



Media release

## 25<sup>th</sup> St. Moritz Gourmet Festival: 12<sup>th</sup> to 20<sup>th</sup> January 2018

### Start of the festival – numerous events to enjoy with a star cast

For nine days, the Upper Engadine will metamorphose into a land of milk and honey for gourmets. Tonight, the **Grand Julius Baer Opening** will launch the anniversary edition of the **St. Moritz Gourmet Festival** that has now enjoyed worldwide cult status for a quarter of a century. Top-class male and female master chefs, from Europe, Asia, the USA and Switzerland, together with the multi-award-winning Executive Chefs in the festival partner hotels, will delight gourmets from all over the world with their culinary skills until 20<sup>th</sup> January in the Upper Engadine. Only a few of the coveted event tickets are still available for last-minute visitors.

**Ian Kittichai** is delighted to say, “I really love the energy and environment here. I’m looking forward to bringing as many of the senses and sensations of my native country to this festival as possible”. Thailand’s most famous star chef can hardly wait to get going. Having arrived from his famous restaurant Issaya Siamese Club in Bangkok, Ian Kittichai will be celebrating his creative Thai cuisine as guest chef at the Badrutt’s Palace Hotel in St. Moritz. German master chef **Jörg Sackmann** from the two Michelin star crowned gourmet restaurant Schlossberg (Hotel Sackmann, Baiersbronn) in the picturesque Black Forest, had a shorter journey to the Upper Engadine. “The St. Moritz Gourmet Festival is one of the most significant culinary events worldwide. For myself, my son Nico and our team it is a particular honour to be able to participate”, says Sackmann. Up to and including next Tuesday, he will enthral the festival guests with his legendary highly aromatic signature dishes as guest master chef at the Waldhaus Sils. Beside Ian Kittichai and Jörg Sackmann, some initial samples of culinary skills will also be demonstrated tonight by star-crowned master chef **Syrco Bakker** from the Netherlands (Restaurant Pure C, Cadzand) and **Ana Roš** from the Hiša Franko in Slovenian Kobarid, who was awarded World’s Best Female Chef in 2017 - together with five local chefs from the renowned festival partner hotels. It is a fantastic opportunity for guests to sample the culinary variety of nine top-class chefs at once on their “gourmet islands” in the festive setting of the Kulm Hotel St. Moritz. The Opening Event will put everyone in the right mood for the festival days ahead, where more than 40 enjoyment highlights, among them some legendary popular favourites, as well as new and exciting special events, will turn the Upper Engadine into a mecca for gourmets from all over the world.

On Tuesday, 16<sup>th</sup> January 2018, the **Kitchen Party** will take place at the canteen kitchen in the Badrutt’s Palace Hotel and is billed as the **culinary summit featuring all the international guest master chefs**, before the first four of them say goodbye to the Upper Engadine. Together with the Executive Chefs from our renowned partner hotels, the next group of guest master chefs will assume culinary command of the numerous event experiences leading up to the crowning Great BMW Gourmet Finale at the Hotel Suvretta House in St. Moritz, on Saturday, 20<sup>th</sup> January 2018. The star cast is made up of three-star chef **Jacob Jan Boerma** (De Leest Restaurant, Vaassen), two-star chef **Dominique Crenn** from Atelier Crenn in San Francisco (awarded World’s Best Female Chef in 2016), **Eelke Plasmeijer** and **Ray Adriansyah** from the Locavore restaurant in Ubud, Bali (Best Restaurant in Indonesia 2016/17) along with two-star chef **Julien Royer** from the Odette in Singapore (No. 9 – Asia’s 50 Best Restaurants) and the best Swiss female master chef **Tanja Grandits** from the Stucki in Basel (2 Michelin stars, 18 GaultMillau points and laureate of the “Female Chef Awards” - presented for the first time by the Michelin Guide in 2017).

Although there are still a few tickets available for the **Gourmet Safaris**, the **Grand Julius Baer Opening** as well as the **Great BMW Gourmet Finale** are already completely sold out. There are still opportunities for last-minute gourmet fans to obtain a place, for instance, at the **Kitchen Party** or the **Gourmet Diners** with each of the guest

master chefs in the stylish restaurants of the partner hotels, or at the various **exceptional special events** that will add to the festival flavour.

The coveted event tickets are available online at [www.stmoritz-gourmetfestival.ch](http://www.stmoritz-gourmetfestival.ch). In addition, the festival partner hotels are also offering individual special packages with attractive extras that can be viewed on the website in the hotel portraits' section.

### **Young Engadine Talents Competition 2018 - up-and-coming talent showing enthusiasm ahead of event!**

Over the past two days, and within the framework of the festival, the Young Engadine Talents Competition was held for the seventh time at the Suvretta House in St. Moritz, watched over by Executive Chef Fabrizio Zanetti. This time, eleven apprentices in their third year of training had been presented the challenge of conjuring up two gourmet dishes from a set basket of produce. The expert jury, which included master chef Roland Jöhri and others, was visibly impressed by the creative culinary ideas of the young talents. A delighted Fabrizio Zanetti commented: "These young chefs often display great courage in creating extremely innovative dishes. This time, for instance, a candidate amazed us with a white chocolate mousse with cucumber, lettuce and passion fruit". Guests are now able to look forward to the Great BMW Gourmet Finale on 20<sup>th</sup> January 2018. This is where the first three winners of the Young Engadine Talents Competition will be formally announced and presented with awards.

Current news updates can be found on the website [www.stmoritz-gourmetfestival.ch](http://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 Kronenhof\*\*\*\* Superior, Pontresina; Hotel Giardino Mountain\*\*\*\* Superior, Champfèr/St. Moritz; Nira Alpina\*\*\*\* Superior, Silvaplana-Surlej; St. Moritz; Hotel Waldhaus\*\*\*\*, Sils-Maria; Kempinski Grand Hotel des Bains\*\*\*\* Superior, St. Moritz; Kulm Hotel St. Moritz\*\*\*\* Superior, St. Moritz, und Suvretta House\*\*\*\* Superior, St. Moritz, as well as the **event locations** Cava Bar, Hotel Steffani\*\*\*\*, St. Moritz; CheCha Restaurant & Club by Mathis Food Affairs, St. Moritz, and Hotel Schweizerhof\*\*\*\* Superior.

#### **Furthermore, the festival is supported by the tremendous commitment of the following sponsors: Title sponsor & official car: BMW (Schweiz) AG; Title sponsor: Bank Julius Baer & Co. AG; Main sponsor: Valser; Co-sponsors:**

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St. Moritz, 12<sup>th</sup> January 2018

**Press office:** WOHRLE / PIROLA Events & Public Relations, Claudia-Regina Flores, Tel. +41 44 245 86 94, [flores@woehrlepirola.ch](mailto:flores@woehrlepirola.ch)

**Current festival images in print quality** can be downloaded from Swiss-Image ([www.swiss-image.ch](http://www.swiss-image.ch)). For the login details please refer to the Press office.

**Text material, short portraits and photographs of the guest chefs** can be downloaded in print resolution at: <https://www.stmoritz-gourmetfestival.ch/en/media>