



Media release

St. Moritz Gourmet Festival 2020: 31st January - 8th February Announcement of the Guest Chefs - Ticket sales commence

It's time for concentrated girl power. This time, only top female chefs from the international fine dining scene are invited to the St. Moritz Gourmet Festival 2020. Together with the highly acclaimed Executive Chefs from the partner hotels, they will set off a veritable firework display of culinary delights in the Upper Engadine for nine days starting at the end of January. The event programme of the cult festival is as varied as ever with over 40 highlights to enjoy. Gourmets pay attention: The advance sale of the coveted event tickets starts on Monday, 4th November 2019.

The guest chefs and the programme for the St. Moritz Gourmet Festival 2020 were presented at today's press conference at the Baur au Lac in Zurich. With the decision to invite exclusively female guest chefs to the festival this time, the organisers are sending out a clear signal that Suvretta House chef Fabrizio Zanetti summed up in a nutshell: "In top gastronomy, men still feature too much at the centre of attention, even though there are top women in the industry". In his second year as the culinary festival director, he is responsible for recruiting the guest chefs. "My goal was to literally look outside the ingredient box. What's more, our female guest chefs this year will be presenting culinary skills that are more international and diverse than ever before at a gourmet festival", says Fabrizio Zanetti. These top lady chefs distinguished themselves via their highly regarded culinary skills, as well as their socio-political influence as female chefs and culinary ambassadors for their respective home country:

Four top chefs will be arriving from Europe, two of them could already be met personally at the press conference: **Cristina Bowerman**, "Best Female Italian Chef in Europe 2018" from the star restaurant Glass Hostaria in Rome, as well as the Indian star chef **Asma Khan** from the restaurant Darjeeling Express in London, which was recently placed on the Michelin Guide "Watch List". Cristina Bowerman, who will be a guest of Executive Chef Heros de Agostinis at the Carlton Hotel St. Moritz during the festival, has been honoured for her culinary skills, a "contamination" of modern and classical cuisine, as often as she has for her work as an entrepreneur and ambassador for social projects. In addition to Glass Hostaria, Bowerman runs seven other successful eateries with around 120 employees. Asma Khan will be the guest chef of Executive Chef Mauro Taufer at the Kulm Hotel St. Moritz and will celebrate the "Mughlai" specialities of her imperial ancestors in India. Asma Khan has always broken with conventions in her extraordinary life. She is the first British chef ever to have a portrait dedicated to her by Netflix in its award-winning series "Chef's Table" in 2019.

Judy Joo will also be travelling to the festival from her new restaurant Seoul Bird in London to be the guest chef at the Badrutt's Palace Hotel in St. Moritz. Born in Korea, she is one of the most influential chefs in England and Asia (she has her own TV show "Korean Food Made Simple"). In her modern Korean cuisine, she blends the aromas, ingredients, flavours and techniques of three continents.

Executive Chef Gero Porstein will be hosting "Latin America's Best Female Chef 2016" as guest chef at the Hotel Waldhaus Sils in Sils-Maria, namely the Dane **Kamilla Seidler**, from the restaurant Lola, which opened this week in her hometown of Copenhagen. Here she continues her regional farm-to-table philosophy, with which, as its Executive Chef, she helped the Bolivian restaurant Gustu to worldwide recognition.

Three exceptional chefs from Asia will come to the festival: **Lanshu Chen** from Taiwan, named "Asia's Best Female Chef" in 2014, will be the guest chef of Executive Chef Fabrizio Zanetti at the Suvretta House and will be dishing up unique culinary experiences. Her "haute cuisine du terroir" is characterised by poetic creations, in which she achieves the ultimate balance between her Taiwanese culinary roots and classic French cuisine. Lanshu Chen's restaurant Le Moût in Taichung, which she ran until the end of 2018, is still regarded today as the legendary sanctuary of haute cuisine in Taiwan.



Top chef **Renu Homsombat** from the gourmet temple Saffron in Bangkok will form a highly exciting culinary duo with her host, Executive Chef Rolf Fliegau, at the Hotel Giardino Mountain in Champfèr/St. Moritz. Renu Homsombat inspires internationally with her modern Thai cuisine at the highest level. As “Corporate Thai Chef”, she also holds the culinary sceptre firmly in her hand in all eleven Saffron Fine Dining restaurants at the five-star Banyan Tree hotel group in eight countries.

Also from Thailand's capital and “Asia's Best Female Chef 2018”, **Bongkoch “Bee” Satongun** will enthuse the Upper Engadine during the festival with her contrasting specialities as guest chef of Executive Chef Dariusz Durdyn at Hotel Nira Alpina in Silvaplana-Surlej. The trademark of the star chef from the restaurant Paste in Bangkok is her passion to revive historical, partly long forgotten Thai recipes in unique creations. Apart from family cookbooks, Satongun is inspired by European and Australian cuisine.

The Swedish two-star chef **Emma Bengtsson** from the New York restaurant Aquavit is travelling from North America to the festival to be the guest chef of Matthias Schmidberger at the Grand Hotel des Bains Kempinski in St. Moritz. Here, as a Pâtissier and Executive Chef, she delights with exceptionally aromatic desserts and dishes from her home country. Her success story is legendary. Emma Bengtsson was named “World's Best Female Chef 2018” by the top-class jury at the Best Chefs Award and is the only Swedish two-star chef in America.

Two outstanding protagonists from South America's fine dining scene have been invited to the festival. With “Latin America's Best Female Chef 2019” **Carolina Bazán** from Chile, Executive Chef Giovanni Caruso is entering into an exciting culinary liaison at the Hotel Saratz in Pontresina, which will be a festival partner hotel for the first time. In Carolina Bazán's dishes elements of French haute cuisine are blended with traditional seasonal products from Chile. Her signature dishes include “Sea urchin with dashi and bean puree” and “Octopus from the Juan Fernández Islands on Chilean potato salad and pebre sauce”. She runs her restaurant Ambrosía in Santiago de Chile together with her partner, Sommelier Rosario Onetto.

Guest chef **Bel Coelho** from Brazil answers the call of Executive Chef Fabrizio Piantanida to the Grand Hotel Kronenhof in Pontresina. After international stints, amongst others at El Celler de Can Roca, she opened her restaurant Clandestino in São Paulo and was awarded “Best New Chef 2004” shortly afterwards. As part of her worldwide TV cooking show “Travel Recipes”, the passionate advocate of a sustainable food industry embarked on a voyage of discovery through more than 35 cities in her home country. This resulted in her menu “Biomás”, for example, in which the individual courses each deal with a typical ingredient from a particular Brazilian habitat (Amazonas, Pantanal, Cerrado and Pampas).

Martin Scherer, President of the St. Moritz Gourmet Festival and director of the Hotel Saratz in Pontresina, said at the press conference, “Whether they are highly distinguished in leading gourmet guides or taking top-place in the prestigious ‘World's Best’ list: these ten female guest chefs together with the top-class Executive Chefs from the festival partner hotels mean our guests can expect uniquely fascinating symbioses of traditional eating culture and contemporary haute cuisine”.

A varied event programme for the utmost enjoyment

The new event format of the St. Moritz Gourmet Festival, now well-established in its third year, guarantees nine varied days of enjoyment. From 31st January to 8th February 2020, diversified culinary events invite the guests to discover the individual culinary skills of the female guest chefs from all over the world and of our local Executive Chefs. The Grand Julius Baer Opening at the Kulm Hotel St. Moritz kicks off the event, followed by six evenings of Gourmet Diners and Gourmet Safaris, the Kitchen Party as a summit meeting with all the star chefs at Badrutt's Palace Hotel, and the crowning glory of the festival, the Porsche Gourmet Finale at Suvretta House in St. Moritz. Numerous special events complete the festival programme. Festival fans can once again look forward to the legendary champagne and wine events as well as the melt-in-the-mouth temptations at the Chocolate Cult event. The new two-day Ecco Tavolata, the brunch at CheCha and the “Culinary H³” in Pontresina at the Grand Hotel Kronenhof and the Hotel Saratz, which celebrates its premiere this year, also guarantee culinary highlights.



The festival organisers are particularly keen to promote young cooking talents. In the run-up to the festival, the ninth “Young Engadine Talent” competition will be held - for the first time in collaboration with the Swiss Hotel & Gastro Union. “We are very excited about this new partnership, which underscores the importance that our talent development program has achieved”, said Fabrizio Zanetti.

Festival with cult status and worldwide appeal

In addition to the directors and executive chefs at the festival partner hotels and event locations, representatives of almost all festival sponsors and partners had gathered in Baur au Lac today. Porsche’s new commitment as “Title Sponsor & Official Car”, has given the cult festival a massive boost ahead of its 27th outing. “High-end gastronomy and the Porsche brand complement each other perfectly”, stated Michael Glinski, Managing Director of Porsche Schweiz AG. “Both are more than just about the product. The pursuit of perfection, attention to detail and passion that connect the two, create unforgettable, extremely emotional experiences for guests and customers alike. As Title Sponsor and Official Car Sponsor of the St. Moritz Gourmet Festival we would like to convey these experiences here as well.”

Rino Padrun, Managing Director and St. Moritz Branch Manager of the Julius Baer private bank, which has already been the title sponsor of the St. Moritz Gourmet Festival for five years, also emphasised the festival’s high status: “The festival has established itself as an important annual highlight in the Engadine. It brings top chefs from all over the world to the region and also makes it a meeting place for gourmets. I am extremely pleased that Julius Baer can contribute to the success of the event as a long-standing partner. In January 2020, the extraordinary, high-class creations of the renowned greats from the fine dining scene will once again delight, inspire and pamper”. The cult festival would be unthinkable without the great commitment of everyone involved. It also receives great support in the region, in particular from the municipality of St. Moritz, represented at the press conference by the Commune President, Christian Jott Jenny.

Event tickets available online - early booking is recommended

Advance ticket sales for the event start on Monday, 4th November 2019. Tickets will be available online from 10 am on the website www.stmoritz-gourmetfestival.ch. Gourmet Dîners and individual special events can be booked directly with the partner hotels (see the programme information on the website).

Attractive hotel deals

Some of the festival partner hotels offer individual deals. They include event tickets and overnight stays as well as extras that make a stay in the respective partner hotel during the festival period particularly attractive. The offers can also be found on the website www.stmoritz-gourmetfestival.ch, under the individual hotel portraits, and can be booked directly with the partner hotels.

Current news can be found on the website www.stmoritz-gourmetfestival.ch and on [Facebook](https://www.facebook.com/stmoritzgourmetfestival).

The following festival partners look forward to welcoming gourmet fans from all over the world at the festival:

The **partner hotels** 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*****, Sils-Maria; Kulm Hotel St. Moritz***** Superior, St. Moritz, and Suvretta House***** Superior, St. Moritz, as well as the **event locations** Cava Bar, Hotel Steffani****, St. Moritz; CheCha Restaurant & Club by Reto Mathis, St. Moritz.

The festival is supported by the tremendous commitment of the following sponsors:

Title sponsor & official car: PORSCHE Schweiz AG; **Title sponsor:** Bank Julius Baer & Co. AG; **Co-sponsors:** Caratello Wines St.Gallen, Confiserie Sprüngli AG, G. Bianchi AG, Laurent-Perrier Suisse S.A., Martel AG St.Gallen, Maura Wasescha AG, Rageth Comestibles AG, SIRUS Saffron, VALSER; **Suppliers:** Bader + Niederöst AG, BRAGARD SUISSE AG, CERUTTI „il Caffè“, Hugo Dubno AG, Schwob AG, sknife AG; Antony Eleveur de fromages; **Local carrier:** Massé and Partner Transports GmbH; **Local media partner:** Engadiner Post/Posta Ladina; **Media partners:** enjy.tv, Gault&Millau Channel, htr hotel revue, marmite – magazine for eating and drinking culture; **Partner of Young Engadine Talents:** Schweizer Kochverband.

St. Moritz Gourmet Festival 2020

The guest chefs from 31st January to 4th February 2020

Judy Joo, Seoul Bird, London (UK), Chef on her own TV show "Korean Food Made Simple" / Resident Judge on "Iron Chef America" / First Female Chef to win "Iron Chef UK" (2011), www.judyjoo.com

Guest of the kitchen team at Badrutt's Palace Hotel***** Superior, St. Moritz, www.badruttspalace.com

Bel Coelho, Clandestino, São Paulo (BR), Best Dish of the Year (Paladar, 2009/2010) / Best New Chef 2007 / Best Contemporary Restaurant 2005, belcoelho.com.br

Guest of Executive Chef Fabrizio Piantanida at Grand Hotel Kronenhof***** Superior, Pontresina, www.kronenhof.com

Renu Homsombat, Saffron, Bangkok (TH), Corporate Thai Chef of all fine dining restaurants at Banyan Tree Hotels & Resorts***** www.saffronbanyantree.com

Guest of Executive Chef Rolf Fliegau at Hotel Giardino Mountain***** Superior, Champfèr/St. Moritz, www.giardino-mountain.ch

Lanshu Chen, Le Moût (until the end of 2018), Taichung (TW), No. 43 – Asia's 50 Best Restaurants 2018, Woman of the Year 2016 / Asia's Best Female Chef 2014, www.lemout.com

Guest of Executive Chef Fabrizio Zanetti at Suvretta House***** Superior, St. Moritz, www.suvrettahouse.ch

Carolina Bazán, Ambrosía, Santiago de Chile (CL), Latin America's Best Female Chef 2019 / Nr. 30 – Latin America's 50 Best Restaurants 2019 / One to Watch Award 2014, www.ambrosia.cl

Guest of Executive Chef Giovanni Caruso at Hotel Saratz**** Superior, Pontresina, www.saratz.ch

The guest chefs from 4th to 8th February 2020

Emma Bengtsson, Aquavit, New York City (US), 2 Michelin stars / World's Best Female Chef 2018 (Best Chef Awards) / 3 stars (New York Times, 2015), www.aquavit.org

Guest of Executive Chef Matthias Schmidberger at Grand Hotel des Bains Kempinski ***** Superior, St. Moritz, www.kempinski.com

Cristina Bowerman, Glass Hostaria, Rome (IT), 1 Michelin star / Best Female Italian Chef in Europe 2018 / Woman Chef of the Year 2013, www.glasshostaria.it

Guest of Executive Chef Heros de Agostinis at Carlton Hotel***** Superior, St. Moritz, www.carlton-stmoritz.ch

Kamilla Seidler, Lola, Copenhagen (DK), Latin America's Best Female Chef 2016 / Finalist Basque Culinary World Prize 2016 / No. 28 – Latin America's 50 Best Restaurants 2017 (Restaurant Gustu), www.kamillaseidler.com

Guest of Executive Chef Gero Porstein at Hotel Waldhaus Sils*****, Sils-Maria, www.waldhaus-sils.ch

Bee Satongun, Paste, Bangkok (TH), 1 Michelin star / No. 28 – Asia's 50 Best Restaurants 2019 / Asia's Best Female Chef 2018, www.pastebangkok.com

Guest of Executive Chef Dariusz Durdyn at Nira Alpina**** Superior, Silvaplana-Surlej, www.niraalpina.com

Asma Khan, Darjeeling Express, London (UK), Listed in Michelin Guide 2020 / Winner of Gourmand World Cookbook Award (2018) / Female Entrepreneur of the Year 2018, www.darjeeling-express.com

Guest of Executive Chef Mauro Taufer at Kulm Hotel St. Moritz***** Superior, www.kulm.com



Guest chefs from 31st January up to and including 4th February 2020:

Judy Joo (Seoul Bird, London), **Bel Coelho** (Clandestino, São Paulo), **Renu Homsombat** (Saffron, Bangkok), **Lanshu Chen** (Le Moût, Taichung), **Carolina Bazán** (Ambrosía, Santiago de Chile)

Guest chefs from 4th up to and including 8th February 2020:

Emma Bengtsson (Aquavit, New York City), **Cristina Bowerman** (Glass Hostaria, Rome), **Kamilla Seidler** (Lola, Copenhagen), **Bee Satongun** (Paste, Bangkok), **Asma Khan** (Darjeeling Express, London)

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| ❖ | 31st January 2020 | Grand Julius Baer Opening | Kulm Hotel St. Moritz |
| ❖ | 1 st February 2020 | Gourmet Diners and Gourmet Safaris Chocolate Cult (with Confiserie Sprüngli) Fascination Champagne (with Laurent-Perrier) | Badrutt's Palace Hotel Suvretta House |
| ❖ | 2 nd February 2020 | Gourmet Diners and Gourmet Safaris Mountain Brunch Chocolate Cult (with Confiserie Sprüngli) Top of Piemonte (with Caratello Wines St. Gallen) | CheCha Restaurant & Club Badrutt's Palace Hotel Suvretta House |
| ❖ | 3 rd February 2020 | Gourmet Diners and Gourmet Safaris The Tasting Chocolate Cult (with Confiserie Sprüngli) Culinary H ³ in Pontresina: Hinterhof Hotel Hopping (Backyard Hotel Hopping) | Carlton Hotel Badrutt's Palace Hotel Grand Hotel Kronenhof & Hotel Saratz |
| ❖ | 4th February 2020 | Kitchen Party with all ten guest chefs Chocolate Cult (with Confiserie Sprüngli) | Badrutt's Palace Hotel Badrutt's Palace Hotel |
| ❖ | 5 th February 2020 | Gourmet Diners and Gourmet Safaris Celestial Wines (with Martel AG St. Gallen) | Hotel Waldhaus Sils |
| ❖ | 6 th February 2020 | Gourmet Diners and Gourmet Safaris Wine & Cheese Celebration Ecco Tavolata | Hotel Steffani Hotel Giardino Mountain |
| ❖ | 7 th February 2020 | Gourmet Diners and Gourmet Safaris Wine & Cheese Celebration Ecco Tavolata | Hotel Steffani Hotel Giardino Mountain |
| ❖ | 8th February 2020 | Porsche Gourmet Finale | Suvretta House |

St. Moritz, 30th October 2019

Press office:

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The accreditation for participation in the St. Moritz Gourmet Festival is possible online:

www.stmoritz-gourmetfestival.ch/en/accreditation

Pictures from today's press conference in Baur au Lac as well as short portraits and pictures of the guest chefs in print quality are available for download at: www.stmoritz-gourmetfestival.ch/en/media

Festival images in print quality are available for download at: <http://db.pr.keystone-sda.ch/en/customer/stmoritz-gourmetfestival>