

**St. Moritz Gourmet Festival 2023 – 20th to 28th January 2023:
A culinary journey through the finest cuisines of the Middle East**

Only a few days left of this year's St. Moritz Gourmet Festival: Now until 28th January, the Upper Engadine is the setting for culinary delights from the Middle East under the motto "Middle Eastern Cuisine". Ten renowned guest chefs have been delighting festival guests since 20th January. The response to the Official Events and the Special Events, which have so far been almost fully booked, has been consistently positive. A few tables for the last two days of the Gourmet Dîner evenings are still available for last minute bookings.

To start with, the kick-off event of the St. Moritz Gourmet Festival last Friday, 20th January, with the **Porsche Grand Opening** at the "Grand Hotel des Bains Kempinski" in St. Moritz, was spectacular. The festival motto for 2023 is "Middle Eastern Cuisine", and the first five of the festival's ten guest chefs - Najat Kaanache, Sami Tamimi, Silvena Rowe, Tomer Tal and Zineb "Zizi" Hattab - enchanted the guests at the Porsche Grand Opening with their creative gourmet tastings. Whether it was "Merguez Bun with salted lemon mustard and Kefta tostada" by Zizi Hattab and Local Chef Maxime Luvara, a "Vegan tiramisu with pistachio and Turkish coffee" by Executive Chef Kari Walker and her guest chef Silvena Rowe or "Fish Koftas with Sumac Yogurt, red chilli and dill" by Sami Tamimi and Local Chef Fabrizio Zanetti, the 300 guests were able to taste dishes prepared by the guest- and local chefs at various gourmet stations, and were thus duly put in the mood for this foodie festival.

Legendary Kitchen Party at the "Badrutt's Palace Hotel"

The next highlight was not long in coming, on 23rd January, the now legendary **Kitchen Party** took place, where all ten guest chefs and the Executive Chefs from the partner hotels stood together at the stoves in the grand kitchen of the luxurious Badrutt's Palace Hotel and served their delicacies to the guests directly on the spot. Gal Ben Moshe and Rolf Fliegau served "Aubergine Sorbet / Jameed & Rice Crisp", Musa Dağdeviren and Gero Porstein presented "Kitel Sirimast", while Tomer Tal and Gian Nicola Colucci served "Blue Crab / Aromatic Crab Bisque". The guests were able to look over the professionals' shoulders during preparation and taste everything immediately. The dishes were accompanied by sparkling champagne, fine wines and live music, inciting a lively party in the kitchen. "A unique experience, simply impressive all around," was a guest's opinion. For the after-party, the guests moved on to the exclusive nightclub "King's Social House", where a DJ on the turntables kept the party going until the early hours of the morning.

In close contact with the guest chefs

As is the case every year however, the **Gourmet Dîners** form the core of the St. Moritz Gourmet Festival. During the exclusive evenings in the festival's partner hotels, the focus is entirely on the culinary art of each individual guest chef, their creativity and personal gastronomic expression. The Gourmet Dîners are the perfect opportunity to experience the culinary skills of the guest chefs in a stylish atmosphere. During the individual delightful taste experiences, guests are able to delve deeper into the fascinating culinary world of the Middle East and enjoy delicacies of Arabic, Israeli, Lebanese, Palestinian, Moroccan, Greek and Turkish cuisine. Ten Gourmet Dîners will take place for the next two evenings - with Alan Geaam, Musa Dağdeviren, Gal Ben Moshe, Athanasios Kargatzidis and Raz Rahav.

Equally, this year's Special Events were once again a complete success at the St. Moritz Gourmet Festival.

- Last weekend, Sami Tamimi enchanted the guests twice – firstly on Saturday together with Laurent-Perrier at the "**Fascination Champagne**" event, and again on Sunday at the **Gourmet Evening at Suvretta House** in conjunction with Caratello Wines St.Gallen and **the vintner Salvatore Ferragamo**, who had come especially



for the occasion. "It was a unique gourmet experience, food and wines were perfectly matched and harmonised beautifully," as Peter Egli, director of the Suvretta House, happily commented.

- On Sunday, the guest chefs were in action at the Paradiso Mountain Club, where the **Mountain Brunch** enthralled the guests all set before a dreamlike backdrop. For instance, Tomer Tal, guest chef at the "Grand Hotel des Bains Kempinski", conjured up an aromatic "Fish Tataki with Jaffa bagel, garlic salsa, and a duet of sour kefir and black aubergine creams". "Simply a dream!" was the unanimous opinion of the guests.
- On Monday, 23rd January, the fully booked "**Culinary H3 in Pontresina: Hinterhof Hotel Hopping** (Backyard Hotel Hopping)" took place at the "Grand Hotel Kronenhof" and the adjacent "Hotel Saratz". Guest chefs Silvena Rowe and Alan Geeam served, among others, "Wild caught sea bass, artichokes, espuma and chips" and "White truffle risotto, palm hearts, celeriac puree and Zhoug crème" - an exciting look behind the scenes of both hotels was included.
- Yesterday, 25th January, everything revolved around wine at the "Waldhaus Sils". "**Heavenly tasting of devilishly good wines**" was the name of the event at which Master Sommelier Benjamin Wolf from Martel Wines St.Gallen opened up new wine horizons for the guests with a perfect selection of wines. A wonderful evening that left the guests wanting more. Just the reason why some of them enjoyed the Gourmet Dîner by Musa Dağdeviren afterwards, which was also held at the "Waldhaus Sils".
- It is unconceivable to imagine the St. Moritz Gourmet Festival without the **Gourmet Safaris**, which were completely sold out after just a few days this year. During the gourmet tours through the various partner hotels, guests are cooked for by one of the guest chefs or a local chef in each hotel and can enjoy a menu course seated at the chef's table in the kitchen. Tomorrow evening, guests will go on a culinary discovery tour for the last time - travelling in style in a fleet of Porsche cars, of course.

Only a few tickets available for the Gourmet Dîner evenings

The St. Moritz Gourmet Festival 2023 continues until Saturday, 28th January, inclusively. "Even the last few Gourmet Dîner evenings are almost fully booked," says Heinz Hunkeler, member of the festival event organisation and director of the Kulm Hotel St. Moritz. However, there are still a few tickets available for the individual gourmet encounters with the typical signature dishes of the respective guest chefs in the festival partner hotels. Heinz Hunkeler recommends that gourmets who make up their minds at short notice should seize the opportunity quickly. Booking information is available on the festival website at stmoritz-gourmetfestival.ch.

The crowning conclusion of the St. Moritz Gourmet Festival will be the **Oriental Closing Night** on Saturday, 28th January, to be held at the Kulm Hotel St. Moritz. Alan Geeam, Musa Dağdeviren, Gal Ben Moshe, Athanasios Kargatzidis and Raz Rahav will cook for the guests at this exclusive and fully booked gala dinner - the dishes, the presentation and the atmosphere are more personal and exclusive than at hardly any other event. The evening comes to a fitting finale in the hotel's lavishly decorated "Sunny Bar".

Joyful anticipation of the St. Moritz Gourmet Festival 2024

Foodies everywhere can already look forward to the next edition of the St. Moritz Gourmet Festival. An anniversary will be celebrated in 2024, when the festival will take place for the 30th time. "We will announce the exact dates within the next few weeks," says Martin Scherer, President of the St. Moritz Gourmet Festival Association and Director of the "Hotel Saratz" in Pontresina. He promises: "For the 30th Anniversary of the legendary St. Moritz Gourmet Festival, the organising committee has come up with something very special - time to get excited!"

St. Moritz Gourmet Festival 2023

Guest chefs from 20th January to 24th January 2023

Silvena Rowe, Omnia by Silvena, Dubai (UAE), Middle East Time Out Award for healthy food, UAE-Award "Best Healthy Restaurant", "Innovation Chef of the Year"-Award, Top 20 in the United Arab Emirates, Gourmand Award for cooking books, chefsilvenarowe.bg, **Guest of Executive Chef Kari Walker**, Hotel Saratz**** Superior, Pontresina, saratz.ch

Tomer Tal, George & John, Tel Aviv (IL), No.9 - Middle East & North Africa's 50 Best Restaurants 2022, «Promising Chef of the Year 2020» GaultMillau, «One of the Best Restaurant in the World 2020» - La Liste. gandi.co.il, **Guest of Executive Chef Gian Nicola Colucci**, Grand Hotel des Bains Kempinski***** Superior, St. Moritz, kempinski.com

Najat Kaanache, Nur, Fes (MA), «Best Moroccan Chef of the World», World's 50 Best in 2020 / 2021, nurfez.com, **Guest of Executive Chef Janko Glotz**, Nira Alpina**** Superior, Silvaplana-Surlej, niraalpina.com

Sami Tamimi, Ottolenghi, London (UK), International Book Award from the James Beard Foundation in 2013, IACP Award winner and longlisted for The Art Of Eating Prize (2021), winner of the Fortnum & Mason Cookery Book of the Year (2021), James Beard Award Nominee (2022), ottolenghi.co.uk, **Guest of Executive Chef Fabrizio Zanetti**, Suvretta House***** Superior, St. Moritz, suvrettahouse.ch

Zizi Hattab, Dar / Kle, Zürich (CH), 1 Michelin Star, Michelin Guide «Green Star», GaultMillau "Discovery of the Year" (2020), restaurantdar.com, **Guest of Executive Chef Maxime Luvara**, Badrutt's Palace Hotel***** Superior, St. Moritz, www.badruttspalace.com

Guest chefs from 24th January to 28th January 2023

Musa Dagdeviren, Ciya Sofrasi, Istanbul (TR), Chef on Netflix show "Chef's Table", Cookbook release "The Turkish Cookbook" (2019), ciya.com.tr, **Guest of Executive Chef Gero Porstein**, Hotel Waldhaus Sils***** Superior, Sils-Maria, waldhaus-sils.ch

Alan Geaam, Restaurant Alan Geaam, Paris (FR), 1 Michelin Star, «Best Hosting 2022» Gault&Millau, 16.5 GaultMillau points. alangeaam.fr, **Guest of Executive Chef Fabrizio Piantanida**, Grand Hotel Kronenhof***** Superior, Pontresina, kronenhof.com

Gal Ben Moshe, Prism, Berlin (DE), 1 Michelin Star, 16 GaultMillau points, Berliner Meisterkoch 2019, prismberlin.de, **Guest of Executive Chef Rolf Fliegau**, Hotel Giardino Mountain***** Superior, Champfèr/St. Moritz, giardino-mountain.ch

Raz Rahav, OCD Restaurant, Tel Aviv (IL), No.3 - Middle East & North Africa's 50 Best Restaurants 2022, ocdtlv.com, **Guest of Executive Chef Fabrizio Crespi**, Carlton Hotel***** Superior, St. Moritz, carlton-stmoritz.ch

Athanasios Kargatzidis, Baron, Beirut (LB), No.12 - Middle East & North Africa's 50 Best Restaurants 2022, The «Best Restaurant in Lebanon 2022» Middle East & North Africa's 50 Best, baronbeirut.com, **Guest of Executive Chef Mauro Taufer**, Kulm Hotel St. Moritz***** Superior, kulm.com

The following festival partners look forward to welcoming gourmet fans to the 2023 festival:

Badrutt's Palace Hotel***** Superior, St. Moritz; Carlton Hotel***** Superior, St. Moritz; Grand Hotel des Bains Kempinski***** Superior, St. Moritz; Grand Hotel Kronenhof***** Superior, Pontresina; Hotel Saratz**** Superior, Pontresina; Hotel Giardino Mountain***** Superior, Champfèr/St. Moritz; Nira Alpina**** Superior, Silvaplana-Surlej; Hotel Waldhaus Sils***** Superior, Sils-Maria; Kulm Hotel St. Moritz***** Superior, St. Moritz and Suvretta House***** Superior, St. Moritz

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St. Moritz, 26th January 2023

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Festival images in print resolution are available for download at: <https://www.stmoritz-gourmetfestival.ch/en/press-photos>

Current news concerning the St. Moritz Gourmet Festival 2023 can be found on the website www.stmoritz-gourmetfestival.ch and on [Facebook](#)/[Instagram](#).