

Badrutt's Palace Hotel***Superior, St. Moritz**

From **January 31th – February 4th 2020**

the kitchen team around Valmiro Pasini welcomes guest chef:

JUDY JOO

Seoul Bird, London (UK)

judyjoo.com

- Chef on her own TV show «Korean Food Made Simple»
- Resident Judge on «Iron Chef America»
- Michelin Guide Review 2016-2018 (Soho)
- First Female Chef on «Iron Chef UK» (2011)



Judy Joo ranks among the best-known cooking personalities in England and Asia, celebrating major successes as a very in-demand TV star having appeared as one of the four Iron Chefs on Iron Chef UK. In her modern Korean cuisine, aromas, ingredients, taste nuances and techniques from three continents all merge together. Judy Joo studied French haute cuisine at the French Culinary Institute in New York, where she received a Grand Diploma in Pastry Arts. Then followed professional stints in Gordon Ramsey's restaurant and Michelin starred restaurants such as The French Laundry in California and the Nahm in Bangkok. In 2014, she opened her own restaurant JinJuu (Pearl) in London, receiving numerous awards. Her signature dish "Korean Fried Chicken" that she envelopes with crisp flatbread and two spicy and sweet Korean sauces with a touch of garlic and ginger, reflects her roots combined with inspirations from her encounters around the world. In mid-2019, she left JinJuu in order to dedicate herself to new culinary projects; her newly opened restaurant Seoul Bird in London as well as her new cookery book "Korean Soul Food".

Grand Hotel Kronenhof f***** Superior, **Pontresina**

From **January 31th – February 4th 2020** Executive Chef

Fabrizio Piantanida welcomes guest chef:

BEL COELHO

Clandestino, São Paulo (BR)

belcoelho.com.br

- Best Dish of the Year (Paladar, 2009/2010)
- Best New Chef 2007 (Prazeres da Mesa Magazine)
- Best Contemporary Restaurant 2005 (Veja São Paulo Magazine)
- Best New Chef 2004 (Veja São Paulo Magazine)



A Culinary Institute of America (CIA) alumni, Bel Coelho is a chef that carries on her resumé worldwide award-winning restaurants, such as El Celler de Can Roca. On her TV Show “Travel Recipes”, production broadcasted globally by Discovery Chanel, TLC and Arte, Coelho traveled through Brazil, visiting over 35 cities and discovering new native Brazilian ingredients. This project resulted in the creation of “Biomás” a menu where each dish carries an ingredient from a Brazilian biome or habitat like Amazon, Pantanal, Cerrado and Pampas. Another celebrated Bel’s creation is “Orixás”, a menu entirely dedicated to the gods of the Afro-Brazilian religion Candomblé. Bel Coelho is a fierce defender of a sustainable and fair food system. Her ideals and principles are represented in her cuisine at Clandestino, the chef’s restaurant where she serves, one week per month, a creative tasting menu, carefully constructed with the chef’s unique narrative style and made with seasonal native ingredients.

Suvretta House*** Superior, St. Moritz**

From **January 31th – February 4th 2020** Executive Chef

Fabrizio Zanetti welcomes guest chef:

LANSHU CHEN

Le Moût (until the end of 2018), Taichung (TW)

lemout.com

- Nr. 43 – Asia's 50 Best Restaurants 2018
- Nr. 158 – The Best Chef Awards 2018
- Nr. 28 – Asia's 50 Best Restaurants 2017
- Best Restaurant in Taiwan 2016
- Woman of the Year (Relais & Châteaux, 2016)
- Grand Chef Relais & Châteaux
- Asia's Best Female Chef 2014



In 2014, Lanshu Chen won the award “Asia’s Best Female Chef”. To this very day, her restaurant Le Moût, which she opened in Taichung in 2008, has enjoyed the reputation of being a legendary sanctuary of haute cuisine in Taiwan. At the end of 2018, at the very height of its fame, she closed this flagship eatery, only to open another culinary project shortly afterwards in the same location. Her “haute cuisine du terroir” - finest local cuisine - is characterised by personal poetic creations, where she achieves the ultimate flavourful balance between her Taiwanese culinary roots and classical French cuisine. Already in 2011, she was Asia’s first top female chef to be accepted in the renowned association Les Grands Chefs Relais & Châteaux. Lanshu Chen learned cooking skills in Taiwan from her grandmother and mother from early childhood on. After studying literature, she decided to make a career of her passion for cooking. Then followed classical training in Paris and professional stations under famous master chefs such as Jean-François Piège and Jérôme Chaucesse (Les Ambassadeurs), Patrick Pignol (Relais d’Auteuil) and pâtissier Pierre Hermé, and ultimately at the gourmet temple The French Laundry in California.

Hotel Giardino Mountain** Superior, Champfèr/St. Moritz**
From **January 31th – February 4th 2020** Executive Chef
Rolf Fliegau welcomes guest chef:

RENU HOMSOMBAT
Saffron, Bangkok (TH)
saffronbanyantree.com

- Corporate Thai Chef of the Fine-Dining Restaurants
Saffron worldwide of Banyan Tree Hotels & Resorts****



Top chef Renu Homsombat from Bangkok has been delighting people internationally with Contemporary Thai Cuisine of the highest order. Furthermore, in her capacity as Corporate Thai Chef, she holds the culinary sceptre in all eleven “Saffron” gourmet restaurants at the five-star Banyan Trees hotel group in eight countries. In signature dishes such as Yum Pla Salmon or her Massaman curry with short ribs braised for six hours, she superbly combines perfectly matched authentic aromas from her home country with European inspiration. During her eventful career, she has gained high acclaim as a guest chef, amongst others under three-star chef Harald Wohlfahrt at the Schwarzwaldstube. Renu Homsombat’s exceptional culinary skills have also gained her an outstanding reputation in Switzerland, mainly recently alongside two-star chef Stefan Heilemann at the Ecco Restaurant at the luxury hotel Atlantis by Giardino in Zurich. As main components, she combines love of detail and perfection with the local award-winning gastronomy. Yet she does not reach for the stars herself: “Seeing the guests smile and enjoy my Thai cuisine and the uniqueness of Saffron food around the world is the greatest recognition of all for me”.

Hotel Saratz** Superior, Pontresina**

From **January 31th – February 4th 2020** Executive Chef

Giovanni Caruso welcomes guest chef:

CAROLINA BAZÁN

Ambrosía, Santiago de Chile (CL)

ambrosia.cl

- Latin America's Best Female Chef 2019
- No. 30 – Latin America's 50 Best Restaurants 2019
- One to Watch Award 2014
- Chef of the Year (Circle of Gastronomic Chroniclers of Chile, 2013)
- Revelation Chef of the Year (Wikén Magazine, El Mercurio Newspaper, 2013)



Chilean Chef Carolina Bazán, crowned “Latin America’s Best Female Chef 2019”, delights with her modern interpretation of Chilean cuisine. In her dishes she merges elements of French haute cuisine with traditional and seasonal produce from Chile. Her signature dishes include Sea urchins with dashi and bean purée or Juan Fernandez octopus with Chilean potato salad mashed and pebre, a sauce made of pepper, parsley, garlic and vinegar. Carolina Bazán’s highly creative cookery skills already gained recognition in 2014, having been honoured with the “One to Watch Award” in her restaurant Ambrosía shortly after opening in Santiago. In 2019, she shot to 30th place on the renowned list of Latin America’s 50 Best Restaurants with Ambrosía, which she runs together with sommelier Rosario Onetto. Carolina Bazán acquired her professional skills in some of Latin America’s finest restaurants and in Paris where she worked alongside Master Chef Grégory Marchand at Frenchie Restaurant.

Kulm Hotel St. Moritz** Superior, St. Moritz**
From **February 4th - 8th 2020** Executive Chef
Mauro Taufer welcomes guest chef:

ASMA KHAN
Darjeeling Express, London (UK)
darjeeling-express.com



- Listed in the Michelin Guide 2019/20
- Women in Food, (Urban Food Awards, 2019)
- Winner of the Gourmand World Cookbook Award (2018)
- Female Entrepreneur of the Year, (Asian Restaurant Awards, 2018)
- Entrepreneur of the Year, (Asian Women of Achievement Awards, 2018)
- Celebrity Curry Chef of the Year, (English Curry Awards, 2017)
- Restaurant of the Year, (UKBCCI Business & Entrepreneur Excellence Award, 2017)
- Businesswoman of the Year, (UKBCCI Business & Entrepreneur Excellence Award, 2016)

All the way along her exceptional life path, Asma Khan has been breaking with conventions, passing from a tomboy in Calcutta to a graduate lawyer and finally becoming a star chef in London. She is the very first British chef to be dedicated an individual portrait by Netflix in its award-winning 2019 series “Chef’s Table”. At the “Darjeeling Express” in London, which has recently been placed on the Michelin Guide “Watch List” – guests can savour her refined Indian specialties with pure enjoyment. Asma Khan’s noteworthy “Mughlai” dishes, such as her legendary “Chicken Chaap”, are based on the recipes, aromas and preparation methods passed on from her royal Mughlai ancestors in Calcutta, where she learned the art of cookery from her mother and the chefs cooking for this royal family in India. Her personal cuisine has the aim of, “embracing the guests in a culinarily sense and making their souls shine”, says Asma Khan. As the author of multi award-winning cookbooks, an international lecturer and restaurateur, she passionately does everything she can to offer women from different backgrounds more opportunities in top gastronomy.

Grand Hotel des Bains Kempinski *** Superior, St. Moritz**

From **February 4th - 8th 2020** Executive Chef

Matthias Schmidberger welcomes guest chef:

EMMA BENGTTSSON

Aquavit, New York City (US)

aquavit.org

- 2 Michelin stars
- World's Best Female Chef 2018 (Best Chef Awards)
- 3 stars (New York Times, 2015)



The Swedish two-star chef Emma Bengtsson delights guests as patissier and executive chef at the New York eatery Aquavit, serving up exceptionally aromatic desserts and dishes from her home country. For her creations, Emma Bengtsson loves turning to traditional basic techniques used in Sweden before electricity existed, "I love all these techniques such as curing, pickling or fermenting." She followed the call to New York in 2010 after different professional stints, among others at Edsbacka Krog in Stockholm, at that time the only two-star restaurant in Sweden. In her role as patissier, she saw Aquavit gain its first Michelin star in next to no time, and the second following quickly with her as Chef de Cuisine, a role she has held since 2014. She therefore became only the second lady chef in the USA after Dominique Crenn, whose cookery skills had also been awarded two stars; and to this day, she is the only Swedish two-star lady chef in America. According to her, tradition, seasonality and perfection are the cornerstones of her formula for success. In 2016, she opened a second Aquavit in London. Emma Bengtsson's most inspiring role models, apart from her grandmother – since her earliest childhood – include the current three-star chef Dominique Crenn.

Carlton Hotel*** Superior, St. Moritz**

From **February 4th - 8th 2020** Executive Chef

Heros de Agostinis welcomes guest chef:

CRISTINA BOWERMAN

Glass Hostaria, Rom (IT)

glasshostaria.it

- 1 Michelin star
- Best Female Italian Chef in Europe 2018 (Love Italian Life Awards)
- Identità nuove sfide 2016 (Identità Golose)
- Chef Ambassador at Expo Milano 2015
- Woman Chef of the Year (Identità Golose, 2013)
- Two Forks (Gambero Rosso Guide, 2008)
- TEDxMilano Women Prize 2015
- Ihr Buch „Da Cerignola a San Francisco e ritorno“ wurde zum italienischen Bestseller (2014)
- 1 chef's hat for L'Espresso
- Aila Progetto Donna (Award from Associazione Aila Italian Foundation for the Fight against Osteoarthritis and Osteoporosis)



Cristina Bowerman is one of Italy's most influential top female chefs. She has received as many awards for her cookery skills as for her performance as an entrepreneur and ambassador for social projects. Her creations are "a taste experience through 'contamination' between modern and traditional culinary language, the unmistakable touch of her way of seeing cuisine", as she puts it. The menu at her Michelin star restaurant Glass Hostaria is constantly updated with new dishes, a result of her travels, studies, experimentations and seasonal inspiration. New recipes are added to unmissable "classics", such as Amatriciana ravioli or Veal tongue pastrami with giardiniera style vegetables, ciauscolo sauce and mustard ice-cream. After studying Law and Graphic Design, Cristina Bowerman trained at the legendary Le Cordon Bleu college of culinary arts in Texas and then started her untypical career in 2004, as the title of her autobiographic cookbook reveals, "From Cerignola to San Francisco and back – My counter-current life as a chef". Besides her restaurant Glass Hostaria in Rome, the Italian oversees seven other successful eateries with about 120 staff members. True to her leitmotif "Food as Culture and Social Support", she is involved in committees and foundations to preserve Italy's traditional cuisine, the worldwide fight against hunger and diseases, and more social justice.

Nira Alpina** Superior, Silvaplana-Surlej**
From **February 4th - 8th 2020** Executive Chef
Dariusz Durdyn welcomes guest chef:

BEE SANTONGUN
Paste, Bangkok (TH)
pastebangkok.com

- 1 Michelin star
- Nr. 28 – Asia’s 50 Best Restaurants 2019
- Asia’s Best Female Chef 2018



Asia’s Best Female Chef 2018 Bongkoch “Bee” Satongun is the chef-owner of 1-Michelin-starred Paste Bangkok, which ranks 28th on Asia’s 50 Best Restaurants 2019. The star chef’s trademark is a keen ability to coax maximum flavour from a set of ingredients while ensuring that the personality of each individual component shines through. Her pitch-perfect palate for balancing flavours and textures – and her patience to adjust ingredients incrementally – result in masterful combinations of familiar and historical ingredients. Taking inspiration from aristocratic Thai family cookbooks, Chef Bee strives to convey Thailand’s culinary diversity through her cooking. As a child, she helped out at her family’s food stall business by pounding curry pastes and squeezing fresh coconut milk. Her professional career as a chef only kicked off, however, after meeting Australian chef Jason Bailey, who later became her husband and business partner. Since 2013, the duo have served guests at Paste Bangkok with their brilliant take on Royal Thai cuisine.

Hotel Waldhaus***, Sils-Maria**

From **February 4th - 8th 2020** Executive Chef
Gero Porstein welcomes guest chef:

KAMILLA SEIDLER

Lola, Kopenhagen (DK)

kamillaseidler.com

- Nr. 28 – Latin America’s 50 Best Restaurants 2017 (Gustu)
- Latin America’s Best Female Chef 2016
- Finalistin im Basque Culinary World Prize (2016)



2016 Kamilla Seidler has been crowned Latin America’s Best Female Chef. Born in Copenhagen, she acquired a great wealth of experience in restaurants throughout Europe, amongst others in the two-star restaurants Le Manoir aux Quat’Saisons in Oxford and the Mugaritz in San Sebastián. However, she had always been particularly attracted by the diversified art and culture of South American cuisine. During her stay in Bolivia, she worked from 2012 as Chef de Cuisine at Claus Meyer’s Gustu Restaurant, whose philosophy left a lasting impression on her. The restaurant is famous for its innovative creations made exclusively using local products, all completely cultivated and processed in Bolivia. Today, Gustu ranks among the 50 best restaurants in Latin America and has become a new destination for gourmets from all over the world. After five years, Kamilla Seidler returned to her home country to re-establish a foothold there and to realise in Denmark too, the culinary philosophy that she had followed in Bolivia. In addition, she runs the newly opened Lola restaurant in Copenhagen, as well as collaborating in various projects for Danish cuisine.

Press office: WOEHRLE / PIROLA Events & Public Relations, Claudia-Regina Flores, Tel. +41 44 245 86 94, flores@woehrlepirola.ch

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