



The Sukhothai Bangkok introduces you to

The Art of Dining
The Sukhothai Bangkok 2009/2010

As one of Bangkok's destination hotels for fine dining, The Sukhothai Bangkok has always sought to offer exceptional gastronomic experiences.

The Art of Dining presents an exquisite series of gourmet events featuring the exalted cuisine of Michelin Star chefs and world-class award-winning restaurants.

From November 2009 onwards, The Sukhothai's Executive Chef Nam Nguyen and his team will work closely with a glamorous procession of Michelin Star master chefs and the men behind restaurants that have garnered some of the world's most prestigious awards.



In 2009, *The Art of Dining* showcases two of the world's greatest culinary talents:

- **Edouard Loubet**, chef & owner of 2 Michelin Star La Bastide de Capelongue in Bonnieux, France (11 –14 November, 2009)

The youngest chef to ever earn a Michelin star - he was 26 - Edouard is known for his wonderfully inventive Provencal-inspired dishes infused with abundant local ingredients and an eclectic haul of obscure items.

- **Henrik Yde – Andersen** and **Lertchai Treetawatchaivong**, chefs & owners of 1 Michelin Star Kiin Kiin, Copenhagen, Denmark (25-28 November 2009)

Henrik Yde-Andersen and Lertchai Treetawatchaivong jointly own Kiin Kiin restaurant which has received much praise from food critics for its Thai food with a modern twist. Every little detail is meticulously thought through, from the pre-appetizers to the plate design.

In 2010, here comes

- **Pascal Barbot**, chef & owner of 3 Michelin Star L'Astrance, Paris, France
- **Margot Janse**, executive chef of Le Quartier Francais from Cape Winelands - South Africa, awarded The World's 50 Best Restaurants in 2005, 2006, 2007, 2008, 2009



Find out more about *The Art of Dining* gourmet calendar and associated "Dining With The Stars" packages by calling 66 (0) 2344 8888 or email promotions@sukhothai.com

Michelin Stars 2009

1.)

Edouard Loubet

Chef & Owner of **2 Michelin Star** La Bastide de Capelongue in Bonnieux, France

Promotion period : 11 –14 November, 2009

Venue : La Scala, The Sukhothai Bangkok



Edouard's 2 Michelin Star restaurant La Bastide de Capelongue in Bonnieux, France, is set amidst superb countryside in a former palace. Just a short drive from Marseille, the restaurant is famed for its culinary excellence and calming atmosphere. [The youngest chef to ever earn a Michelin star \(he was 26\)](#), Edouard is known for his wonderfully inventive Provencal-inspired dishes infused with abundant local ingredients and an eclectic haul of obscure ingredients (*tétragone* anyone?). In his 12-acre garden, he grows much of his own produce, including the sunflowers he uses for his signature sunflower hearts with sweet vinaigrette, grated-potato fritters and chanterelles.

"I definitely take risks in the kitchen," Edouard declares. "At first I like to shock people by mixing flavours, but then I like to harmonize and balance. But the taste must be strong, pure, and clear."

Michelin Stars 2009

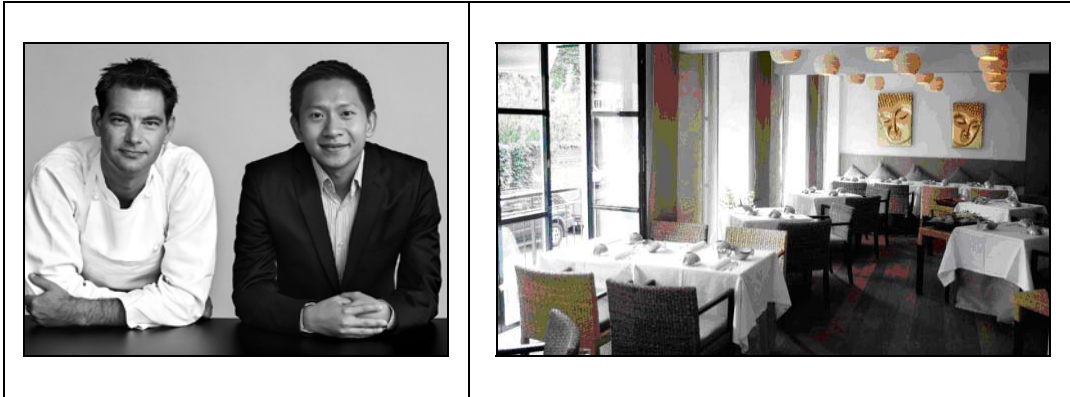
2.)

Henrik Yde – Andersen & Lertchai Treetawatchaivong

Chefs & Owners of **1-Michelin Star** Kiin Kiin restaurant, Copenhagen - Denmark

Promotion period: 25-28 November 2009

Venue: Celadon, The Sukhothai Bangkok



Kiin Kiin has received much praise from food critics and in 2008 was awarded a star in the prestigious international Guide Michelin.

Yde strikes every signature note of Thai cooking. Kiin Kiin serves Thai food with a modern twist. Every little detail is thought through, from the pre-appetizers to the decorations.

Michelin Stars 2010

Pascal Barbot

Chef & Owner of **3 Michelin Star** L'Astrance Restaurant, Paris, France

Promotion period: 2-6 March, 2010

Venue: La Scala, The Sukhothai Bangkok



Pascal is the youngest chef ever to own a 3 Michelin Star restaurant. What's more, under his inspired tutelage, the restaurant, L'Astrance, earned a top score of 20/20 in *Gault Millau*, France's most influential cooking guide. All this reputedly makes L'Astrance the hardest restaurant in the world to get a reservation!



Pascal named his restaurant after a flower that grows in his native Auvergne, the mountainous centre of France. In the kitchens of *Astrance*, he redefines French cuisine by steering away from traditional staples like cream, butter and salt, replacing them with fresh local ingredients. His food - basic produce and meats layered with intricate flavours - reflects both his humble upbringing, his extensive training and his exquisite expertise.

Dear Editor,

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La Scala



Celadon

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