar  
(Hong Kong)

Andrea's food journey and curiosity for cooking since he was 10 got an unconventional jumpstart from his mother—because she didn't know how to cook. His career is infused with traditional elements of Italian cuisine and cutting-edge thinking of visionary chefs, having worked in Italy, New York and London. During his stint at Le Siepi from 2006 to 2009, his talents were acclaimed by a well-respected independent food critic, who mentioned his creations on the influential website "Los mejores de la gastronomía." In 2010, Andrea was instrumental in earning one Michelin star for Pier Bussetti, a restaurant he co-owns in Italy. His star-studded record has resulted in him featured in many television shows and magazines for his expertise. In 2011, he moved to Hong Kong and is currently appointed as Executive Chef of Beefbar Hong Kong, a stylish and experimental concept revolving around beef.

  
MADISON

**2 - 3 September 2019**

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# Rui Silvestre

Vistas  
(Portugal)

Rui gained motivation for new dishes and gastronomic development by working at French, Swiss and Hungarian restaurants for 7 years. In 2015, the Portuguese native earned his first Michelin star in restaurant Bon Bon, located in Algarve, Portugal, thus becoming the youngest Portuguese chef ever (at 29 years of age) to win this coveted award. In 2017, he was one of the 10 chefs around the world to receive the “Prix au Chef de L’Avenir,” awarded annually by the International Academy of Gastronomy (IAG) to the world’s most promising young chefs. Combining French techniques with his love for Portugal, his dishes turn the sea’s finest products into an innovative experience to evoke all the senses.

  
MADISON

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# Yoji Tokuyoshi

Tokuyosh  
(Italy)

Rebellious and hungry at heart, Yoji left his small hometown in Japan and moved to Tokyo when he was 18 to attend catering school and then worked in numerous Italian restaurants. At the age of 27 in 2004, he bought a one-way ticket to Italy in search of work until he finally got a call from three Michelin-starred Osteria Francescana in Modena. After 10 years as sous chef at Francescana, Yoji opened his own restaurant in Milan, Tokuyoshi, in 2015. It was awarded one Michelin star within the same year. Offering what he calls “Contaminated Italian Cuisine,” Yoji brings together the beautiful traditions of Japan and the classical flavours of Italy to infuse meaning and tradition behind every dish and the way you eat them.




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# Hajime & So Otowa

## Ciel et Sol (Japan)

The Otowa brothers follow in the footsteps of their restaurateur father, Kazunori Otowa, who is both chef and owner of Otowa restaurant in Utsunomiya, Japan. Hajime, the first son, worked in a few restaurants in Japan before moving to Lyon, France, where he did stage at the three Michelin-starred Alain Chapel. Besides continuing his father's legacy as Executive Chef at Otowa restaurant, Hajime has also supervised the menu of first class flight meals for Japan Airlines and the menu of luxurious Train Suite Shiki-shima operated by East Japan Railway Company. His younger brother So previously worked at 2-Michelin star restaurant Le mange-tout in Tokyo, before moving along to Annecy, France, where he did stage at Le Belvedere. In 2016, he became Executive Chef at Ciel et Sol in Tokyo, which gained one Michelin star within a year of opening. Currently, So is supporting the family business along with his brother, Hajime.



**4 - 5 September 2019**

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# Hideki Ii

## Shirosaka (Japan)

Hideki was born and raised in Tokyo. He had trained in a Japanese restaurant and obtained cooking and sommelier licenses, before an encounter with Tetsuya Wakuda altered his path to Australia. He moved to Sydney to work at Tetsuya's, and became the first Japanese sous chef at the worldwide renowned restaurant. He also went to work as a chef exclusively for the residence of the UN ambassador in New York, before returning to Japan. In 2014, he opened Shirosaka, which is named as one of the 50 Best Restaurants in the World. Developing his cuisine from personal taste and research, Hideki combines traditional and modern techniques into the kappo-ryori style, also known as the less formal cousin of kaiseki cuisine.



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# Angel Zapata Martin

Barrafina  
(United Kingdom)

Barcelona-born Angel is the ultimate figurehead for authentic Spanish tapas in the UK. After graduating from Hofmann School of Hospitality in Barcelona, he got his big break working with Santi Santamaria, the first Catalan chef to get three Michelin stars at his restaurant Can Fabes. Following another brief stint with renowned chef Pierre Gagnaire, Andrea worked as a private chef in Ibiza, San Tropez, Megeve and London to make dishes for his illustrious clients. But missing the calls and camaraderie of the kitchen, he brings his talent and boundless energy to Barrafina in London as their new Executive Chef. His natural Catalan upbringing and search for the best ingredients is reflected in his authentic Mallorcan menus and authentic tapas.



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# Richie Lin

Mume  
(Taiwan)

Richie was a relatively latecomer to the food industry, having began classes at Le Cordon Bleu in Australia after obtaining his master's degree and working for another year. To make up for his lost time, he exposed himself at one of the top-notch restaurants in world, Noma. It was cooking in Copenhagen, with its unfavourable climatic and geographic conditions, that taught him to discover different possibilities in the local ingredients. In 2014, he co-founded Mume with another two chef friends. Using the abundant, untapped and underrated local resources of Taiwan, he applies modern European techniques to create the cuisine at his casual fine diner. Mume, the name of the plum blossom and national flower of Taiwan, also shares the same Chinese characters with Richie's mother's first name.



**THE  
SPICE  
MARKET**

**6 September 2019**

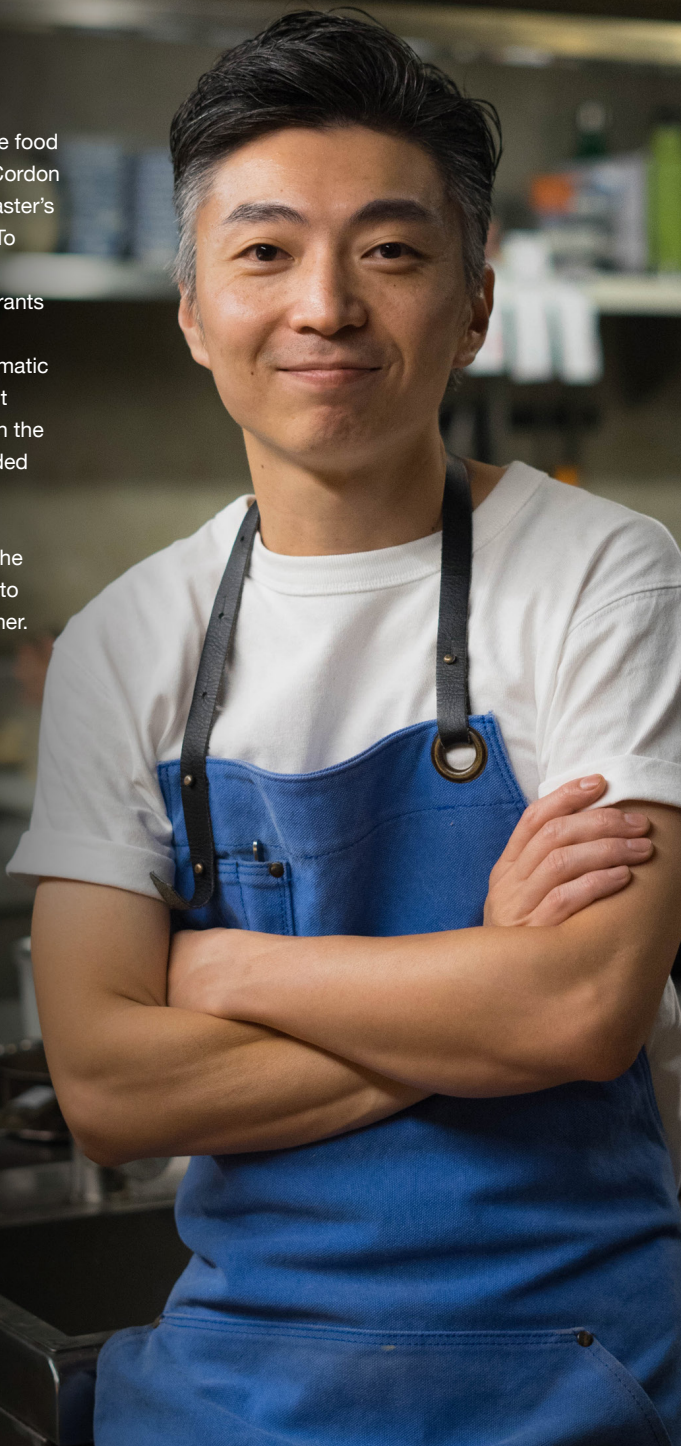
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# Ian Kittichai

## Issaya Siamese Club (Thailand)

Despite being one of Thailand's most prolific chefs who represents Thai cuisine on the world stage, Ian's humble beginnings date back to childhood days when he pushed a cart through his Bangkok neighborhood to sell food his mother made. Rising through the ranks after graduating from culinary school and an apprenticeship in French fine dining in Sydney, Ian was the first Thai national to become Executive Chef of a five-star property in 1998 at the Four Seasons Hotel Bangkok (currently Anantara Siam Bangkok). Best known for combining authentic Thai cuisine with a global standard of contemporary hospitality, Ian has founded and partnered in restaurants around the world, including Spot Dessert Bars in New York, Issaya Siamese Club and Namsaah Bottling Trust in Bangkok, and Tangerine at Resorts World Sentosa Singapore.



**6 September 2019**

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# Roger van Damme

Master Pastry Chef  
(Belgium)

THE LOBBY

Roger is a Michelin star pastry chef born in Oostburg, Netherlands. With his outstanding skills, he developed a delicate and technically advanced savory repertoire next to his strong sweet oeuvre. Many of his original and highly decorative plate compositions have become famous in the culinary world. He first established himself by opening Het Gebaar in 1994. In 2010, the lunch-lounge restaurant in the beautiful botanical gardens of Antwerp received its first Michelin star. In that illustrious year, he was also named Chef of the Year by Gault Millau Belgium and got his own cooking programme on Njam! Previously, he was active on other television programmes such as Mijn Restaurant and MasterChef.

**5 - 6 September 2019**

## **CHOCOLATE MASTERCLASS**

3.00 - 5.00 pm

**THB 1,500**

*Prices are per person in Thai Baht  
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and 7% VAT*