

Badrutt's Palace Hotel*** Superior, St. Moritz**
From January 13th - 15th 2018 the kitchen staff around Valmiro Pasini and Stefan Gerber welcomes guest Master Chef:

IAN KITTICHAJ
Issaya Siamese Club, Bangkok (TH)
issaya.com / ianchalermkittichai.com

Distinctions

- No. 21 – Asia's 50 Best Restaurants 2017
- Officier de l'Ordre du Mérite Agricole 2015 (by the French Ministry of Agriculture)
- First "Asia Geographical Indication Ambassador" (award by FAO, Thailand's Department of Intellectual Property and the Agence Française de Développement)
- Best Chef Cookbook Thailand Award (Gourmand 2011)



Ian Kittichai, Thailand's most prominent celebrity chef, looks back on a storybook career - from street food to fine food. As a child, he accompanied his mother every morning to the market to buy the best ingredients for their curries, before they both offered them for sale on a handcart on the streets of Bangkok. As a young man, Ian Kittichai was trained in Haute Cuisine in England and Australia, followed by significant professional stints in France, Spain (El Bulli), the USA and Japan. Aged only 30, he became the first Thai Executive Chef of a five-star hotel. Today, he runs an international F&B management and consulting firm, Cuisine Concept Co. Ltd., is able to boast of restaurants around the world ranging from casual to premium, has a cookery studio and a number of high profile television deals. "I use traditional Thai ingredients and flavours with classic and progressive cooking methods", says Ian Kittichai divulging the secrets of his success, on which he bases the most extraordinary dishes such as banana blossom and heart of palm salad "Yum Hua Plee" served in his Bangkok flagship restaurant Issaya Siamese Club.

Carlton Hotel***** Superior, St. Moritz
From January 13th - 15th 2018 Executive Chef
Gero Porstein welcomes guest Master Chef:

NICK BRIL

The Jane, Antwerpen (BE)

thejaneantwerp.com

Distinctions

- 2 Michelin stars
- 17 GaultMillau points
- No. 74 – World's Best Restaurants 2017



Nick Brill ranks as Europe's coolest top chef. Whenever the Dutch two-star chef is not behind the stove, he delights his audience as a successful DJ on the turntables at the trendiest parties. At The Jane, he pulls all the strings as Chef de Cuisine and Sergio Herman's business partner. The restaurant is located in a former church in Antwerp, fitting perfectly with Nick Brill's philosophy: "After all, cooking is my religion". In the creations of this 33-year old exceptional talent, Asian aromas blend with northern perfection: exotic and accessible, well thought out and pure. For instance, in one of his signature dishes: poached lobster tail with dashi butter sauce.

Nick Brill started his culinary career at the age of 14, as a dishwasher. Later Nick Brill worked as Chef de Cuisine alongside his mentor Sergio Herman at Oud Sluis, a restaurant that under Herman's leadership, consistently held three Michelin stars and a fabulous score of 20 GaultMillau points for ten years. In 2014 the two of them started a new chapter at The Jane, in collaboration with architects, designers and artists as a total gastronomic experience.

Hotel Waldhaus*****, Sils-Maria

From January 13th - 15th 2018 the Waldhaus kitchen staff around Fabian Marolf and Renato Pellegrinelli welcomes guest Master Chef:

JÖRG SACKMANN

Restaurant Schlossberg, Baiersbronn (DE)

hotel-sackmann.de

Distinctions

- 2 Michelin stars
- 17 GaultMillau points
- 4 diamonds in the Varta Guide
- 4,5 F in the Feinschmecker
- 4,5 toques in the Great Restaurant & Hotel Guide by Bertelsmann
- 4,5 spoons in the Aral Schlemmeratlas
- 9 Gusto pans



Two-star chef Jörg Sackmann comes from a renowned family in Baiersbronn, in the picturesque Black Forest, who has run the Hotel Sackmann there for the past 90 years. After his training with great pioneers such as Harald Wohlfahrt and Eckart Witzigmann, Jörg Sackmann turned the Schlossberg Restaurant into a Mecca for epicureans in 1993 and has continued to pamper his guests here with his culinary skills ever since. In addition, a large television audience enjoys his regular appearances demonstrating refined recipes as part of the "ARD Buffet" show. He always masterly combines regional produce with Mediterranean and Asian accents in his dishes, with herbs and spices from all over the world playing a central part - for example, in his signature dish "Wild Sockeye salmon in Jaroma cabbage with eucalyptus bark, barberries and potato broth". The 56-year old finds his inspiration on his travels, and as the proud father says, his son Nico is already assisting him in the kitchen, showing equal amounts of passion for haute cuisine and "bringing along many revolutionary ideas".

Kulm Hotel St. Moritz***** Superior, St. Moritz
From January 13th - 15th 2018 Executive Chef
Mauro Taufer welcomes guest Master Chef:

ANA ROŠ

Restaurant Hiša Franko, Kobarid (SI)

hisafranko.com

Distinctions

- World's Best Female Chef 2017
- 3 toques and 17 GaultMillau points
- Talent of the Year 2015 (Jeunes Restaurateurs d'Europe)



In 2017, Ana Roš received the award "World's Best Female Chef". The Slovenian creates each of her avant-garde dishes as a unique composition - always based on her philosophy: "Territory, season and myself". The natural treasures - her ingredients - are literally growing on her doorstep. Her restaurant Hiša Franko is located in the small town of Kobarid, in a picturesque valley with unspoilt meadows, lakes, rivers and forests. A secret spot for gourmets until, in 2016, the Netflix series "Chef's Table" introduced Ana Roš' art of cookery and almost overnight she became world famous. Ever since, her table reservation list has literally been bursting at the seams. Now aged 44, Ana Roš taught herself to cook. In her youth, she was part of the national Yugoslavian ski team before studying International Science in Trieste in neighboring Italy. But in 2003, instead of starting a diplomatic career, she made the courageous decision - along with her husband and sommelier Valter Kramar - to take over his parents' restaurant in Kobarid.

Grand Hotel Kronenhof^{f***** Superior, Pontresina}
From January 17th - 19th 2018 Executive Chef
Fabrizio Piantanida welcomes guest Master Chef:

TANJA GRANDITS
Restaurant Stucki, Basel (CH)
tanjagrandits.ch

Distinctions

- 2 Michelin stars
- 18 GaultMillau points
- "2017 Female Chef Award" (MICHELIN Guide, Switzerland)
- "2014 Chef of the Year" (GaultMillau)



Tanja Grandits, Switzerland's most highly awarded top lady chef has developed a very personal and distinctive style. Overwhelmingly aromatic and straightforward, yet technically elaborate compositions are her trademark and make the Stucki, her restaurant in Basel, a choice destination for gourmets from far beyond the Confederation's borders. Tanja Grandits chooses a main flavour and main colour for each dish. "I take a basic product, which can be a piece of meat, a fish or even an egg, and I add a vegetable that normally determines the colour of the dish. Colours are a very good means of structuring my work, and at the same time I can be creative within these structures", she explains her working strategy. For example, in Tanja Grandits' dishes, a sea bass is combined with basil juice, cucumber and green tea guacamole, or boletus with vinegar caramel, aubergine gnocchi and pine miso. Lately, the 47-year old chef was the first laureate to be honoured by Michelin with the "2017 Female Chef Award" for her poetic play with aromas, colours, herbs and textures.

Hotel Giardino Mountain** Superior, Champfèr/St. Moritz**
From **January 17th - 19th 2018** Executive Chef
Michel Hojac welcomes guest Master Chef:

JACOB JAN BOERMA
Restaurant De Leest, Vaassen (NL)
restaurantdeleest.nl

Distinctions

- 3 Michelin stars
- 19.5 GaultMillau points
- "Master Chef" (SVH – Stichting Vakbekwaamheid Horeca)
- 2010 Chef of the Year (GaultMillau)
- No. 3 – Best 500 Restaurants in the Netherlands



Three-star chef Jacob Jan Boerma delights guests with dishes revealing a perfect interaction of acidity, spices and vegetables. A skilled master of classical haute cuisine yet also keenly experimental with new methods, ingredients and aromas, the native Austrian prefers to use produce from the sea and Scandinavian nature, such as North Sea langoustine, in his creations. Jacob Jan Boerma describes himself as an "uncompromising perfectionist", his ultimate objective being to source quality produce as the basis of his success. "A chef can never lie about the quality of his product!". After stints in European star-crowned establishments and inspired by stays in the world's most exciting kitchens, now aged 45, he opened the De Leest restaurant in the provincial Dutch town of Vaassen with his wife and sommelier Kim Veldman in 2002. Alongside top awards from Michelin, he was chosen as one of the 50 best chefs in the world (Le Chef). Since 2016, the cuisine in Amsterdam's White Room at the NH Grand Hotel Krasnapolsky also bears his characteristic culinary signature.

Kempinski Grand Hotel des Bains** Superior, St. Moritz**
From January 17th - 19th 2018 Executive Chef
Matthias Schmidberger welcomes guest Master Chef:

DOMINIQUE CRENN
Restaurant Atelier Crenn, San Francisco (US)
ateliercrenn.com

Distinctions

- 2 Michelin stars
- World's Best Female Chef 2016
- No. 83 – The World's 50 Best Restaurants 2017
- Finalist for Best Chef: West 2016 (James Beard Foundation)
- Chef of the Year 2015 (Eater)
- No. 742 (La Liste 2015)



"It's your attitude, not your aptitude that determines your altitude", says Dominique Crenn, awarded "World's Best Female Chef" in 2016. As for her creations, this native of France finds her inspiration in the visual arts. For each of her menus she composes a poem to get in the right mood. This is how her modern cookery "still lives" emerge on the plate. An expression of her personality, because for her, living and cooking for guests is like poetry she loves to share with others. Her distinctive style is testimony to her keen interest in using only seasonal produce - fresh from the market, fresh from the sea - and her brilliant talent for inspiring classical haute cuisine in an entirely new way. Her background reflects international influences. Aged 51, Dominique Crenn achieved great cookery fame in renowned restaurants from Los Angeles to Jakarta, before realising her ultimate personal dream at Atelier Crenn in San Francisco. In next to no time, she became the first female chef in the USA ever to receive two Michelin stars for her style of cookery.

Nira Alpina** Superior, Silvaplana-Surlej**

From **January 17th - 19th 2018** Executive Chef
Florian Mainzger welcomes guest Master Chef:

EELKE PLASMEIJER und RAY ADRIANSYAH

Locavore, Ubud (Bali, ID)

locavore.co.id

Distinctions

- No. 22 – Asia's 50 Best Restaurants 2017
- No. 49 – Asia's 50 Best Restaurants 2016
- Best Restaurant in Indonesia 2016, 2017



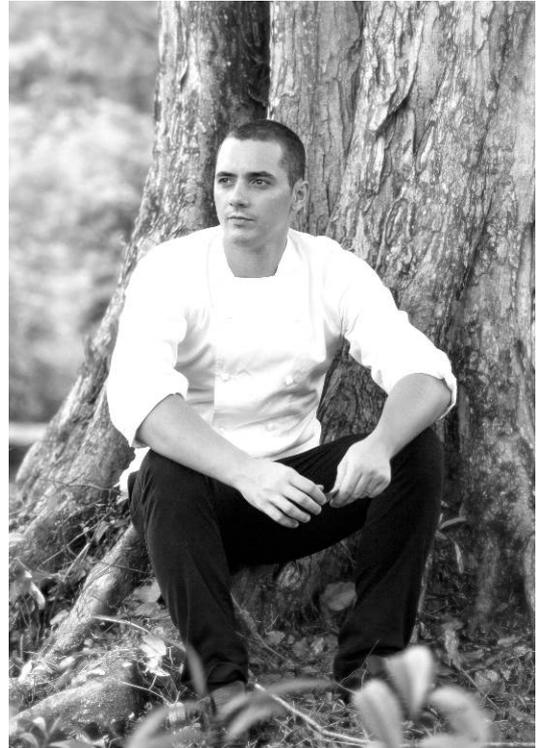
Chefs de Cuisine, Ray Adriansyah (from Indonesia) and Eelke Plasmeijer (from the Netherlands), came to know and respect each other professionally in Jakarta. They moved to Ubud in Bali where they took over the culinary sceptre at Alila Hotels & Resorts. The Bali national Adi Karmayasa also started his career as restaurant manager here. In 2013, opening their own restaurant, Locavore, the trio realised their dream of celebrating avant-garde cuisine based exclusively on Indonesian products. Their creative skills and concept have attracted much attention and recognition. In 2017, Locavore was awarded "Best Restaurant in Indonesia". As the name would suggest, Locavore is all about local produce, from the raw Balinese abalone to the Sumbawa Island oyster, and even through to the plates and glasses, which are all made in nearby workshops. «Into the Sawah» best illustrates the whole regional concept. For this dish, all the ingredients used grow, live or swim in the Ubud rice fields. «It allows our guests to have a miniature rice field on their plate and to savour it with all their senses», says Ray Adriansyah, in explaining their philosophy.

Suvretta House** Superior, St. Moritz**
From **January 17th - 19th 2018** Executive Chef
Fabrizio Zanetti welcomes guest Master Chef:

JULIEN ROYER
Odette, Singapur (SG)
odetterestaurant.com

Distinctions

- 2 Michelin stars: 2016, 2017
- No. 9 and "Highest New Entry Award" – Asia's 50 Best Restaurants 2017
- No. 86 – The World's 50 Best Restaurants 2017
- "Le Chef" – Top 100 Best Chefs in the World 2017
- Best New Restaurant 2017 – Wallpaper Magazine
- Best Dining Experience – Singapore Tourism Board Awards 2016
- Best New Restaurant – Singapore Tatler Restaurant Guide 2016



Award-winning Chef Julien Royer is co-owner of Odette, a 2-Michelin starred Modern French restaurant located at the iconic National Gallery Singapore.

Termed Essential Cuisine, Royer's dishes are honest and refined in their simplicity. Sans culinary pretence, his menus showcase some of the best produce from around the world, all treated with the delicate and astutely restrained touch which has become Royer's signature. In 2017, he led Odette to its historic debut on the Asia's 50 Best Restaurants 2017 list at 9th place – the highest new entry in the history of the list – and the World's 50 Best Restaurants 2017 Long List at 86. The restaurant was also inducted into the prestigious Le Grandes Tables Du Monde in the same year.

Royer's career has taken him to Paris, London and the West Indies, where he cultivated his culinary signature working under Michel Bras, Bernard Andrieux and Antonin Bonnet. He moved to Singapore in 2011 to take on the role of Chef de Cuisine at JAAN at Swissôtel the Stamford, before opening Odette in collaboration with The Lo & Behold Group in 2015.

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The portraits and photos of the guest Master Chefs in print quality can be downloaded at:
www.stmoritz-gourmetfestival.ch/en/media