

INTERNATIONAL EXPERIENCES



The **TUNING** *Fork*

A FINE DINING & LIVE MUSIC EXPERIENCE



The Tuning Fork at The Grand Hyatt Mumbai
&
Pullman Aerocity New Delhi – May 2017

INVITATIONS

Mumbai

&

Delhi



Authorized Partner
Navnit Motors



Present

The TUNING Fork

A FINE DINING & LIVE MUSIC EXPERIENCE



Clayton Donovan & Darren Middleton present a unique Fine Dining & Music Experience. Join Australia's highest acclaimed Aboriginal chef along with guitarist & songwriter from Powderfinger, the iconic Australian band for a night of indulgence & pure fun. Chef Clayton & Executive Chef Jef Foster at Grand Hyatt have joined forces to create an extraordinary 5 course dinner menu with Indigenous Australian ingredients paired with a selection of wines from across the globe by Sommelier Nikhil Agarwal.

Date: 31st May 2017

Cocktails at: 8:30 pm | Dinner at: 9:15 pm

Venue: The Grand Salon, Grand Hyatt Mumbai

Dress Code: Formal

RSVP: Email info@allthingsnice.in or call +91 98206 98883



Authorized Partner
Bird Automotive



Present

The TUNING Fork

A FINE DINING & LIVE MUSIC EXPERIENCE



Clayton Donovan & Darren Middleton present a unique Fine Dining & Music Experience. Join Australia's highest acclaimed Aboriginal chef along with guitarist & songwriter from Powderfinger, the iconic Australian band for a night of indulgence & pure fun. Chef Clayton & Director of Culinary, Chef Ajay Anand at Pullman New Delhi Aerocity have joined forces to create an extraordinary 5 course dinner menu with Indigenous Australian ingredients paired with a selection of wines from across the globe by Sommelier Nikhil Agarwal.

Date: 27th May 2017

Cocktails at: 8:30 pm | Dinner at: 9:15 pm

Venue: Hotel Pullman New Delhi Aerocity

Dress Code: Formal

RSVP: Email info@allthingsnice.in or call +91 98206 98883





PRINT MEDIA COVERAGE

UpperCrust, August 2017 - Print

UPPERCRUST FOOD | AUSTRALIAN GOES INDIAN



Executive Chef Jef Foster with Chef Clayton Donovan

UpperCrust
Food, Wine & the Good Life

AUSTRALIAN GOES INDIAN | UPPERCRUST FOOD

Making Music with Food

When an Australian and an American chef put on their thinking toques to cater to Indian diners, you have a meal totally in tune with local flavours, garnished with soulful music to jazz it up

The very sound of a steak sizzling on the grill is music to the ears for a food lover. Then why not pair live music with food and create a fusion so delectable, you'll have diners eating right out of your hands. That's *Tuning Fork*, in the flesh, down here in India to showcase a collaborative menu where Australian ingredients and textures meld with Indian artistically. A *Chilled Pea & Native Mint Soup with Jamun Berry Sorbet and Rava Dosa Crisp* to give you a taste, courtesy *Tuning Fork* at Grand Hyatt Mumbai.

"It sounded like a great opportunity," began the free-spirited Chef Clayton Donovan, the only indigenous Hatted chef four times in a row, with his erstwhile restaurant *Jaunting Tree* in New South Wales and celebrity chef with the TV show *Wild Kitchen*. But what catches our fancy most is that he's a pop-up/guest chef across Australia today; and culinary half of *Tuning Fork*, an initiative that began three years ago to offer intimate dinners with gourmet delights and guitar tunes. "I had visited India last Feb and discovered a vast palette of flavours, spices and methods, a true learning process. So I decided to take up this chance to do indigenous food where Australia and India are presented befittingly." Musician of *Powderfinger* fame Darren Middleton, his musical half shares, "It is a haven for vegetarians and there is no country like India, the food, the love, interesting and

pure. For *Tuning Fork*, it's perfect."

There is a lot of experience that comes to the table here with Executive Chef of Grand Hyatt Mumbai Jef Foster, who hails from Southern California, with more than six years in the Hyatt family, both in US and UK. "It's been just five months here in Bombay and this pop-up with Chef Clayton is a great opportunity. Food here is a religion and each region is diverse; I love a good *dal makhani*, FYI."

So in true outback spirit, you have a menu of canapés with cheese, lemon myrtle and macadamia nut *beignets* with a quandong sauce, or mains such as *Lamb Loin* with native spice rub, pureed lentils, potato fondant, green beans and cherry tomatoes with wattle seed *jus*, and a quirky dessert of *Pepper Berry Crème Brûlée*, *Raspberry Coulis with Wattleseed Ice-cream*... brought to you by a nomad, a minstrel and an executive chef; storytellers, all.



Darren Middleton with Chef Clayton Donovan, the *Tuning Fork* duo

UpperCrust, August 2017 - Print

UPPERCRUST FOOD | AUSTRALIAN GOES INDIAN

UpperCrust
Food, Wine & the Good Life

AUSTRALIAN GOES INDIAN | UPPERCRUST FOOD



Lamb Loin & Potato with Pureed Lentils, Green Beans & Tomatoes and Wattleseed Jus

Ingredients

For the lamb loin and potato

150 g fresh lamb loin
25 g native spice rub blend
25 ml extra virgin olive oil
2 medium potatoes, peeled and cut into desired shape
250 g unsalted butter (reserve 20 g to sauté at the end)
100 ml water
salt and pepper to taste

For the pureed lentils

100 g green lentils
10 g carrots
10 g celery
10 g onions
2 garlic cloves
50 ml white wine
25 ml extra virgin olive oil

10 g thyme, chopped
salt and pepper to taste

For the green beans and tomatoes

50 g green beans, trimmed and blanched
3 cherry tomatoes
25 ml extra virgin olive oil
25 g butter

For the wattleseed jus

100 ml house-made lamb jus
10 g wattleseed powder

Method

For the lamb loin and potato

Season lamb loin with native spice rub. In a sauté pan, add oil, sauté lamb to desired temperature, basting with butter to the close end of cooking. Place water and butter in a pot to simmer, once water is boiling, add potatoes and cook until tender. Then drain and reserve. Take reserved potatoes and gently sauté in a pan until golden brown. Add salt and pepper to taste. Sauté green beans in butter. Season with little salt and pepper. Season tomatoes with extra virgin olive oil.

Roast tomatoes in 200° C oven for 8 minutes until tomatoes are blistered.

For the pureed lentils

Soak lentils overnight (or 1-2 hours). Drain and cook until tender. Sauté vegetables until tender, add garlic, thyme and sauté for another 1 minute, add white wine and lentils. Sauté mixture until most of the wine is reduced.

Gently mash the cooked lentil mixture to create a chunky puree.

Add salt and pepper to taste.

For the green beans and tomatoes

Sauté green beans in butter. Season with salt and pepper. Season tomatoes with extra virgin olive oil.

Roast tomatoes in 200° C oven for 8 minutes until tomatoes are blistered.

For the wattleseed jus

Take already pre-prepared lamb jus, add wattleseed powder and infuse by simmering 20 minutes. Arrange the dish as shown.

Pan-Roasted Sea Bass with Split Moong Beans and Vinaigrette

Ingredients

For the Chilean sea bass

150 g Chilean sea bass
25 ml extra virgin olive oil
1.5 tbsp unsalted butter, for basting
native salt to taste
1 *pani puri* shell
mixed microgreens (enough to fill *pani puri* shell)

For the split moong beans

500 g split moong beans
50 g fresh grated coconut
10 g fresh curry leaves
15 g black mustard seeds
12 g red Kashmiri chilli, chopped and deseeded
25 ml vegetable oil
juice of 1 lemon
10 g coriander leaves, chopped
3 baby carrots, peeled and blanched

For the macadamia lime and chilli oil vinaigrette

75 ml Japanese yuzu juice
50 ml macadamia lime and chilli oil

juice of 1 lime

1/2 tsp chillies, chopped and deseeded
salt and pepper to taste

Method

For the Chilean sea bass

Moderately salt sea bass with native salt. Heat oil in a sauté pan, gently sauté sea bass on one side, then only turning once, flip sea bass and finish. Once near finished, add butter and baste

over fish while melting it in the pan. Fill *pani puri* shell with dressed microgreens.

For the split moong beans

Soak lentils overnight. Drain water and cook until tender, let cool. In a sauté pan, add oil, then temper mustard seeds, red chilli, curry leaves. Pour tempered oil, seeds, leaves and chillies onto tender lentils, add fresh grated coconut and coriander leaves. Add salt and pepper and lemon juice. Sauté blanched carrots in butter.

For the macadamia lime and chilli oil vinaigrette

Mix all ingredients into a bowl (except oil). Slowly drizzle in oil whilst whisking yuzu mixture. Add salt and pepper to taste. Arrange the dish as shown.



UpperCrust, August 2017 - Print

UPPERCRUST FOOD | AUSTRALIAN GOES INDIAN

UpperCrust
Food, Wine & the Good Life



Chilled Pea & Native Mint Soup with Jamun Sorbet

Ingredients

For the chilled pea & native mint soup

1 kg frozen peas
750 ml strong flavoured veg stock
1 tbsp native mint
10 g fresh mint
30 g spinach, cooked and blanched
Salt and pepper to taste

For the jamun sorbet

1500 ml jamun puree
300 g sugar
500 ml water
150 g glucose

zest of 2 lemons

25 g ice-cream stabiliser

Method

For the chilled pea & native mint soup

Bring veg stock to boil.
Blanch frozen peas until tender (approx. 2-3 minutes).
Cool peas and veg. stock in refrigerator.
Place cooked chilled peas and just enough chilled veg. stock to cover peas, in a blender with spinach and both mints. Puree until smooth adding additional veg. stock if needed.

Pass through fine mesh strainer and adjust seasoning with salt and pepper.
Serve with jamun sorbet.

For the jamun sorbet

Make simple syrup with sugar and water.
Give one boil with puree and simple syrup.
Strain the mixture, boil the mixture again.
Before removing from the heat add stabiliser.
Cool the mixture and churn in the machine.

Eat Stay Love, July 2017 – Print

Chef Clayton Donovan and musician Darren Middleton



We recently attended a special evening at the Grand Hyatt, Mumbai hosted by Chef Clayton Donovan, Australia's highest acclaimed Aboriginal chef, and Executive Chef Jef Foster of Grand Hyatt, where the duo paired indigenous Australian ingredients with wines selected by Sommelier Nikhil Agarwal.

The five-course dinner was accompanied by some lovely melodies by guitarist and songwriter Darren Middleton. Together known as *The Tuning Fork*—the



aboriginal chef and the award-winning singer/songwriter offered the diners a unique cultural experience through the evening.

The chefs married elements from the bush cuisine with local flavours to create a one-of-a-kind menu. The courses featured dishes like native Australian mint-flavoured Pea Soup garnished with a Crisp Rava Dosa and Jamun ice-cream, Lamb loins with wattleseed jus, and an outstanding Crème Brûlée served with wattleseed ice-cream.

New world wines selected by Sommelier Nikhil Agarwal complemented the dinner. Wines from India, Australia, South Africa and Chile were perfectly teamed with the dishes. Of particular note were the K1 Sauvignon Blanc 2015 from Australia, Domaines Barons De Rothschild Los Vascos Chardonnay 2015 from Chile, GMH Pinot Noir 2015 from Australia and the Nederburg Winemasters Reserve Shiraz 2015 from South Africa. •

Indu Joshi

Macadamia meets Maharashtra



A chef-musician duo from Australia stop by in the city to rustle up a contemporary presentation of Aboriginal cuisine

PASSING THROUGH

PHORUM DALAL
theguide@mid-day.com

IT ALL started with a jaaning tree for chef Clayton Donovan, who grew up on the mid-north coast of New South Wales, home to the Australian Aboriginal tribes of Gumbaynggirr and Bundjalung. "I would climb the tree and forage for its fruit as a child," says the Nambucca Valley-based chef, who grew up watching his aunt cook native Aboriginal food. "But my mom would make me travel across

the world with her recipe books. One day it would be Italian and another day, Japanese," says Donovan, 44, his dreadlocks tied in pony tail, his arms covered in tattoos.

The chef — also a star of the TV show, *Wild Kitchen*, currently airing on ABC — is in the city, along with musician Darren Middleton. Together, they form *The Tuning Fork*, and as part of the venture, the duo will be doling out an intimate evening of music and food for a private event at Grand Hyatt Santacruz tonight.

In his suitcase, Donovan has

(Clockwise from above) Darren Middleton (left) with Clayton Donovan; Chilled Pea Soup, and Sea Bass Maharashtra style. **PICS/SHADAB KHAN**

brought along lemon myrtle, aniseed myrtle, pepperberry, Quandong or local peach, and three different macadamia oils. The idea, he explains, is to collaborate with chefs across the world, and introduce them to Aboriginal ingredients. "We will incorporate these with Indian flavours using common proteins like lamb and fish. It is an ongoing process, not a cuisine," he points out.

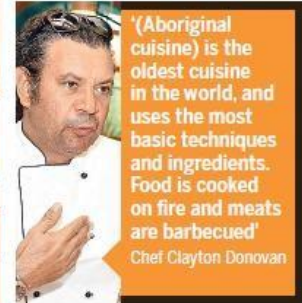
Native twist

On tonight's menu, a seabass, flavoured with Maharashtrian spices, coconut and curry leaf, is topped with

a pani puri. "We have used aboriginal salt, macadamia oil infused with lemon myrtle and garnished the dish with pepperberry. The native mint adds an exotic superfood touch in a Chilled Pea Soup made with jamun berry sorbet and sada dosa crisp."

Aboriginal cooking

So, while he is not cooking kangaroo meat on a fire, we ask Donovan to give us the low-down on Aboriginal cui-



'(Aboriginal cuisine) is the oldest cuisine in the world, and uses the most basic techniques and ingredients. Food is cooked on fire and meats are barbecued'
Chef Clayton Donovan

sine. "It is the oldest cuisine in the world and uses the most basic techniques and ingredients. Food is cooked on fire, and meats are barbecued. They are even wrapped in paper bark and ginger leaves, and cooked in ground," he explains.

At Jaaning Tree, his restaurant back home, he part smokes a kangaroo loin in lemon myrtle to give it a charred texture. "This is finished in a sous vide, to retain the integrity of the kangaroo meat," says Donovan, who is excited about the Indian jamun they have converted into a sorbet for the pea soup on the menu.

Middleton, who is better known as the lead guitarist with the hugely successful Australian band Powderfinger of the '90s, met Donovan through a common friend a few years ago. Having dropped his dream to be a chef to follow his passion for music, Middleton found a partner in Donovan. "Both of us wanted an intimate platform to showcase our work, and put together a concept that would help us tell our stories — him through cooking and I through music," says Middleton. He has even written a song since his landing in Delhi: "It is a fine line leading its way, playing chords, telling stories day by day/hoping to connect with a stranger just met".

Afternoon DC, June 2017 - Print

enjoy a great movie making experience.

POOJA BATRA & NEETU CHANDRA

MARCELLUS BAPTISTA
Gloss & Gloss Boss

CLAYTON DONOVAN & DARREN MIDDLETON

NIKHIL AGARWAL, CECILIA OLDNE & FRIEND

Fork and roll!

GUESTS gushed at the fine dining and live music experience, called The Tuning Fork, at Grand Hyatt. What you had here was Australia's highest acclaimed aboriginal chef Clayton Donovan along with guitarist and songwriter Darren Middleton from the iconic Australian band Powderfinger who presented a night of indulgence. Darren's easygoing voice combined with the native inspired menu by Clayton as guests sat down for an affair to remember. Clayton along with the hotel's executive chef Jef Foster joined hands to conjure up an extraordinary selection of canapés and an extravagant five-course dinner menu with indigenous Australian ingredients paired with a fine selection of wine selected by renowned sommelier Nikhil Agarwal of All Things Nice. Chandon set the mood during the pre-dinner cocktail hour and then it was time for wines from York, Grover, Fratelli, Sula as well as international wines. And with dessert, there was Patron XO Cafe Dark Cocoa from Aspri Spirits.



SOCIAL MEDIA COVERAGE



All Things Nice added 3 new photos

Published by Rebecca D'Souza [?] · 29 May at 15:20 · Mumbai · 🌐

#TuningForkAus Chef Clayton Donovan and Darren Middleton are in #Mumbai to team up with Jef Foster, Executive Chef at Grand Hyatt Mumbai to create an absolutely spectacular dining experience for BMW India, Citibank India, Thai Airways Their menu will be a blend of indigenous Aboriginal ingredients and Indian produce paired with a fine selection of wine and spirits by Chandon India, York Winery & Tasting Room, Fratelli Vineyards, Nederburg Wine Estate, Aspri Spirits Pvt Ltd, De Bortoli Wines Yarra Valley, K1 by Geoff Hardy, Sula Vineyards, Grover Zampa Vineyards and Patrón Tequila



All Things Nice added 2 new photos

Published by Wynitha Luis [?] · 25 May at 16:17 · 🌐

Rich brown in color with fresh coffee, chocolate & vanilla the Patrón Tequila XO Café Dark Cocoa paired with the Pepper berry crème Brulee, raspberry coulis with wattle seed ice-cream at the #TuningForkAus dinner at Grand Hyatt Mumbai on 31st May. A perfect end to a fantastic menu by Chef Clayton Donovan and Chef Jef Foster!
BMW India Citibank India Thai Airways





Monsieur George  @riaangeorge · May 31

Sipping on some wine and enjoying this lovely evening. #TuningForkAus
@grandhyattmumbai @allthingsniceindia



2



All Things Nice added 2 new photos.

Published by Wynitha Luis [?] · 22 May at 15:47 · Mumbai ·

Clayton Donovan, Australia's highest acclaimed Aboriginal chef teams up with the Grand Hyatt Mumbai Executive Chef Jef Foster to curate an extraordinary selection of canapés and an extravagant five course dinner menu with indigenous Australian ingredients paired with a fine selection of wines selected by renowned Sommelier Nikhil Agarwal. #TuningForkAus
BMW India Citibank India Thai Airways Chandon India Aspri Spirits Pvt Ltd
York Winery & Tasting Room Fratelli Vineyards Sula Vineyards Grover Zampa Vineyards Nederburg Wine Estate De Bortoli Wines K1 by Geoff Hardy Patrón Tequila



Event with Chef Clayton Donovan





The Chef Jed Gerrard Dinner

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Chef Jed Gerrard at Sofitel Mumbai BKC – February 2018



PRINT MEDIA COVERAGE

Mid Day, February 2018 – Print

The Hindu, February 2018 - Print

INTERNATIONAL FLAVOURS



Savour the taste of Australia

As part of a culinary collaboration, All Things Nice has brought down Jed Gerrard of Perth's fine dining restaurant, Wildflower. The chef has created a five course dinner featuring a host of indigenous Western Australian ingredients in contemporary dishes.

ON February 23, 8 pm

AT Artisan, Sofitel Mumbai BKC.

CALL 9820698883

COST ₹7,500 all inclusive

HOT SPOTS



AUSTRALIAN CUISINE

Artisan

Chef Jed Gerrard from Perth will be serving Western Australia's delicacies such as Jerusalem artichoke, salt bush, set sheep's yogurt, carrot dressing; Salt baked pork, white onion, cherry, Davidson plumb and mustard; white asparagus, celeriac, black garlic, olive oil poached hen's yolk, parmesan cream; and more. ₹7,500 all inclusive.

TIME: 8 p.m.

VENUE: Artisan, Bandra Kurla Complex

PHONE: 9820698883

Afternoon, February 2018 - Print

Wine and dine

IT was formal yet festive as All Things Nice and COMO The Treasury Hotel, Australia presented a curated culinary experience by Jed Gerrard, executive chef of Wildflower, Perth's classiest fine-dining restaurant. On offer at Artisan at Sofitel were contemporary dishes revolving around the indigenous ethos of the six seasons in Western Australia. The five-course sit-down dinner, curated by sommelier Nikhil Agarwal, saw guests like Peter Baldwin, Commissioner, Government of Western Australia, Rob Delane, Deputy Director General, Government of Western Australia, Tim Hall,

Vice Consul, Australia, Patrik Riese, MD and CEO, Volkswagen, Desiree Dubier and Gazella Thomas of Cathay Pacific and Nick Pringle, COO, Sula Vineyards. Partners at this extravagant

evening were Sofitel, Cox & Kings, Government of Western Australia, The Australian Government, Food and Wine India, Cathay Pacific, Classic Coffee, Jean Claude Biguine, Mud House Wines, William Hardy Wines, Sula Vineyards and Remy Martin. Yes, besides fine wines there was cognac, too.



PETER BALDWINN, JED GERRARD & NIKHIL MERCHANT



MEDIA MASTERCLASS & SOCIAL MEDIA

Media Masterclass



www.allthingsnice.in



coxandkings.com



GOVERNMENT OF
WESTERN AUSTRALIA

All Things Nice invites you to celebrate contemporary cuisine based on the indigenous ethos of Western Australia with Executive Chef Jed Gerrard of Wildflower, COMO The Treasury Hotel in Perth and Chef Prakash Lopes of the Sofitel Mumbai BKC. Discover authentic Western Australian ingredients and cooking techniques at this interactive Chef's Masterclass hosted by the two superbly talented chefs and Sommelier Nikhil Agarwal.

Date: Thursday, 22nd February 2018 | Time: 3:00 pm sharp

Venue: Artisan, Sofitel Mumbai BKC

SOFITEL
HOTELS & RESORTS

MUMBAI BKC

RSVP: Laveena Nambiar: email laveenan@detales.in or call 8879662043
or Sneha Ojha: email sneha@detales.in or call 8097095019

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All Things Nice

23 Feb at 11:46 • 🌐

Wild Raw Fish created with the freshest ingredients from Western Australia! Chef Jed Gerrard showcases the true ethos of this beautiful part of the world at our exclusive dinner at **Sofitel Mumbai BKC** tonight. Presented by **Cox and Kings & WA Government News**. Supported by **Australian Consulate-General, Mumbai, Cathay Pacific, FOOD & WINE INDIA, Jean-C...** [Continue reading](#)



All Things Nice

16 Feb at 11:28 • 🌐

Indulge in a 5 course dinner that has been created with indigenous Western Australian ingredients and offer clear distinct flavours. Chef Jed Gerrard of Perth's finest restaurant, Wildflower comes to **#Mumbai** to showcase a truly spectacular dinner at an evening presented by **Cox and Kings** and **WA Government News #justanotherdayinWA** For reservations c... [Continue reading](#)



All Things Nice

15 Feb at 12:28 • 🌐

Celebrate contemporary cuisine based on the indigenous ethos of **#WesternAustralia** with Executive Chef Jed Gerrard of Wildflower, **COMO The Treasury, Perth AU** at **Sofitel Mumbai BKC**. Click here to know more <http://www.allthingsnice.in/mailler/166.html> Discover **#justanotherdayinWA** with **WA Government News Cox and Kings** Supported by **Australian Consulate-...** [Continue reading](#)





aperfectfusion • Following
Jyran

aperfectfusion An afternoon well spent indeed! Attended a fun masterclass at Jyran @sofitelmumbaibkc in association with @allthingsniceindia this afternoon where Chef @jedgerrard introduced us to indigenous ingredients local to Western Australia. Such interesting flavour combinations & unique techniques. This was his version of Summer on a Plate which had layers upon layers of flavours & textures. Absolutely love such afternoons interacting with chefs & fellow foodies where we discuss & discover unexplored food territories. Thank you for having me over.

#foodtalkindia #foodiliciousmumbai
#mumbaikar #thehungrymumbaikar
#mumbaifoodie #mumbaidiaries
#mumbaifoodlovers #foodholicmumbai
#foodmaniarindia #daci_diaries



259 likes

15 HOURS AGO

Add a comment...



hungryforeverco • Following
Sofitel Mumbai BKC

hungryforeverco Summer On A Plate -
eucalyptus mousse + three kinds of tomatoes
+ herb dressing + finesse

@jedgerrard is outstanding in what he does!

#salad #beautiful #tomatoes #zucchini
#eucalyptus #flavours #jedgerrard #delicious
#outstanding #nomnom #yummyinmytummy



15 likes

1 HOUR AGO

Add a comment...





Invitations



www.allthingsnice.in



coxandkings.com



GOVERNMENT OF
WESTERN AUSTRALIA

All Things Nice invites you to celebrate contemporary cuisine based on the indigenous ethos of Western Australia with Executive Chef Jed Gerrard of Wildflower, COMO The Treasury Hotel in Perth & Chef Prakash Lopes of the Sofitel Mumbai BKC.

Date: Friday, 23rd February 2018 | Time: 8:00 pm sharp

Dress code: Formal | Price: ₹ 7500 all inclusive

Venue: Artisan, Sofitel Mumbai BKC

SOFITEL
HOTELS & RESORTS

MUMBAI BKC

To make your reservations email info@allthingsnice.in or Call +91 98206 98883

Limited seats available. Payment in advance confirms your booking

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MUD HOUSE
NEW ZEALAND



RÉMY MARTIN



Events with Chef Jed Gerrard





Chef Omar Allibhoy – June 2018
JW Marriott Mumbai, Juhu & Pullman New Delhi Aerocity



MEDIA COVERAGE



From Spain, with love

Spanish chef Omar Allibhoy, whom Gordon Ramsay once called the Antonio Banderas of cooking, is headed to India to present contemporary Spanish cuisine. On June 7, Allibhoy, along with Vishal Atreya, executive chef, JW Marriott, will present an eight-course tapas-style dinner paired with a selection of wine from France and Argentina, and Cognac by sommelier Nikhil Agarwal. Allibhoy, who runs the restaurant chain Tapas Revolution (and has also authored best-selling books by the same name) has curated a menu that includes chicory endives with a blue cheese foam; thinly sliced cured loin of cod served with avocado puree and mango vinaigrette; Iberian acorn-fed ham; fried leg of octopus served with mash potato, smoked paprika and olive oil; and seafood black rice cooked with squid ink and served with alioli. We are already in love.

Link to article in the Mid Day

<https://www.mid-day.com/articles/mumbai-diary-saturday-dossier/19481155>



VOGUE

NEWS

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HOME > CULTURE & LIVING > TASTE

Spanish tapas is summer's newest food trend

Sonal Ved | June 6, 2018

Celebrity chef Omar Allibhoy breaks it down



Link to article in Vogue India

<https://www.vogue.in/content/spanish-tapas-is-summers-newest-food-trend/>

[Click Here](#)**News**[Policy & Regulations](#)[Food Processing](#)[Beverages](#)[Dairy Products](#)[Agriculture](#)[Snacks & Confectionery](#)[Fruit & Vegetable](#)[Meat & Seafood](#)[Sugar](#)[Oils & Fats](#)[Ingredients/Flavours](#)[Spices](#)[Retail](#)[Bakery / Biscuits](#)[Poultry](#)[International](#)[Company Report](#)**HOTELS & HOSPITALITY****Allibhoy at Juhu's JW Marriott to create eight-course tapas-style dinner**

Wednesday, 06 June, 2018, 08 : 00 AM [IST]

Our Bureau, Mumbai

Chef Omar Allibhoy of the Tapas Revolution chain of restaurants, which has six outlets across England, will team up with Vishal Atreya, executive chef, JW Marriott Mumbai Juhu to create an eight-course tapas-style dinner, which will take place at the Juhu five-star. It will commence at 8pm on June 7, 2018.

The meal, which will be priced at Rs 7,500 (all-inclusive) per person, will be paired with a fine selection of wines from France and Argentina and cognac by Nikhil Agarwal, sommelier and chief executive officer, All Things Nice, which will co-present the celebration of Spanish cuisine with Qatar Airways.

The menu includes chicory endives with a blue cheese foam, Ensalada De Trufa Y Manzana (a combination of frisee lettuce, apple, quince jelly, walnuts and oil), thinly-sliced cured loin of cod served with avocado puree and mango vinaigrette, Iberian acorn-fed ham, fried leg of octopus served with mash potato, smoked paprika and olive oil and seafood black rice cooked with squid ink and served with alioli.

The courses have been paired with wines by Mythic Mountain, Chateau Timberlay and Robert Giraud. Patrons will enjoy a service of Remy Martin VSOP Cognac with Creama Catalana.

Allibhoy, who has also authored two cookbooks [Tapas Revolution (2013) and Spanish Made Simple (2016)], is on a two-city tour of India with All Things Nice. He is also slated to visit Delhi.



Link to article in FnB News: <http://www.fnbnews.com/Hotels-Hospitality/allibhoy-at-juhus-jw-marriott-to-create-eightcourse-tapasstyle-dinner-43289>



This event has passed.

june
07
2018

DETAILS

Date: June 7

Time: 8:00 pm

Event Categories: [Food & Beverage](#), [Mumbai](#)

THE CHEF OMAR ALLIBHOY DINNER



QATAR
AIRWAYS
القطرية

presents

The Chef Omar Allibhoy Dinner

We invite you to celebrate contemporary Spanish cuisine by Chef Omar Allibhoy of the critically acclaimed 'Tapas Revolution' with six restaurants across England as he teams up with Chef Vishal Atreya, Executive Chef, JW Marriott Mumbai Juhu to create an eight course tapas style dinner paired with a fine selection of wine from France, Argentina and Cognac by Sommelier Nikhil Agarwal for one night only in Mumbai.

Date: Thursday, 7th June 2018
Time: 8:00 pm sharp | Dress code: Formal
Venue: JW Marriott Mumbai Juhu



Link to article in Event Street: <https://eventstreet.in/event/the-chef-omar-allibhoy-dinner/>



MEDIA MASTERCLASS & SOCIAL MEDIA

Media Masterclass - Invitation



presents

The Chef Omar Allibhoy Masterclass

We invite you to a master class to celebrate contemporary Spanish cuisine by Chef Omar Allibhoy of the critically acclaimed 'Tapas Revolution' with six restaurants across England as he teams up with Executive Chef Vishal Atreya of the JW Marriott Mumbai Juhu

Date: Wednesday, 6th June 2018

Time: 3:30 pm sharp

Venue: Mezzo Mezzo, JW Marriott Mumbai Juhu

Event Partner



Hotel Partner



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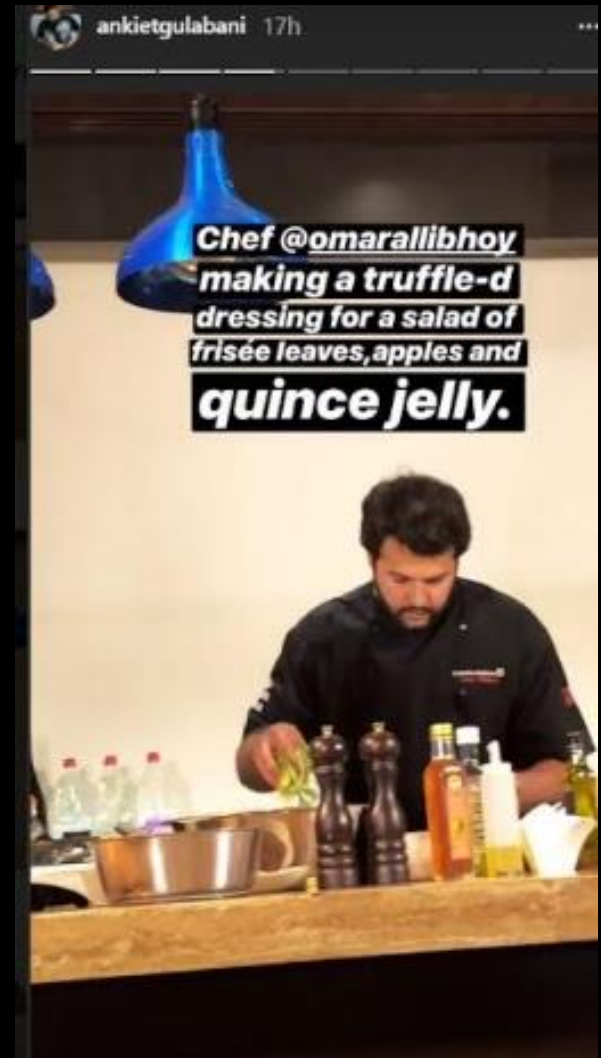
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All Things Nice is the platform for knowledge, networking and indulgent experiences for wine, luxury spirits and gourmet food aficionados



Media Masterclass



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All Things Nice

Published by Rebecca D'Souza [?] · 4 June at 11:02 · 🌐

Savour a carefully curated selection of wine by Robert Giraud, Mythic Mountain and Chateau Timberlay paired with a contemporary 8 course tapas style dinner by Spanish Chef Omar Allibhoy at the JW Marriott Mumbai Juhu and Pullman New Delhi Aerocity this week. For more information write to info@allthingsnice.in Wine Partner Flipsydee



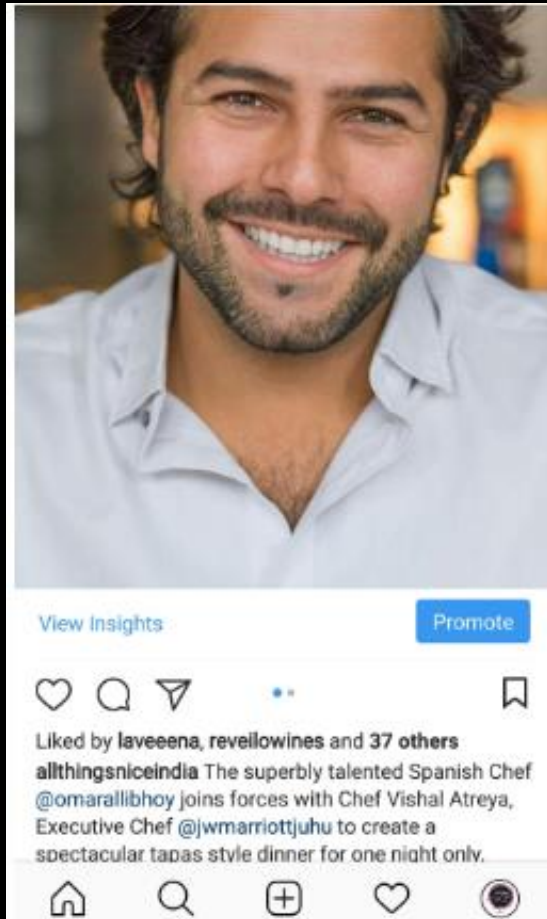
All Things Nice

Published by Rebecca D'Souza [?] · 31 May at 15:00 · 🌐

Iberian acorn-fed ham, fried leg of octopus served with a creamy mash, seafood black rice cooked with squid ink and more at our Spanish themed tapas style dinner with Omar Allibhoy, one of Spain's most talented chefs and Ajay Anand, Culinary Director at Pullman New Delhi Aerocity. Presented by BMW Deutsche Motoren in association with Qatar Airways, EAT STAY LOVE, Flipsydee, Aspri Spirits Pvt Ltd, Lucaris Crystal, Rémy Martin, Grover Zampa Vineyards and AGNETTA INTERNATIONAL. For more information write to info@allthingsnice.in



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Invitation – The Omar Allibhoy Dinner at JW Marriott Mumbai, Juhu



presents

The Chef Omar Allibhoy Dinner

We invite you to celebrate contemporary Spanish cuisine by Chef Omar Allibhoy of the critically acclaimed 'Tapas Revolution' with six restaurants across England as he teams up with Chef Vishal Atreya, Executive Chef, JW Marriott Mumbai Juhu to create an eight course tapas style dinner paired with a fine selection of wine from France, Argentina and Cognac by Sommelier Nikhil Agarwal for one night only in Mumbai.

Date: Thursday, 7th June 2018

Time: 8:00 pm sharp | Dress code: Formal

Venue: JW Marriott Mumbai Juhu

Event Partner



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₹ 7500 all inclusive per person. To make your reservations email info@allthingsnice.in or call 98206 98883. Limited seats available. Payment in advance confirms your booking



All Things Nice is the platform for knowledge, networking and indulgent experiences for wine, luxury spirits and gourmet food aficionados.

Invitation – The Omar Allibhoy Dinner at Pullman New Delhi Aerocity



presents

The Chef Omar Allibhoy Dinner

We invite you to celebrate contemporary Spanish cuisine by Chef Omar Allibhoy of the critically acclaimed 'Tapas Revolution' with six restaurants across England as he teams up with Chef Vishal Atreya, Executive Chef, JW Marriott Mumbai Juhu to create an eight course tapas style dinner paired with a fine selection of wine from France, Argentina and Cognac by Sommelier Nikhil Agarwal for one night only in Mumbai.

Date: Thursday, 7th June 2018

Time: 8:00 pm sharp | Dress code: Formal

Venue: JW Marriott Mumbai Juhu

Event Partner



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₹ 7500 all inclusive per person. To make your reservations email info@allthingsnice.in or call 98206 98883. Limited seats available. Payment in advance confirms your booking



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Images of The Events



All Things Nice Dining Experiences





Two Michelin Star Chef Anthony Genovese Dinner Series
Mumbai, Delhi Bangalore
November 2018

Event Images





Two Michelin Star Chef Julien Royer of Odette
#1 on Asia's 50 best Restaurants List
March 2019



MEDIA COVERAGE

Cooking from the heart

Singapore's best chef gives Delhi the recipe for a star cook—generous hospitality, sustainable practices, full flexibility

FE FEATURES

TWO THINGS STRIKE YOU when you meet chef Julien Royer, naming two Michelin-starred Odette in Singapore. The chef himself has taken on his guests, and his ability to turn a challenge into a success. In the national capital for the Masters of Marriott initiative, not only does he quickly manage to shift and not waste a single vegetable, but he also serves them personally, accompanied by an off-duty smile. The gathering is a worthy feast. This seems hospitality, naturally, reflected in a success as a chef Odette has been awarded Singapore's best restaurant, and a fifth best Asia included among the top 10 restaurants worldwide.

But he is not the only one. "In the three and a half years since we opened, we have seen more people than we anticipated. But we are cooking for the people, not awards. We have been fully booked for both lunch and dinner since we opened. That's the best and a chef can't be too proud. The challenge is to keep the team, but in this day and age, we have so many awards and stars. It's more important to focus on making people happy and making a sustainable business, and we are happy doing that," he says.

This notion of simple and genuine hospitality is a legacy from his grandmother, who taught him the creation and happiness associated with food. "I was lucky to grow up with my grandmother, who taught me how food can make people happy. Odette is following that notion. In a kitchen, all guests carry back a small jar of joy that was her recipe."

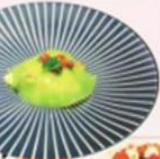
An advocate of local food, Royer doesn't believe in a global plate of food, which is also highly sustainable. "Cooking has a strong link with the place you are cooking in. As a chef, it is important to know where you are cooking, who you are cooking for and what. In France, I will not use Japanese ingredients, but whatever I want to use—the local and global products. You shouldn't have to look for products very far. Which is why the slow food movement and local food movement are something very beautiful. Just apply it to your own place and restaurant."

As for his own cooking, he insists the DNA is still French. "I might be cooking in Singapore, but my techniques are French. For instance, the sauce is a very important part of French cuisine, and I follow that. Singapore gives a lot of ingredients—the region—fish from Japan, citrus fruit, vegetables and spices from Thailand, Indonesia, Vietnam and Myanmar. I'm quite creative."

Inspired by India's diversity, he found that the recipes here are followed by generations. "The best place to learn is from mothers and grandmothers, and that is so strong in India," he says. That grandmother's secret is



Chef Julien Royer cooking at JW Marriott Delhi as part of the Masters of Marriott initiative and some of the dishes he prepared. The initiative showcases the hospitality brand's strength in the F&B industry, celebrating Marriott's own culinary talent, as well as renowned international chefs. It was launched in India with the original effort from chef Marco Pierre White.



Link to article in The Financial Express:

<https://www.financialexpress.com/lifestyle/whats-the-recipe-for-a-star-cook-singapores-best-chef-explains/1525214/>



Feminine food

Julien Royer on his restaurant named after his grandmother, and on breaking the myth of fine-dining as straight-jacketed

SUNALINI MATHEW

The Masters of Marriott is an international programme that brings in renowned chefs from different parts of the world. The idea is to expose patrons to culinary excellence, while also giving their own chefs a learning experience. In India, the first to come in was Marco Pierre White, at The St. Regis in Mumbai this January.

The second is Julien Royer, co-owner of Odette, a 2-Michelin starred Modern French restaurant at the National Gallery Singapore. In Delhi, he speaks about his approach to cooking and fine dining.

What was it like to move from a French farm to cosmopolitan Singapore?

Initially it was very hard, because where I come from, my pa-

rents have a farm. As a kid I don't have many memories of going to a supermarket. We eat our own vegetables, we have fruit trees, pork. In Singapore, I realised that 90% of what we eat is imported. It was a big shock and a bit of a challenge. But Singapore has

strong logistics when it comes to importing products, so I can get seafood from Japan on a daily basis; three or four times a week I can get some product from Europe; we can get fruits, vegetables, spices from Indonesia, Thailand, Myanmar, Cambodia. It is a very interesting puzzle of ingredients to work with.

Your food has a huge Japanese influence...

True. I have a big admiration for the Japanese respect of food and techniques of cooking. We try to do a cuisine that is easy to understand and we try to keep the natural purity and beauty of every single ingredient. In Singapore, we have very



warm water, so the fish are not really top quality. It's better to import fish from Japan. Why is it that food, when taken out of its context doesn't taste the same?

I think we have an emotional aspect when it comes to food. I remember eating oysters in the south of Britain three years ago. Because we spent the day with the oyster guy, and he gave us a box of oysters, and because we had a bottle of white wine, and we opened the oysters ourselves, by the sea, listening to the waves, it tasted so good. Was it the best oyster I ever had? I'm not sure. But that moment—I will always remember. So the

surroundings are very important. The last time I was in Paris, I ate a croissant with coffee. It was so good. The last time in Japan too, I had very good croissant. But which was the best for me? It was the one in Paris. The surroundings are very important. I cannot do French classic cooking in Singapore, so we try to incorporate influences from Asia.

We are moving from experiences to moments. How do you bring that into your restaurant?

The restaurant is named after my grandma, because this is exactly what she was creating. She transformed

the little moments we had with her into memories for life. This is what I share with my team every day—to transform people's momentous into memories. It's so easy to cook for friends and family, because you're cooking for someone you love—you cook with your heart, so the food tastes good. But when in a restaurant, you don't know the people and you still need to put in the same amount of love and energy to it.

The feel of Odette is feminine...

Yes, that was on purpose. We really wanted to drag fine dining out of being stiff, dark, and masculine, with a lot of grey. I wanted the space to be bright, engaging, and feminine. I want people to feel comfortable.

Does food have a gender?

This is what I like: delicate plating and flavours. Maybe it also depends on the season: autumn and winter flavours are milk, and spring and summer, more feminine.



Cooking with heart: Julien Royer, and (top) rosemary soaked organic eggs (APRIL ANANDARAMAN)

Link to article in The Hindu:

<https://www.thehindu.com/life-and-style/food/julien-royer-the-masters-of-marriott-marco-pierre-white-the-st-regis-mumbai/article26598524.ece>



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TOP NEWS

Masters of Marriott to bring chef & Odette co-owner Royer to New Delhi

Tuesday, 12 March, 2019, 08 : 00 AM [IST]

Our Bureau, New Delhi



Masters of Marriott is bringing French chef Julien Royer to JW Marriott New Delhi Aerocity in collaboration with All Things Nice on March 14, 2019. Royer is co-owner, Odette, a two-Michelin-starred modern French restaurant located in Singapore.

This experience, which is open to guests, will feature a five-course modern French meal prepared by him, along with wines paired by Nikhil Agarwal, sommelier and founder, All Things Nice.

Commenting on his upcoming visit to India with Masters of Marriott, Royer said, "I look forward to visiting India, a country that is renowned for its authentic flavours and diverse food culture."

"I am happy to be a part of Masters of Marriott and associate with leaders in the culinary industry who have chosen to blur boundaries and truly celebrate global talent," he added.

"I grew up on a family farm in central France's Auvergne region, where I picked up culinary skills from my maternal grandmother," Royer said.



Link to the article in FnB News:
<http://www.fnbnews.com/Top-News/masters-of-marriott-to-bring-chef--odette-coowner-royer-to-new-delhi-47064>

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NEWSTRACK

Masters of Marriott celebrates modern French cuisine with Chef Julien Royer at JW Marriott New Delhi Aerocity

Wednesday, March 13, 2019, 17:45 Hrs [IST]

HBI Staff | Mumbai

Masters of Marriott is bringing Chef Julien Royer to JW Marriott New Delhi Aerocity next week in collaboration with All Things Nice on the March 14, 2019.

Chef Julien Royer, a French chef and the co-owner of Odette, 2-Michelin starred modern French restaurant located in Singapore, will be hosting an exclusive dinner at JW Marriott New Delhi Aerocity on that day. This experience, which is open to guests, will feature a five-course modern French meal prepared by Chef Julien, along with wines paired by sommelier Nikhil Agarwal, founder of All things Nice.

Commenting on his upcoming visit to India with Masters of Marriott, Chef Julien Royer said, "I look forward to visiting India, a country that is renowned for its authentic flavours and diverse food culture. I am happy to be a part of Masters of Marriott and associate with leaders in the culinary industry who have chosen to blur boundaries and truly celebrate global talent. I grew up on a family farm in central France's Auvergne region where I picked up culinary skills from my maternal grandmother. My heart and soul lies with French cuisine and I most certainly look forward to curating an unforgettable culinary experience for Marriott's discerning guests in New Delhi, India."

Nitesh Gandhi, General Manager, JW Marriott New Delhi Aerocity said that, "We are delighted to host Chef Julien Royer at JW Marriott New Delhi Aerocity on 14th March 2019. Culinary experiences always have and will continue to drive focus for us at Marriott. By bringing together our in-house F&B talent and international



Link to the article in
Hospitality Biz:

<http://www.hospitalitybizindia.com/detailNews.aspx?aid=30115&sid=1>



MEDIA MASTERCLASS & EVENT HIGHLIGHTS

Media Masterclass



Invitation



Lobby Easel Board



Menu Card & Backdrop



Event Images



Social Media



jwmarriottdelhi • Following
JW Marriott Hotel New Delhi Aerocity

jwmarriottdelhi And the table has been set! Watch out this space for more as we bring to you a delectable evening with Chef Julien Royer at The Gallery Room.

.
. .

@allthingsniceindia
@odetterestaurant .

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. .

#JWMarriottNewDelhi #Aerocity
#NewDelhi #Aerocity
#TheGalleryRoom #FineDining
#FrenchCuisine #Igers #Ig #InstaGood
#InstaDaily #tastefulthursdays
#MastersOfMarriott

4w



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MARCH 14

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JW MARRIOTT
NEW DELHI AEROCITY

**AN EVENING
WITH CHEF JULIEN ROYER**

14TH MARCH, 2019 | 2000 HRS | THE GALLERY ROOM

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JW Marriott Hotel New Delhi Aerocity

jwmarriottdelhi #TwoDaysToGo

Get ready for an extraordinary dining experience with the 2 Michelin Star, Chef Julien Royer. For reservations, please call: Shipra Pradhan - +91 9818447307
Email: shipra.pradhan@marriott.com

@allthingsniceindia
@odetterestaurant

#JWMarriottNewDelhi #Aerocity
#MastersOfMarriott #michelinstar
#Chef #finedining #finedininglovers
#Dinner #TheGalleryRoom
#aerocitydelhi #DelhiNCR #Monday

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MARCH 12

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Chef Tony Howell
Mumbai & Delhi – March 2019



MEDIA COVERAGE

Link to Dinner Date article in Afternoon DC:

http://www.afternoondc.in/goss-and-gloss/dinner-date/article_244130

Dinner date

MAHI at JW Marriott was the happy venue as All Things Nice celebrated modern Australian cuisine with celebrity chef Tony Howell who teamed up with the extraordinary culinary team of the hotel. Tony is Tourism Australia's culinary brand ambassador and the face of Restaurant Australia. Guests were treated to a fantastic five-course dinner that was paired with wines curated by sommelier Nikhil Agarwal. The culinary team at JW Marriott Mumbai Juhu did an outstanding job under the leadership of executive sous chef Alek Yenna. Enjoying the experience were Peter Baldwin, Commissioner, Government of Western Australia, Chris Higgins, chairman, ANZBAI, Ratul Gosh, country manager, Tourism Western Australia, Joel Akilan, executive director and chief representative, BBVA, Senia Barbry, Consul General of France in Mumbai, Juergen Wolf, CEO, Hafele, Kersi Hiltoo, CEO and MD, Fuchs Lubricants India, Karan Anand, head, relationships Cox and Kings and Vivek Rai Gupta, managing partner Shikarids Oil & Gas.



ETTORE CUCCHETTI, CHRISTOPHER BLUMEL, PETER BALDWIN, NIKHIL AGARWAL, TONY HOWELL & JW MARRIOTT TEAM

Link to the article in Mid Day:

<https://www.mid-day.com/articles/mumbai-diary-tuesday-dossier-march262019/412451>

A feast from Down Under

Given the amount of immigration that Australia has seen over the years, it's but natural that the country's modern cuisine comprises a melting pot of different cultures. There are oriental influences, Southeast Asian touches, a lot of European inputs and, of course, indigenous aboriginal recipes, too. And now, Mumbaikars can get a taste of this diverse culinary history when one of Australia's most famous chefs, Tony Howell, comes down to India for his maiden visit. Howell — who is the face of Restaurant Australia and Tourism Australia's culinary brand ambassador — is pairing up with sommelier Nikhil Agarwal of All Things Nice to present a five-course meal at a Juhu five-star. The dishes will include sashimi of Asian mushrooms, Australian lamb loin and French gnocchi, among a host of other delicacies. But what aspects of Indian cuisine is Howell most excited about on his first visit to the country? "I'm keen to explore local flavours and using fragrant spices, and learning about the true Indian curry as well as the different kinds of curries in Mumbai and Delhi. Plus I'm hoping to discover Indian street food, going to local markets [I hope I have time], the smells, the colours and the people. I expect it's going to be quite different from Margaret River, but I'm looking forward to it," he told this diarist.



Chef Tony Howell

Link to the article in Hungry Forever:

<https://www.hungryforever.com/celebrate-modern-western-australian-cuisine-with-chef-tony-howell/>

Celebrate Modern Western Australian Cuisine with Chef Tony Howell

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Celebrate Modern Western Australian Cuisine with Chef Tony Howell

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All Things Nice presents an evening celebrating Modern Australian Cuisine with Chef Tony Howell, as he teams up with the extraordinary culinary team of the JW Marriott Mumbai Juhu, one of Mumbai's most iconic hotels. Tony has garnered a reputation of being one of Australia's Best Chefs. He is also Tourism Australia's Culinary Brand Ambassador and the Face of 'Restaurant Australia'.

He has worked in Western Australia's finest restaurants and cooked alongside some of the World's Greatest Chefs including Heston Blumenthal, Alex Atala, Rene Redzepi and Sat Bains.



The dinner will showcase a 5-course modern Western Australian cuisine menu paired perfectly with wine. Indulge in the dishes that are yet to be explored and have been created keeping in mind ingredients that offer clear, distinct flavours of Western Australia. The menu includes *Sashimi of Asian Mushrooms, Ginger Jelly, Prawn Tortellini, Prawns Bisque, Prawn Cracker, Vegetable Tortellini, Sage Burnt Butter, Seared Scallops, Asian Mushroom Omelette, Broth, Chilli Jam, Greens, Vegetable Omelette, Asian Mushrooms and Greens. The mains comprise of Australian lamb loin, Charred baby leek, Sarladaise Potatoes, Smoked Eggplant Puree, Roasted Baby Carrot, Creamed Spinach, jus, French Gnocchi, Truffle Blanc, Spinach and Charred Broccoli.* The desserts include *Chocolate Marquise, Australian Strawberries, Soil, Mousse, Red Wine ice cream and Choc Tuile.*

Date: Thursday, 28th March 2019

Time: 8:00 pm sharp

Venue: JW Marriot Mumbai Juhu

Price: Rs 7500

Invitation - Mumbai



All Things Nice invites you to celebrate an evening of modern Australian cuisine with Western Australian born & bred Chef Tony Howell. He has garnered a reputation as one of Australia's best chefs, has worked in Western Australia's finest restaurants and cooked alongside the world's best including Heston Blumenthal, Alex Atala, Rene Redzepi and Sat Bains. Chef Tony is Tourism Australia's Culinary Brand Ambassador and the face of 'Restaurant Australia'.

Chef Tony's vision is to spread the word about Western Australia's exceptional produce and his passion for food. This exquisite 5 course dinner will be paired with a selection of wines from Australia, New Zealand and India by Sommelier Nikhil Agarwal.

Join us for a taste of Western Australia as we welcome Chef Tony Howell to India.

Date: Thursday, 28th March 2019 | Time: 8:00 pm sharp
Dress code: Formal | Price: ₹ 7500 all inclusive
Venue: JW Marriott Mumbai Juhu

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.



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Invitation - Delhi



All Things Nice invites you to celebrate an evening of modern Australian cuisine with Western Australian born & bred Chef Tony Howell. He has garnered a reputation as one of Australia's best chefs, has worked in Western Australia's finest restaurants and cooked alongside the world's best including Heston Blumenthal, Alex Atala, Rene Redzepi and Sat Bains. Chef Tony is Tourism Australia's Culinary Brand Ambassador and the face of 'Restaurant Australia'

Chef Tony's vision is to spread the word about Western Australia's exceptional produce and his passion for food. This exquisite 5 course dinner will be paired with a selection of wines from Australia, New Zealand and India by Sommelier Nikhil Agarwal.

Join us for a taste of Western Australia as we welcome Chef Tony Howell to India.

Date: Saturday, 30th March 2019 | Time: 8 pm sharp
Dress code: Formal | Price: ₹ 7500 all inclusive
Venue: JW Marriott New Delhi Aerocity

To make your reservations email info@allthingsnice.in or call 98206 98883.
Limited seats available. Payment in advance confirms your booking



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SOCIAL MEDIA COVERAGE

CHEF
TONY HOWELL

30th March, 2019



jwmarriottdelhi • Following



jwmarriottdelhi The face of Australia's western cuisine and award winning, Chef Tony Howell will be showcasing his mastery and culinary art at JW Marriott New Delhi Aerocity.

In association with:

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#IRONSTONE @groverzampa
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For more info: info@allthingsnice.in or
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#JWMarriottNewDelhi #Aerocity
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Post



All Things Nice

Published by AllThingsNice | 7 | March 25 at 1:34 PM

It's all in the detail. We can't wait to host Chef Tony Howell in Delhi this Saturday at the JW Marriott Hotel New Delhi Aerocity. Chef Tony has cooked alongside the world's best including Heston Blumenthal, Alex Atala and Rene Redzepi and Sat Bains.

Co - Sponsored by Elior India, India's finest food services company.

To make your bookings call us on 09820698883 or email us at info@allthingsnice.in. ... See More



All Things Nice

18 Mar at 1:49 pm

Looking forward to our dinner with Chef Tony Howell who is coming to India for the time all the way from Western Australia !



All Things Nice invites you to celebrate an evening of modern Australian cuisine with Western Australian born & bred Chef Tony Howell. He has garnered a reputation as one of Australia's best chefs, has worked in Western Australia's finest restaurants and cooked alongside the world's best including Heston Blumenthal, Alex Atala, Rene Redzepi and Sat Bains. Chef Tony is Tourism Australia's Culinary Brand Ambassador and the face of 'Restaurant Australia'.

Chef Tony's vision is to spread the word about Western Australia's exceptional produce and his passion for food. This exquisite 5 course dinner will be paired with a selection of wines from Australia, New Zealand and India by Sommelier Nikhil Agarwal.

Join us for a taste of Western Australia as we welcome Chef Tony Howell to India.

Date: Thursday, 28th March 2019 | Time: 8:00 pm sharp
Dress code: Formal | Price: ₹ 7500 all inclusive
Venue: JW Marriott Mumbai Juhu

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
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All Things Nice is the platform for knowledge, networking and indulgent experiences for our luxury guests and discerning food aficionados.



All Things Nice @AllThingsNice - Apr 1

Thank you chef Tony Howell for 2 amazing dinners at @JWSahar & @jwmarriottdelhi. Thank you to co-sponsor @EliorIndia for the dinner in Delhi, as well as partners @thaiinways, @WesternAustrali @MudHouseWine @groverzampa, @HardyWines, @IronstoneWine.

#winedinner #finedine





EVENT IMAGES

Mumbai Dinner



Delhi Dinner





Michelin Star Chef Beppe De Vito
April 2019

Invitation - Mumbai



All Things Nice invites you to celebrate an evening of modern Italian cuisine with Italian Michelin Star Chef Beppe De Vito, as he teams up with the culinary team of the JW Marriott Mumbai Juhu, one of Mumbai's most iconic hotels. In 2017, Beppe was recognized with the title 'Innovative and Bold Restaurateur' by Gastromonth organized by Robert Parker. His private kitchen Braci received its first Michelin star in 2017 and retained it in 2018.

This exquisite 6 course dinner will be paired with a selection of malts from Glenfiddich and The Balvenie by Sommelier Nikhil Agarwal.

April 25th, 2019

Time: 8pm sharp | Dress code: Semi Formal

Price: ₹ 6500 all inclusive | Venue: JW Marriott Mumbai Juhu

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All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.



Invitation - Delhi



All Things Nice invites you to celebrate an evening of modern Italian cuisine with Italian Michelin Star Chef Beppe De Vito. In 2017, Beppe was recognized with the title 'Innovative and Bold Restaurateur' by Gastromonth organized by Robert Parker. His private kitchen Braci received its first Michelin star in 2017 and retained it in 2018.

This exquisite 6 course dinner will be paired with a selection of malts from Glenfiddich and The Balvenie by Sommelier Nikhil Agarwal.

April 27th, 2019

Time: 8pm sharp | Dress code: Semi Formal

Price: ₹ 6500 all inclusive | Venue: JW Marriott New Delhi Aerocity

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.



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MEDIA COVERAGE

Why a Goal Based Investment approach is your Best Bet

Celebrate Modern Italian Cuisine with Michelin Star Chef Beppe De Vito

Published on April 22, 2019



Delhi: All Things Nice presents an evening that celebrates Modern Italian Cuisine by Michelin Star Chef Beppe De Vito and Chef Mirko Febbrile – Head Chef at Braci, in association with JW Marriott New Delhi Aerocity. Chef Beppe De Vito has built numerous dining destinations in Singapore. His private kitchen Braci received its first Michelin star in 2017 and



retained it in 2018. The exceptionally talented Chef is on a two city tour of India with All Things Nice to host a dinner in Mumbai and Delhi slated this April.

These exquisite dinners will be paired with unique and experimental variants of Glenfiddich and The Balvenie by Sommelier Nikhil Agarwal, including Glenfiddich IPA Experiment, Glenfiddich Project XX, Glenfiddich 12 YO, Glenfiddich 15 YO, Glenfiddich 18 YO and The Balvenie DoubleWood 12 YO.

Our partners for this event include Glenfiddich and The Balvenie, Gurkha cigars and JW Marriott New Delhi Aerocity, as our hospitality partner.

Link to APN News Article:

<https://www.apnnews.com/celebrate-modern-italian-cuisine-with-michelin-star-chef-beppe-de-vito/>

Link to article in Mid Day Daily Dossier:

<https://www.mid-day.com/articles/mumbai-diary-monday-dossier-april222019/20792155>



Mamma Mia! Time for a feast

Most great chefs have humble beginnings, and it was no different for Beppe de Vito, who started off in his neighbourhood café while growing up in Italy. But fast forward 20 years, and de Vito is now credited with opening a slew of restaurants in Singapore, including Braci, which got its first Michelin star in 2017 and then retained it the next year. The chef has also collaborated with some of the biggest names in the culinary world, including the

legendary Massimo Bottura, and has whipped up a storm for heads of state including ex-American President George W Bush. De Vito will now pay a visit to Mumbai this week and lay out a five-course spread at a Juhu five-star on April 25. It promises to be a dynamic affair, considering how he was also conferred with the honour of "Innovative and Bold Restaurateur" by Gastromonth, organised by Robert Parker, the legendary wine critic.

Interview with Chef Beppe De Vito in Hello! Magazine

Good Living

FOOD TRAVEL ENTERTAINMENT INTERIORS



Chef Beppe De Vito

On his first-ever visit to India, the owner of illido Group of restaurants and Braci – the one-Michelin-starred Italian restaurant in Singapore – speaks about travelling for inspiration, Italian food folklore and why it's important to cook for the customer, instead of the ego

You began your journey in the food industry as a 10-year-old barista and today you own the illido Group of restaurants, which includes the one-Michelin-starred Italian restaurant Braci in Boat Quay, Singapore. How would you describe your journey?

"I'd call it 'surprising'. I, definitely, did not grow up thinking that I'll be in Singapore with my own restaurants, and I, definitely, did not think I'll become a chef. It has been a lot of serendipity and chance occurrences. We've had the privilege of cooking for politicians, like the late Singaporean founding Prime Minister Lee

Kuan Yew, to foreign celebrities such as Sting and even Westlife (recently). We have also had amazing opportunities to create our concepts in iconic locations, like Sentosa and the National Gallery Singapore. When we opened Aura at the National Gallery Singapore, we were right there with the Gallery and saw it being built into the majestic museum that it is today. Over the years, we've also cultivated a passionate team of young hospitality talents, which supports my vision for the Italian dining scene in Singapore."

You have been serving Italian cuisine to Singapore for over two decades now, but what inspired your move to this island nation? And, what has been your biggest takeaway?

"It's because of the opportunities. I, first, had the great opportunity to be a part of the opening team of a famous Italian restaurant outpost in

FAST FIVE

Personally, which course of a meal interests you the most?

"Appetizers."

Your favourite food destination...

"Japan."

If not a chef, you would have been...

"An architect or interior designer."

This is also why I place equally high emphasis on the design of our restaurants and bars?

Your favourite dish to cook...

"Typically a pasta with whatever's fresh."

A kitchen superstition you believe in...

"Spilling olive oil. We believe it signifies bad luck."

Singapore, then came more opportunities with the dining scene in Singapore. There's been a lot of sweat and hard work, especially when we're in a country as fast-paced as Singapore, where diners are constantly on the hunt for what's next and what's new. And, it is extremely important that we keep pushing, improving ourselves and to always pursue innovation and progress."

What do you think makes Italian cuisine versatile for global palates?

"The fact that the components of Italian food are so familiar and straight-forward. Although there is an art and science to Italian food, the main emphasis is cooking and working with the freshest ingredients. This means that it's extremely adaptable to individual palates."

You recently curated two dinners – in Mumbai and in Delhi – for sommelier, writer and television personality Nikhil Agarwal's *All Things Nice*. Is this your first trip to India?

"Yes, this is my first trip to India. I am excited to experience the culture for myself. I have sampled Indian cuisine in various parts of Asia. I find that Indian food is as diverse as Italian, so I am looking forward to trying out the local flavours and ingredients. I enjoy a good *dal*; in a way it feels familiar as legumes are a significant part of our diet growing up in Italy, and it is such a versatile dish that you can have with anything and everything."

How do you define "food"?

"Food is culture, heritage and personal."

Your favourite food memory as a child...

"Fried artichokes. I remember watching my mom making them and placing them on the tray to cool down, and I'd be eating them before those even got the chance to!"

Your most memorable service till date...

"Too many, but perhaps when we had to cook for 300 Italian guests – including the ambassador – at Gardens By The Bay, a few years ago. It involved 50 of our staff, from the chefs to the service team. Everything had to be spot on and perfect from the food to the service, and we were cooking in a third-party kitchen. It involved a lot of coordination and fast adjustment on our part."



Chef Beppe De Vito

Is it true that you keep travelling round the year and across the globe to source ingredients for your restaurants?

"I travel often to seek inspiration; be it going home to Italy to visit the farms (my olive farm included) and century-old food producers to travelling to new destinations. I believe in the importance of keeping a world view in order to stay creative – that is evident in the food we do at our restaurants."

Please share an Italian food folklore that fascinates you...

"We feel very strongly that bread must not be placed upside down, because we believe that will invite misfortune."

The mantra you live by...

"Cook for the customer, not for the ego."

TEXT: SREEMITA BHATTACHARYA



Tochigi Wagyu and Beef Tartare (seen right) at Braci



SOCIAL MEDIA COVERAGE



allthingsniceindia



allthingsniceindia Chef Beppe and Chef Mirko in action with the media!
@shazeindia @eliorindia
@glenfiddichwhisky @thebalvenie
@gurkhacigarsindia
@truefittandhill_in
@jwmarriottjuhu
@allthingsniceindia @braci.sg
@beppedevito @iammirkofebbrile

#AllThingsNice



Liked by the_rum_cartel and 42 others

APRIL 24

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Post



allthingsniceindia



@thebalvenie by Sommelier NIKHIL

Agarwal.

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rsindia @truefittandhill_in @citibank
@braci.sg

#ItalianCuisine #FineDining #Michelin
#MichelinStar #Italy #Singapore #Chef

4w



beppededevito Thank you 🙏



4w Reply



beardedspecimen Looks brilliant!



4w Reply



zebakohli 🍷📺



3w Reply



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APRIL 29

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Post



EVENT IMAGES





Whisky Legend Jim Murray in India
May 2019

Invitation - Mumbai

shazé

H'AFELE

AN EVENING WITH WHISKY LEGEND JIM MURRAY

in association with

SOFITEL
HOTELS & RESORTS

MUMBAI BKC

BRITISH AIRWAYS

Join All Things Nice as we celebrate the world's foremost whisky expert over a blind tasting of whiskies from around the world, bonhomie and specially curated appetisers by the culinary team at Sofitel Mumbai BKC.

Dates: 15th or 16th May 2019 | Time: 7:30 pm sharp

Dress code: Formal | Price: ₹ 5000 all inclusive

Venue: Grand Salon Ballroom, Sofitel Mumbai BKC,
C-57, Bandra Kurla Complex, Bandra East, Mumbai 400051

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.



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All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.



Invitation - Delhi

shazé

HAFELE

AN EVENING WITH WHISKY LEGEND JIM MURRAY

In association with



Join All Things Nice as we celebrate the world's foremost whisky expert over a blind tasting of whiskies from around the world, bonhomie and specially curated appetisers by the culinary team at Pullman New Delhi Aerocity.

Dates: 17th or 18th May 2019 | Time: 7:30 pm sharp

Dress code: Formal | Price: ₹ 5000 all inclusive

Venue: Pullman New Delhi Aerocity,

Asset No 02, GMR Hospitality District, IGI Airport New Delhi, New Delhi 110037

To make your reservations email info@allthingsnice.in or call 98206 98883.

Limited seats available. Payment in advance confirms your booking



All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.





MEDIA COVERAGE

Link to Firstpost Article:

<https://www.firstpost.com/living/jim-murray-on-the-single-malt-vs-blend-debate-and-why-india-is-at-the-vanguard-of-emerging-whiskey-nations-6684721.html>

LUXURYfacts

THE BIG Story FASHION Files SENSORY Indulgence OPULENCE Personified TRAVEL Escapades THE Latest

f t i p in y

All Things Nice organises an evening with whisky legend Jim Murray



May 10, 2019: All Things Nice, an educating platform which exposes Indian consumers to fine foods and beverages, is curating an unforgettable experience with Jim Murray, a highly acclaimed whisky connoisseur, world's leading whisky critic and author of 'The Whisky Bible'.

Mr. Murray has embarked on a two-city tour of India, with All Things Nice, hosting four exclusive blind tastings, beginning with Mumbai on May 15 and 16, and in Delhi on May 17 and 18.

The events will be hosted in Delhi at the Pullman New Delhi Aerocity, wherein the Pullman's culinary team will curate exotic delicacies such as Texas rubbed lamb skewers, Blue swimmer crab & avocado toasts, Macadamia dukkha, Jalapeno and Manchego 'croquets' red pepper aioli and more to be paired with the fine spirits.

In Mumbai, the event will be hosted at the Sofitel Mumbai BKC. The hotel's

f t i p

≡ Firstpost. 🔍

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Latest News / Living

Jim Murray on the single malt vs blend debate, and why India is at the vanguard of emerging whiskey nations

By Ruth Dsouza Prabhu, May 27, 2019 10:11:09 IST

f t w

- Indian whiskies are already there as far as international standards of quality go, says Jim Murray.
- For those who are venturing into discovering whiskies, Murray's advice is

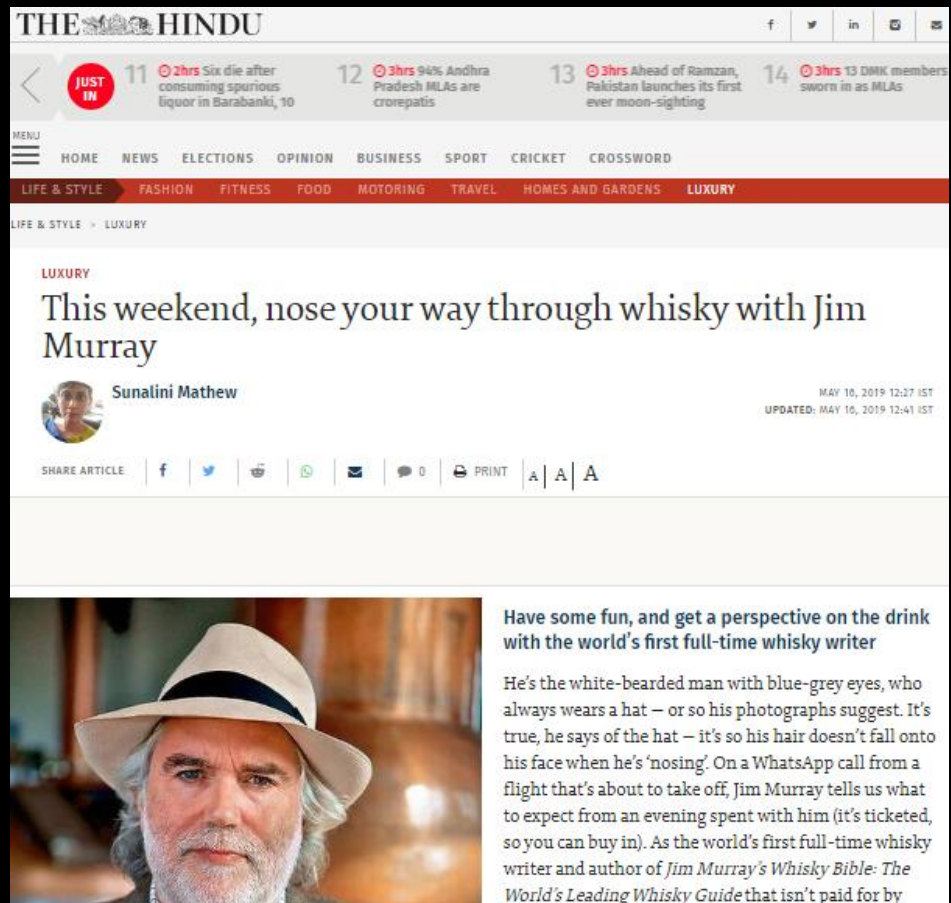
Link to Luxury Facts Article:

<https://www.luxuryfacts.com/index.php/sections/article/All-Things-Nice-organises-an-evening-with-whisky-l>



Link to The Hindu Article:
<https://www.thehindu.com/life-and-style/luxury/get-perspective-on-whisky-with-jim-murray-the-worlds-first-full-time-whisky-writer/article27146260.ece>

Link to Spoon Times Article:
<http://spoontimes.com/2019/05/16/jim-murray-highly-acclaimed-whisky-connoisseur-offers-exclusive-blind-tasting-at-sofitel-mumbai/>





SOCIAL MEDIA COVERAGE



All Things Nice added 92 new photos to the album: Jim Murray Event Series in Mumbai and Delhi.

May 22 at 4:17 PM · 🌐

We are deeply honoured to have brought to India the world's foremost whisky expert, Jim Murray. His intentions were clear: to have all of us who attended the masterclass on all 4 days walk out more knowledgeable about whisky and to change our perception on how to taste. For the 340 odd guests both experts and enthusiasts included that attended the series we think he achieved this.

The whiskies tasted across all 4 days were: Paul John Kanya, Paul John Bold, Dewar's 18 YO, The Quiet Man 8 YO, GlenGrant 18 YO, Ballantine's 17 YO, Jack Daniel's Gentleman Jack, Aberlour 16 YO, Aberlour 12 YO, Glenmorangie 10 YO.

#whisky #jimmurayswhiskybible #jimmurray #whiskybible #whiskytasting #bourbonhalloffame #whiskey



pullmannewdelhiaerocity The second day of the whiskey tasting with Jim Murray was a fun-filled and an interesting session. Stay tuned for more such exciting events.

#ExperienceUpgraded #Whiskey
#WhiskeyTasting #JimMurray

5d





sofitemumbaiBKC • Following
Sofitel Mumbai BKC



sofitemumbaiBKC It was an honor to welcome Mr. #JimMurray, #English writer #journalist and a well-known #whisky #critic to #SofitelMumbaiBKC.

In pic (Right to Left): Mr. @biswajitchakrabortysofitel, General Manager, Sofitel Mumbai BKC, Mr. Nikhil Agarwal, Sommelier & CEO at @allthingsniceindia, Mr. Jim Murray and Mr. @mancinomix, Food & Beverage Manager, Sofitel Mumbai BKC.

1w



richkidssecret Hey Sofitel are you interesting in reporting and documenting the wild life of the super rich kids? DM or email me



233 likes

MAY 16



EVENT IMAGES







Michelin Star Chef Steve Litke
August 2019

Invitation - Mumbai



All Things Nice invites you to celebrate an evening with **Michelin Star Chef Steve Litke** as he teams up with the culinary team at the Sofitel Hotel. He was awarded his first Michelin Star in 2007 and has maintained the honour since then at The Farmhouse Restaurant in Sonoma County, USA. He was one of the first American Chefs invited to prepare a meal at the world famous **Salone del Gusto Slow Food** event in **Turin** and has curated exclusive dinners for the prestigious **James Beard Foundation**.

This exquisite 5 course dinner will be paired with a selection of wines from all over the world by Sommelier Nikhil Agarwal.

SOFITEL
HOTELS & RESORTS

MUMBAI BKC

Date: Wednesday, 7th August 2019 | Time: 8:00 pm sharp

Dress code: Formal | Price: ₹7000 all inclusive

Venue: Sofitel Mumbai BKC,

C-57, Bandra Kurla Complex, Bandra East, Mumbai 400051

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.



CLOUDY BAY
NEW ZEALAND

TERRAZAS
de los Andes



All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.

Invitation - Delhi



All Things Nice invites you to celebrate an evening with **Michelin Star Chef Steve Litke** as he teams up with the culinary team at the Pullman Hotel. He was awarded his first Michelin Star in 2007 and has maintained the honour since then at The Farmhouse Restaurant in Sonoma County, USA. He was one of the first American Chefs invited to prepare a meal at the world famous Salone del Gusto Slow Food event in **Turin** and has curated exclusive dinners for the prestigious **James Beard Foundation**.

This exquisite 5 course dinner will be paired with a selection of wines from all over the world by Sommelier Nikhil Agarwal.



Date: Saturday, 10th August 2019 | Time: 8:00 pm sharp

Dress code: Formal | Price: ₹7000 all inclusive

Venue: Pullman New Delhi Aerocity,

Asset No 02, GMR Hospitality District, IGI Airport
New Delhi, New Delhi 110037.

To make your reservations email info@allthingsnice.in or Call +91 98206 98883

Limited seats available. Payment in advance confirms your booking.



All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.



MEDIA COVERAGE

Celebrate Californian Cuisine With Michelin Star Chef Steve Litke

What Makes It Awesome

All Things Nice presents an evening celebrating Californian Cuisine with Michelin Star Chef Steve Litke, as he teams up with Executive Chef Neera Rawoot and the culinary team of Sofitel Mumbai BKC. Chef Steve Litke was awarded his first Michelin Star in 2007 and has maintained the honour every year since then at Farmhouse Restaurant in Sonoma County, USA. He was one of the first American Chefs invited to prepare a meal at the world famous Salone del Gusto Slow Food event in Turin, Italy. Chef Steve was also invited by the prestigious James Beard Foundation to curate exclusive dinners for their guests. The exceptionally talented Chef is on a two-city tour of India with All Things Nice to host a dinner in Mumbai and Delhi this August.

These exquisite dinners will be paired with wines like Chandon Brut NV, Terrazas Reserve Malbec from Argentina, El Goro from Spain, Kendall Jackson Vintners Reserve Chardonnay, Columbia Crest Two Vines Merlot from the United States of America and even TWG Black Tea by Sommelier Nikhil Agarwal, CEO - All Things Nice.

Our partners for this event include French luxury hotel, Sofitel Mumbai BKC and Sub Zero – Wolf with the support of the United States Department of Agriculture.

Link to article in Little Black Book:
<https://lbb.in/mumbai/celebrate-californian-cuisine-with-michelin-star-01f7a0>

Michelin-star Steve Litke's farm-to-fork meals in India

Steve Litke will be in India for the first time soon. Here's what to look forward to

Steve Litke's 30-minute journey from home to his place of work at the Farmhouse Inn in Sonoma County, takes him a couple of hours. He'll stop on the way at various farms, chat with the farmers, pick up produce, before he gets in.

"Here, in California, I'm lucky to have some of the greatest produce. We have many micro-farms, so I have someone who just grows lettuce. I don't like vegetables to sit, so I go on a daily basis and pick up the day's ingredients," says the Michelin-star executive chef, who does not operate with a freezer.

He'll be in Delhi and Mumbai soon, cooking a sit-down dinner that'll exhibit his farm-to-fork philosophy. He's

Link to News Article and interview with Chef Steve Litke featured in The Hindu:
<https://www.thehindu.com/life-and-style/food/michelin-star-steve-litke-will-cook-in-india/article28833293.ece>

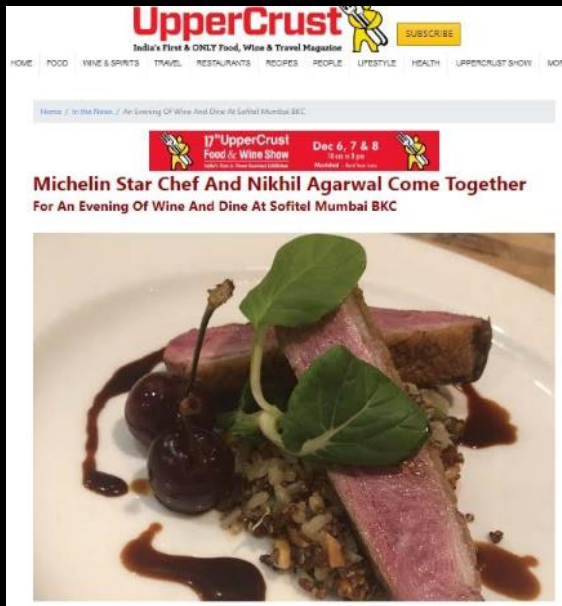
Here's Why Michelin Star Chef Steve Litke Is Visiting Delhi For The First Time!

Michelin Star Chef Steve Litke from Napa Valley's Farmhouse Inn, San Francisco, is set to curate a Californian dinner at Pullman New Delhi's signature restaurant, Puri, on August 15, in association with All Things Nice. He caught up with the chef to talk about the first visit to India, how he selects ingredients and more. By Priyanka Chakrabarti

Link to interview with Chef Steve Litke featured in Travel + Leisure:
<https://travelandleisureindia.in/michelin-star-chef-steve-litke/>

Link to interview with Chef Steve Litke featured in UpperCrust:

<http://uppercrustindia.com/2019/posts/318/california-on-your-plate>



Chef Steve Litke, who has been awarded a Michelin Star in 2007 has maintained the honour all these years, running Farmhouse Restaurant in Sonoma. His visit to India kick started with a dinner, with recipes curated by him and presented to gourmands of Bombay. Behind the dinner prep was also the talented team of Sofitel Mumbai BKC. Adding the cherry on the cake was the wine pairing by the sommelier, Nikhil Agarwal and it was done splendidly.

Chef Litke's Tomato Gelee Salad was paired with the aromatic Cloudy Bay Sauvignon Blanc 2018 from Marlborough in New Zealand. The salad was a delicate preparation with farm fresh tomatoes and a lovely jelly, mopped up by the diners in no time. The Roasted Beet Tartare was a refreshment to the palate and the fresh pear enhanced that experience. Paired with an Ego Bodegas El Goru 2017 was a nutritious mix of Roasted King Oyster Mushroom with sprouted lentil, short grain brown rice and quinoa. It washed down beautifully with the deep red wine, kudos to Agarwal's brilliant pairing.

The standout was the warm Roasted Garlic Three Cheese Polenta with lovely farm fresh, garden ratatouille. Having this with a glass of yet another red completed the meal, only with the wait of the dessert. The latter was a sheer delight, a lovely melange of Seasonal Fruit and Yogurt Tart followed by TWG's 1837 Black Tea. Ah! What a satiating meal by the best in the industry!



NEWS

India – 'All Things Nice' brings Michelin Chef Steve Litke to Mumbai and Delhi

The luxury, wine and spirits consulting & marketing agency 'All Things Nice' headed by sommelier Nikhil Agarwal, has been instrumental in getting top rated Michelin star winning Chefs from across the world, in collaboration with star hotels. For the first time, Nikhil Agarwal has flown in a gem from the USA, Michelin Star Chef Steve Litke, who is on a two-city tour of India with 'All Things Nice' to host a dinner in Mumbai and Delhi. Starting with Mumbai, the select patrons at Sofitel Mumbai already got to sample his special Californian cuisine, while in Delhi, the foodies eager for the exclusive experience, have to head out to Pluck at Pullman New Delhi Aerocity on Saturday, 10th August, 2019.

Chef Litke, is a believer in the 'Farm to Table' policy, and the diner can expect artistically plated dishes with sourced ingredients from Pullman's in-house organic farm. The dinner will be paired with wines like Chardonnay Brut NV, Cloudy Bay Sauvignon Blanc from New Zealand, Terrazas Reserve Malbec from Argentina, Emiliana Chardonnay from Chile, Domaines Barons de Rothschild Reserve Speciale Bordeaux Rouge from France and even TWG Tea by Sommelier Nikhil Agarwal of All Things Nice.

Biswajit Chakraborty, General Manager Delegate, Pullman & Novotel New Delhi Aerocity, shared, "We are delighted to associate with All Things Nice and are pleased to bring in exquisite Californian Cuisine by Michelin Star Chef Steve Litke at Pluck by Pullman. Through events like these, we look forward to bringing an unmatched food & beverage experience and raising the bar for luxury dining events in the city."

Sommelier Nikhil Agarwal of All Things Nice on bringing Chef Steve Litke to India: 'We are excited to bring in our first Michelin Star Chef from the USA. I have personally always loved Californian food and culture. Chef Steve will showcase his ethos of farm to table on the plate and we couldn't be more excited to

host this culinary force in India paired with a selection of wines from all over the world.'



EXCLUSIVE EVENTS



EDITORIAL

- » Intangible – Real power of the Universe
- » Not so futile after all Prof Nystrom, admit it
- » Times Are A Changin' » Alpine Chill
- » County Fair – Everybody's gonna be there

POPULAR VIDEO



Link to Article in The Luxury Chronicle:
<http://www.theluxurychronicle.com/michelin-chef-steve-litke-mumbai-delhi>



SOCIAL MEDIA COVERAGE



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allthingsniceindia We're all set up for Michelin Star Chef Steve Litke's dinner at @softelmumbaibkc This exquisite 5 course dinner will be paired with a selection of wines from all over the world by Sommelier Nikhil Agarwal.
Associate Partner: @subzerowolf_india
Wine Partners: @chandonindia @cloudybay @terrazas_andes @monikaenterprise
Tea Partner: @twgteaindia
DRINK RESPONSIBLY

@softelmumbaibkc

This exquisite 5 course dinner will be paired with a selection of wines from all over the world by Sommelier Nikhil Agarwal.

Associate Partner: @subzerowolf_india

Wine Partners: @chandonindia

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@monikaenterprise

Tea Partner: @twgteaindia

DRINK RESPONSIBLY

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#lifestyle #luxurymumbai #luxurycars
#luxuryliving #design #luxurywine #love
#style #instagood #luxuryrealestate
#luxurytea #luxurydesign #lux
#entrepreneur #billionaire #bhfyp
#michelinstar #michelinstarchefstevelitke
#michelinstarchef #foodporn #instafood
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supriya.himatsingka Just love your events!! 🍷

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*Michelin Star
Chef Steve Litke*



69 likes

pullmannewdelhiaerocity @althingsniceindia invites you to celebrate an evening of Californian cuisine with Michelin Star Chef Steve Litke, renowned proponent of the slow food movement, as he joins hands with the Pullman culinary team to create an exquisite five-course dinner paired with fine wines from all over the world by Sommelier Nikhil Agarwal. Exclusively at Pluck by Pullman. To know more about upcoming events at Pluck, please visit: <http://bit.ly/ExclusiveExperiencesAtPluck>



suneetakanga • Follow

Sofitel Mumbai BKC



32 likes

suneetakanga Another beautiful evening spent at the @sofitelmumbaibkc over an elegant 5-course dinner created by renowned #michelinstar chef Steve Litke @chefsteveooo from @farmhouse_inn in #sonomacounty #california. The whole experience was curated by @althingsniceindia.

@manojhangid1979 @neerajawoot
@pervez_m_rustomkhan



EVENT IMAGES







Michelin Star Chef Stephane Gaborieau
October 2019

Invitation - Mumbai



All Things Nice invites you to celebrate French Michelin Star Chef Stéphane Gaborieau as he collaborates with the culinary team at The Ritz-Carlton, Bangalore. In 2004, Chef Stéphane won the title 'Best Chef of France' and was awarded his first **Michelin Star** in 2008 for his restaurant Le Pergolèse in Paris. He has retained this honour ever since.

This exquisite 5 course dinner will be paired with a selection of Indian and International wines by Sommelier Nikhil Agarwal.



THE RITZ - CARLTON

BANGALORE

Date: Wednesday, 16th October 2019 | Time: 8:00 pm sharp

Dress code: Formal | Price: ₹ 6000 all inclusive

Venue: The Market - The Ritz-Carlton Bangalore, No 99
Residency Road, Bangalore 560025

To make your reservations email info@allthingsnice.in or Call +91 98206 98883

Limited seats available. Payment in advance confirms your booking.

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All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.

DRINK RESPONSIBLY

Invitation - Bangalore



All Things Nice invites you to celebrate French Michelin Star Chef Stéphane Gaborieau as he collaborates with the culinary team at The Ritz-Carlton, Bangalore. In 2004, Chef Stéphane won the title 'Best Chef of France' and was awarded his first Michelin Star in 2008 for his restaurant Le Pergolèse in Paris. He has retained this honour ever since.

This exquisite 5 course dinner will be paired with a selection of Indian and International wines by Sommelier Nikhil Agarwal.



THE RITZ - CARLTON

BANGALORE

Date: Wednesday, 16th October 2019 | Time: 8:00 pm sharp

Dress code: Formal | Price: ₹ 6000 all inclusive

Venue: The Market - The Ritz-Carlton Bangalore, No 99

Residency Road, Bangalore 560025

To make your reservations email info@allthingsnice.in or Call +91 98206 98883

Limited seats available. Payment in advance confirms your booking.

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All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.

DRINK RESPONSIBLY



MEDIA COVERAGE

For a Pathare Prabhu spread

Home chefs Samiksha and her mother Seema will be presenting a spread, which includes dishes from the Pathare Prabhu community, one of the original settlers in Mumbai, at a Colaba restaurant this week. Divided into vegetarian and non-vegetarian menus, the dishes include crispy fried karela (bitter gourd), pangoli with shrimps (fritters made with prawns), gode mutton (gravy made with homemade masalas), bharti rangi (stuffed brinjal curry), tomato chi sheer (a tomato and coconut-based dish) and bombil bhujia (a spicy Bombay duck preparation).

WHERE: Bombay Vintage, Colaba
WHEN: Oct 18, 7.30 pm and Oct 19 and Oct 20, 1 pm and 7.30 pm
ENTRY: Rs 1,500 (for veg) and Rs 1,825 (for non-veg)
LOG: www.authenticcook.com



For a multi-course Ayurvedic meal

Custard apples, water chestnuts, Kashmiri apples, large cucumbers — these are a few of the seasonal ingredients that will be used to make dishes for this seven-course meal by Ayurveda nutrition consultant Amrita Kaur. The reason behind using these ingredients, according to Ayurvedic beliefs, is that when the monsoon is over, it leaves behind a lot of pitta (heat) in one's body, which can be cured by eating these cooling foods. Expect the dishes to also include a variety of rice and grains from the Sahyadris, as well as wild greens and vegetables.

WHERE: The Classroom by La Folie, Mahala xmi
WHEN: Oct 20, 1.30 pm
ENTRY: Rs 2,800
CALL: 9167162579



For a feast by a Michelin star chef

Chef Stéphane Gaboriau will be in town this week to whip up a culinary storm — in the form of a scrumptious five-course meal. The renowned chef won the title 'Best Chef of France' in 2004 and was awarded his first Michelin star in 2008 for his restaurant Le Périgole in Paris. Each dish will be paired with an Indian or an international wine, selected by sommelier Nikhil Agarwal. PS: The dress code for this fancy shindig is, you've guessed it, formal. So, dress to the nines and enjoy the elaborate meal prepared by Gaboriau.

WHERE: Sofitel, Bandra Kurla Complex
WHEN: Oct 19 pm
ENTRY: Rs 8,000
LOG: www.itsidhar.in

EAT YOUR HEART OUT

A fancy French meal, an authentic Ayurvedic spread, and a fun potluck is in store for folks this week



For a meaty extravaganza

It's safe to say that vegetarians can skip this one — as this meal prepared by The Bohri Kitchen — is all about delicious meats. Here, you can enjoy smoked mutton kheema samosas, chicken Russian cutlets (made with white sauce), mutton kari with parathas (a gravy infused with flavours of imli and kaari masala) and rain in red masala (a leg of lamb, marinated over 48 hours in special spices, and cooked for over three hours). End the meal on a sweet note with some mango and blackcurrant mala.

WHERE: The Bohri Kitchen, Colaba
WHEN: Oct 19 and Oct 20, 12.30 pm
ENTRY: Rs 1,500
LOG: www.itsamejo.com/tbk

For a healthy potluck

At this potluck, organised by Down2Heath, you get to catch a screening of *The Game Changers*, a documentary on plant-based eating, produced by James Cameron and featuring interviews of personalities such as Arnold Schwarzenegger. Like the topic of the documentary, the potluck is also going to be plant-based, so make sure whatever you dish you bring is made without any dairy, eggs, meat or honey, and preferably also without refined sugar and maida.

WHERE: Down2Heath, Santacruz
WHEN: Oct 20, 5 pm
ENTRY: Free, registration required
LOG: www.down2heath.com



Link to article in Times of India – Bangalore:
<https://timesofindia.indiatimes.com/city/bengaluru/the-chef-who-earned-his-stripes-and-michelin-star/articleshow/71896910.cms>

The chef who earned his stripes and Michelin star

Mahalakshmi Pillai timesgroup.com

When it comes to star chefs, there are the intimidating ones; the ones whose names can command people to pay five figures for a single meal. And then there are the personable ones, you know, the kind who remind you of your favourite family member. Chef Stéphane Gaboriau belongs to the latter category. The winner of the 2004 Meilleur Ouvrier de France — a distinction handed out to traditional craftsmen in France in a competition held every four years — Gaboriau is also the owner of Le Périgole, a Michelin star restaurant in Paris. An internationally-celebrated chef, Gaboriau, for all his accomplishments wears his stripes and fame lightly. Sitting for an interview with TOI, chef Gaboriau's avuncularity cuts through his expressive responses in French. In town for a curated gourmand evening by All Things Nice at The Ritz Carlton, the chef spoke about his longstanding culinary career, which began with a stint at Michelin-starred Doria Bouffant in Paris.

"My passion for cooking came from my grandmother. She used to be a home cook for the bourgeoisie, and because she brought me up in my early years, I remember doing a lot of cooking in the kitchen with her," he says, remembering times spent in the French countryside picking up fresh farm produce to cook meals for the day. "The flavours of the dishes were so fresh, you could have been blind but you could feel, smell, and taste them. Fifty years on and I still remember them," he recalls nostalgically.



Unsurprisingly, the lessons he gleaned from his grandmother's kitchen have influenced his cooking style. "You always have traits of your childhood in your cooking," he agrees. "Cooking with fresh, local and seasonal produce, is something that chef Gaboriau has been practicing long before it became a trend. But that's not all. "Paul Bocuse, one of the most famous chefs of France, used to say that a dish shouldn't have too many flavours. He'd say that when you eat, you should be able to recognize the flavours in the dish, else you'd get lost. If it were an entire mix of flavours, I am adamant about that principle too. I too focus on simple flavours because I don't like confusing my customer," he says. In Bengaluru, the five-course meal he'd conceptualised showcased two thought processes deliciously.

"Focus on the quality of your ingredients, and don't cheat on supplies by buying cheap produce," he says, revealing one of the principles that have helped him retain his Michelin star from 2008 when he won it the first time. But before talking about the Michelin star, Gaboriau delves a bit on the formative years in the F&B industry. "I dated going to school so when I had to choose my career, I remembered my grandmother and decided to become a chef, he laughs. While it may have seemed like a natural choice, what helped him were the opportunities to work with some of the best names in the business. As chef de partie, Gaboriau got to work with big names in France's culinary scene like George Piccard, Roger Pierre, and Francis Chaveau. But real mentoring happened when he landed as head chef for chef Pierre Orsi at Hotel Lyon Métropole. "He was an intellectual chef who besides food also liked art and fashion. It was he who mentored me well



enough to make me want to enter the restaurant business," Gaboriau says. "In fact," he adds, "one Sunday afternoon, I was having lunch with Orsi when he told me that there was a restaurant for sale in Paris. 'That restaurant for sale would become Le Périgole. The restaurant won Gaboriau the Michelin star in its first year itself (in 2008) and has retained it since. "We worked toward the star right from the start but winning it in the first year came as a good surprise. Especially considering how secretive their selection process is — they visit your restaurant two or three times in a year anonymously," says Gaboriau. And what is the work that goes into winning and retaining a Michelin star? "You have to work with a lot of honesty. When you do what you do, well, respect your customer; source quality produce, don't cheat on supplies; and maintain consistency, you won't have a problem retaining the (Michelin) star."

problem retaining it," he says. For Gaboriau however, it is talking about winning the Meilleur Ouvrier de France that lights his eyes up. A lot of hard work and long hours, he says, went into winning the bleu-blanc-rouge (blue, white and red) collar. "I had big dreams when I'd decided to become a chef to own my own restaurant and win the Meilleur Ouvrier de France competition. It is like the Olympics because it is held every four years. I attempted the competition twice, in 1996 and 2004, and won it in 2004. Do you know that you can wear these stripes only when you win the competition? The preparation involved cooking every day for three months



and you had to constantly be on your feet because you had a time limit to cook the menu," he says. "Today, with years of experience, fame and travelling behind him, Gaboriau is a contented man. His focus is his restaurant where, if Yelp reviews are to be believed, he extends a warm welcome to every customer who walks in for great food and service. Talking about customers, whom does he count as his most favourite celebrity client? He answers, "Madame Simone Vell. She was a very influential politician in Europe, and was responsible for some progressive laws in France. Till she died, she used to be a regular customer at the restaurant." And finally, ask him what his favourite meal is. She pop comes the response, "Mac and cheese with ham — wait, make that lots of cheese!"

Link to the Listing in Mumbai Mirror
<https://mumbai.mirror.indiatimes.com/other/things-to-do/things-to-do-in-mumbai-today/articleshow/71621282.cms>

Link to article on Chef Stephane Gaborieau in The Hindu – Bangalore:
<https://www.thehindu.com/life-and-style/food/cuisine-that-touches-a-chord/article29758986.ece>



Flavour first Chef Stéphane Gaborieau says the taste should confirm the look
SPECIAL ARRANGEMENT

Cuisine that touches a chord

■ BRAVATI DATA

You would have expected Michelin Star chef Stéphane Gaborieau to be intimidating, going by the trend of his your face, no-nonsense celebrity chefs. But when we met him at the Ritz-Carlton, a day ahead of the five-course dinner, which he created in association with All Things Nice and Chef Bruno Gerdan, Chef Stéphane was warm, candid, and joyful. When asked if he is strict in the kitchen, pat came his reply: "To cook you have to love people." It was setting the tone for the interview. He says he connects with his staff "if you respect people then they will work well with you and that will be a good experience". He stressed repeatedly that in these times, when

global fusion is the norm, he ensures he does not compromise on tradition. Stéphane began his career at the Michelin-starred Dodo Bouffant in Paris. He went on to become chef de partie at various prestigious restaurants with well-known names such as M. Maniglier, Les Moutons de Maitre, George Piccard, Roger Pierre (Hotel du Palais), M. Villier (Stoma-

Michelin Star chef Stéphane Gaborieau displayed his fine culinary skills at a five-course dinner

rant La Palme d'Or, Hotel Martinez, Ganten, Francis Chaveau (L'Amant) and the Magritte.

In 2004, he won 'Best Chef of France' (Meilleur Ouvrier de France). He then started the Michelin Star restaurant La Pergolise in Paris. He reminisces about the time when he decided to start his own restaurant. "It was a Sunday afternoon. I was having lunch in Lyon, with my mentor Pierre Olin, and he told me there is a restaurant in Paris, would you be interested in trying it? I had two goals: one was to start my own restaurant and the other was to get the Best Chef recognition. I went to Paris and bought the restaurant. Within a year of starting it, I got my first Michelin star in 2004."

He discovered his love for cooking when he was but 11. "Both my parents are doctors. It was my grandmother who instilled a passion for cooking in me. We would stay on a farm and source all the produce from there and cook."

Working in Dodo Bouffant was a turning point in Stéphane's career.

First course
 Wild mushroom croquette, cream of artichoke with walnut oil, artichoke chips

Second course
 Charlotte of confit vegetables, emulsion of basil leaves with pine nuts

Third course
 Sea bass in black olive crust, citrus forest compote, star anise fish fumet

Fourth course
 Chicken ballotine stuffed with tarragon lobster, truffe potato press, melted las

Fifth course
 Bavarian dome of exotic fruits, curry flavoured coulis

"The chef there was very good. Dodo Bouffant would be the restaurant where Stéphane resembles a western classical composer with his stock of white hair, aquiline nose, dark black brows and a charming smile. On further probing, he says, he is inspired by art and music and recently shows photos of his house that is filled with art work. "I named my restaurant after the Italian composer Giovanni Battista Pergolesi. He used to stay in the same

MICHELIN STAR
 CHEF STÉPHANE
 GABORIEAU
 TALKS ABOUT
 PRESERVING
 CULINARY
 TRADITION, AND
 HIS FASCINATION
 WITH THE
 TANDOOR

NIRTIKA PANDITA

Michelin star and voted the Best Chef of France, Chef Stéphane Gaborieau on his second trip to India recently, left the food connoisseurs mesmerised. From the wild mushroom croquette and cream of artichoke soup to the citrusy Bavarian dome of exotic fruits, the five-course meal traversed one to the city of love.

For the chef, cooking is about keeping the taste and tradition intact allowing one to transport to the origin of a dish. "French cuisine is based on ancient traditions and traditional dishes that have been prepared and perfected for many years. We also have the reputation of having managed that tradition and respecting the way of cooking of our masters — Paul Bocuse, Joel Robuchon, and Pierre Orsi, to name a few — while using the seasonal produce at the same time," says Chef Gaborieau, who was invited by All Things Nice, a wine and gastronomy experience platform.

Nikhil Agarwal, Sommelier and CEO of All Things Nice, says the entire experience of hosting Chef Gaborieau was thrilling.

From baguettes to naan



Bavarian dome of exotic fruits

"I haven't experienced a lot of Indian cuisines. However, I do love the garlic naan, even though French bread has a very good reputation. Indian food is about marrying spices in a balanced way. French cuisine barely uses spices"
 — CHEF STÉPHANE GABORIEAU



"We aim to continue in this endeavour of giving people in India unique dining experiences," he adds.

It is the custom of preserving the culinary tradition, present in both France and India, which attracts Gaborieau to India. "India too has a long heritage of cooking and traditions, which is similar to French cuisine in some way. Both these cuisines follow certain codes and what our ancestors used to cook," he shares.

So if there an Indian dish that he has relished? The Chef is quick to respond, "I haven't experienced a lot of Indian cuisines. However, I do love the garlic bread and the garlic naan, even though French bread has a very good reputation. Indian food is mainly about spices and marry-

ing those spices in a perfect and balanced way. French cuisine barely uses spices and not many chefs know how to incorporate them in our cuisine in a proper way."

Though very particular about

the craft and mindful of not removing the identity of Indian cuisine, Chef is highly fascinated by the tandoor. "We could maybe add a bit more refinement to the plating of the dishes, a more elegant touch, but

not changing the dishes. Moreover, I did love the concept of a tandoor. I haven't thought of a way to use it in my cooking, but it would definitely be unique," he smiles.

As for the pressure of being called the 'Best Chef of France', the cordon bleu is unaffected with the pressure the title brings with it. Instead, wants to focus on keeping the tradition and respect for the cooking traditions we have preserved over the years. "There are about 100 Chefs in France who have received this honour, and about 60 are in the making. To me, this title means to advise and convey your expertise in the simplest possible way. We have to remember that we are the envoy of France and French cuisine," the chef concludes.

Link to interview with Chef Stephane Gaborieau featured in The Asian Age:
<http://www.asianage.com/life/food/231019/from-baguettes-to-naan.html>

CHEF TALK

FoodService India caught up with Michelin star chef Stéphane Gaborieau during his recent visit to India and drew him out to talk about his culinary philosophy and how he looks at the job profile of a chef in today's foodservice landscape that is constantly in a state of flux.



"My mantra to cooking is flavour, flavour, flavour.... I respect and sublimate the ingredients"



Tell us about the culinary styles that have influenced your career?

I have been influenced by my upbringing at the hands of my grandparents in the countryside. My grandfather was a butcher. At a young age, my grandparents taught me to love and eat the beautiful things in nature. I would go for walks with my grandparents in the woods and they would make me discover everything that surrounded us and could be explored by the countryside. They were simple folk and loved nature and the good and local produce it generated.

So, from an early age, I was influenced by my grandparents' style of cooking and the aromas they lovingly conjured up. In addition to my grandparents' influence, my travels have also influenced my approach to cuisine. I bring back some idea or the other from my trips to all the places I visit, and I try to integrate those ideas into my style of cooking. This has helped expand my knowledge as a cook and has made me a better chef. Most importantly, my motto is to respect the

ingredients and sublimate them in the cooking process.

How would you describe your approach to cooking and the foodservice business?

As I said earlier, I respect the produce and its flavours. When you taste any of my dishes, you should be able to recognise all the different flavours with your eyes closed. I am also appreciative of the efforts that the foodservice business has made in the past couple of years largely propelled by the expanding reach of the Internet and changes in people's food habits.

Which are your signature recipes and favourite cuisines?

My signature recipes are made from seasonal dishes. I keep my cuisine simple so that the guest can understand what is on the plate in one go. The focus is on keeping the cuisine and its ingredients authentic. I love Moroccan cuisine as it offers multiple flavours and is generous and hearty with many different textures.

As a chef and a food consultant, tell us which are the important areas and functions of social and digital media that F&B operators should focus on?

In today's world, chefs have to be a PR person and be present on all communication platforms. Nowadays, a chef cannot afford to remain aloof in one corner and wait for the guest to come to him even if his cuisine is extraordinary. Chefs have to be visible, both in the offline and online space, and they need to be active on social media. They have to continuously keep evolving and rethink their strategy for promoting their establishment. We nowadays, have to keep thinking about making our presence felt on the new platforms, and social media in particular. And it is important that we pick and choose those social media platforms that make sense for us. Also, although the importance of being visible in the virtual world cannot be overstated, yet one should strive to keep things simple and reliable for the patrons.

What is your approach to the process of menu development?

When composing a menu, it is important to work with seasonal and local produce. This will allow nature to regenerate itself and this way we are also thinking about future generations.

What do you feel are the major factors that impact and determine the success or failure of a food outlet?

Hard work, respect for your customers, having a support system in place, and doing something that you love every day are the important elements for success in the foodservice business. Never lie and be honest with your food and your way of thinking. Always have immense respect for the customer and do not ever attempt to shortchange or deceive him. Restaurants today cannot just survive on their past laurels. They need to keep innovating and follow what the customer wants. At the same time, you also have to convince a new customer to come and try out your food, as well as make sure that they want to come back again.



Any opinion as to why, despite Indian food being popular in many countries, no Indian QSR has been able to go beyond twenty or so restaurants whereas foreign QSRs spawn thousands of outlets all over the world?

During my trip to India, I have really appreciated the cuisine here. But unfortunately, we are not used to eating spicy food or having spices in our food. This could be one of the reasons why no Indian QSR has managed to expand worldwide. I feel that if Indian chefs and restaurants can rethink Indian food with more subtlety and put greater emphasis on having a more appealing visual on the plate, then it would create more scope for a worldwide growth.

What is it that you would most like to communicate to those aspiring to become chefs and others in your fraternity?

Those days, it is very important for chefs to convey their knowledge and transmit their knowledge to the younger generation. We should tell them that there is a long road ahead and not many will make it.

Who have been your career mentors and which chefs do you admire most?

My mentor is Pierre Ost. He educated me in Arts and helped me expand my knowledge in other areas that had nothing to do with my professional world. He also had a vast knowledge in classical cooking.

As a Michelin star distinguished chef, what do you consider as your crowning achievements?

My best achievements have been cooking for the French President, becoming part of the very select Best of France network and also seeing that some of my collaborators have also been awarded the title of Best Chef of France. ♦♦

My best achievements have been cooking for the French President and becoming part of the very select Best of France network.



Link to the Food Service India Magazine Feb 2020 issue for Chef Stephane's Dinner.
<http://www.clubm.in/flipbook/foodservice/jan-feb2020/#p=15>



EVENT IMAGES





Michelin Star Chef Gary Foulkes
February 2020

Invitation – Mumbai



www.allthingsnice.in

All Things Nice invites you to celebrate an evening with **Michelin Star Chef Gary Foulkes** as he teams up with the culinary team at JW Marriott Mumbai Sahar. Chef Gary Foulkes has 15 years' experience of cooking in some of London's most highly-acclaimed establishments. Beginning his career under the guidance of Richard Neat and Gary Rhodes, he then moved to William Drabble's Aubergine in Chelsea, followed by a few years working for John Campbell at The Vineyard at Stockcross.

Chef Gary then progressed to become head Chef at The Square, the two Michelin-starred Anglo-French restaurant in Mayfair, prior to taking the helm of Angler at **South Place Hotel** in April 2016 where he has successfully maintained its Michelin star ever since.

This exquisite five course dinner will be paired with a selection of Indian and International wines by Sommelier Nikhil Agarwal.



JW MARRIOTT

MUMBAI SAHAR

Date: 20th February 2020 | Time: 8:00 pm sharp
Dress code: Semi-formal | Price: ₹ 6500 all inclusive

Venue: Romano's, JW Marriott Mumbai Sahar,
1A Project Road, Chhatrapati Shivaji International Airport,
Andheri East, Mumbai 400099

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.



FANTINI
FARNESE



All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.

Invitation – Delhi



www.allthingsnice.in

All Things Nice invites you to celebrate an evening with **Michelin Star Chef Gary Foulkes** as he teams up with the culinary team at Set'z – DLF Emporio. Chef Gary Foulkes has 15 years' experience of cooking in some of London's most highly-acclaimed establishments. Beginning his career under the guidance of Richard Neat and Gary Rhodes, he then moved to William Drabble's Aubergine in Chelsea, followed by a few years working for John Campbell at The Vineyard at Stockcross.

Chef Gary then progressed to become head Chef at The Square, the two Michelin-starred Anglo-French restaurant in Mayfair, prior to taking the helm of **Angler at South Place Hotel** in April 2016 where he has successfully maintained its Michelin star ever since.



Date: 15th February 2020 | Time: 8:00 pm sharp
Dress code: Semi- formal | Price: ₹ 6500 all inclusive
Venue: Set'z, Third Floor, DLF Emporio,
4 Nelson Mandela Road, Vasant Kunj, New Delhi 110 070

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.



VALDIVIESO



All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.



MEDIA COVERAGE

The travelling chef

ONE of Britain's best-loved chefs, the Michelin-starred Gary Foulkes will soon be making his way to India. On a two-city culinary tour, he will cook for guests at a Mumbai five-star as well as a Delhi establishment. Chef Foulkes started his career with acclaimed chefs and is currently executive chef at Angler at the South Place Hotel in the UK. "There is no romantic story where my grandmother was making noodles," he has famously been quoted about his beginnings; he says he simply got a job at a hotel and loved it. Foulkes is rather straightforward about his food as well. The dish can look perfect, but the food must be flavoursome as well, says the chef who has been to India a few times. "I spent a year or so traveling here. But I have never cooked here," he says.



Gary Foulkes

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Gary Foulkes

Link to the article in Hospi Buz

<https://www.hospibuz.com/an-exquisite-dinner-with-michelin-star-chef-gary-foulkes/>

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An exquisite dinner with Michelin Star Chef Gary Foulkes

16/02/2020

Mumbai : All Things Nice presents an evening with Michelin Star Chef Gary Foulkes, as he teams up with Executive Chef Anshuman Bell and the culinary team at JW Marriott Mumbai Sahar. Chef Gary Foulkes has a wealth of experience, with over two decades of working in Michelin-starred restaurants and in some of the UK's most highly-acclaimed establishments. In April 2016, Gary joined the Michelin-starred restaurant, Angler at South Place Hotel, as Executive Head Chef. He has since retained the restaurant's Michelin star. The exceptionally talented Chef is on a two-city tour of India with All Things Nice to host a dinner in Mumbai and Delhi this February.

These exquisite dinners will be paired with Grover Soirée Brut and Grover La Réserve Blanc from Grover Vineyards, Fantini Pinot Grigio & Berton Vineyards Metal Label Durié Petite Syrah from Monika Enterprise, Charles Rousseau Chardonnay from Flipsydee, Maison Castel Bordeaux Merlot from Munjal Brothers and Remy Martin VSOP from Remy Cointreau by Sommelier Nikhil Agarwal, CEO - All Things Nice.

Our partners for this event include our hospitality partner JW Marriott Mumbai Sahar and Modi Motors.

About Gary Foulkes

Starting his career under the guidance of Gary Rhodes, he has since worked with a whole series of acclaimed chefs. These include John Campbell, The Vineyard at Stockcross as well as Richard Neat and also William Drabble at the Aubergine in Chelsea. Gary then moved to Philip Howard's renowned Restaurant, The Square in Mayfair, where he progressed to the role of Head Chef.

In April 2016, Gary joined the Michelin-starred restaurant, Angler, as Executive Head Chef. He has since retained the restaurant's Michelin star in the 2018 Michelin Guide, whilst creating a new reputation for Angler, focusing on his unique style of cooking.

Gary is an avid traveller and his skills draw strong influence from the three years he spent travelling across South East Asia and Central America. Gary's cooking is inspired by these travel experiences with the use of different styles and flavours to create vibrant, seasonal dishes using the best of British produce where possible.

Details :

Date: 20th February 2020

Time: 8:00 pm sharp

Dress Code - Formal

Price: INR 6,500 (all inclusive)

Venue: Romano's, JW Marriott Mumbai Sahar

Email: info@allthingsnice.in or call +919820698883.



Link to The Luxebook Article
<https://www.luxebook.in/michelin-star-chef-gary-foulkes-enthralled-indian-diners/>



Link to Little Black Book Listing
<https://lbb.in/mumbai/an-exquisite-dinner-with-michelin-star-f5448b>

2:20

WIFI 33%

This Michelin Star Global Chef Believes in Cooking Delicious Food that makes his customer happy

Michelin Star Chef Gary Foulkes talks about cooking food with his ability.

Ayushi Hirani

Senior Correspondent, Franchise India



Michelin Star Chef Gary Foulkes started cooking when he was sixteen with a weekend job as a commis chef in a hotel from there he moved to work for Gary Rhodes, which was a huge learning curve for him. " I then moved to work for Richard Neat, William Drabble at the Aubergine, John Campbell and for Phil Howard at the Square , which has the most influence on me as a chef- to finally ending up at Anoler where I am

SALT & SANDALS

Select page



Chef Gary Foulkes at Set'z with All Things Nice

by hungrysurgicalresident | Feb 28, 2020 | Restaurant Reviews | 0 comments



Seafood has always been a favourite of ours, being Bengalis you see. But when a British chef running one of the world's topmost Michelin starred seafood restaurants comes to town, we definitely weren't going to miss out. Delhi recently welcomed Chef Gary Foulkes who heads the Michelin starred Angler at the South Palace Hotel in London at Set'z, DLF Emporio by Nikhil Aggarwal whose company All Things Nice has been bringing luxury dining and wining to the gourmand citizens

"Focus Aon the ingredient"

Michelin-starred chef Gary Foulkes on his food philosophy, thirst for travel, and appetite for the best of the best, when it comes to produce



Published: 15th February 2020 04:13 AM | Last Updated: 15th February 2020 11:04 AM

Print | A+ A A-



Link to the
restaurantindia.in
<http://bit.do/ChefGary>

Link to the
saltandsandals.com
<http://bit.do/ChefGarySetz>

Link to The New Indian
Express
<http://bit.do/ChefGaryIngredient>

FOOD

Three celebrity chefs in Delhi



Sunalini Mathew

FEBRUARY 14, 2020 20:53 IST

UPDATED: FEBRUARY 14, 2020 20:53 IST

Over this weekend, Delhi will see Peter Kuruvita, Gary Foulkes, and Marco Pierre White — all three, chefs who've attained celebrity status — do ticketed events

Gary Foulkes, from the UK, February 15, 2020

The Morning Standard (1/1)
February 15, 2020
DLF Emporio

Peepul



The Morning Standard

Hindustan Times(ht cafe)_Mumbai_P-06_07 March 2020



Nascimento Pinto

I've often said that great chefs have something unique up their sleeve which helps them create fabulous dishes. But, more often than not, it is the other way around, as all they emphasise on is sticking to the basics. Michelin star chef, Gary Foulkes, holds on to one such gem, which he learnt from his mentor chef Gary Rhodes. "When I started working with Gary, I was just 17 years old. And what I learnt was, to respect an ingredient and also how to cook it correctly," he says, adding that it has been one of the major aspects that helped him evolve as a chef. Gary, who was in the city recently at JW Marriott Mumbai Sahar for a specially curated dinner, has worked for quite a few Michelin star restaurants in the last 15 years but it is his time at The Chester Grosvenor and The Square (both in London, UK), which he cherishes the most because of the influence it had on him.

So, while for most, the emphasis is on complex flavours, for Gary, it is the other way around. The Michelin-star chef at Angler, London, UK, says, "My food is quite simple because there are only four or five elements on the dish and I make sure that they are as good as they can be." Being one who emphasises on the freshness of ingredients, whether it is farm produce or seafood, he adds, "I don't believe in complicating food, and if you find a natural product of high quality, you don't need to do a great deal to it, you just need to cook it properly."

Being the executive chef at the London-based restaurant for the last five years, we're intrigued to know what is the most important aspect of cooking seafood. "The most important aspect is not to overcook it," he chuckles, adding, "Most people in Britain are scared to cook seafood because they aren't sure if it is undercooked or overcooked." He goes on to add

Steamed Cornish Turbot at Angler

that while with other meats, a three or four-minute window may not make much of a difference, it is different with seafood.

While he has worked with different kinds of meat, fish and vegetables in European kitchens, Gary was surprised to find bitter melon (karela) in the fridge during his visit to the city. "I have never seen it before and find it quite interesting, so I would like to have a go and do something with it," he immediately says.

Working with different kinds of seafood everyday is quite an exciting prospect for Gary, and is highlighted when he reminisces how he was enamoured with the 152 different kinds of fish during a visit to the market in Japan. So, does he have a favourite fish he likes to experiment

Mackerel Tartare at Angler

with? "I'd have to say Turbot, a fish we get in England, it is a flat fish which is delicious," he reveals. The chef says there is a lot of Japan, which he has brought back to Angler. "Apart from the fresh produce, it is how they treat their fish — with the utmost respect, and the way they pair and serve it, which has stayed with me," he says.

There are a lot of people who aren't fans of seafood, and most often than not, it is because of the fact that it smells. Incidentally, he concludes: "People automatically assume that fish smells, and it doesn't because when you get exceptionally fresh fish, it doesn't smell. So, when it smells, it has been actually hanging around longer than it should."

*ht cafe@ht.com

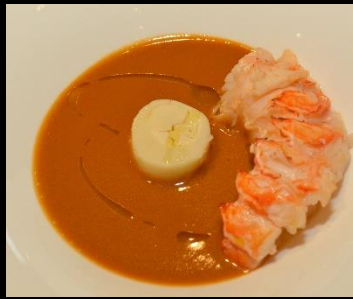
Link to the article in The Hindu
<https://www.thehindu.com/life-and-style/food/three-celebrity-chefs-in-delhi/article30823192.ece>

Hindustan Times (HT Café)



EVENT IMAGES







Michelin Star Chef Nicolas Durif
February/March 2020

Invitation – Bangalore



All Things Nice invites you to celebrate modern French cuisine with **Michelin Star Chef Nicolas Durif** as he teams up with the culinary team at The Ritz-Carlton Bangalore led by Executive Chef Sandeep Kalra. Chef Nicolas draws his inspiration from his native region Alsace. After working for several two and three Michelin star restaurants, such as L'auberge du Cheval Blanc, Le Crocodile and Christopher Coutanceau, he opens his first restaurant **L'Hysope** in 2015.

In 2007, Chef Nicolas Durif was awarded the title "**Young Talent of Poitou Charentes**" by the Gault & Millau Guide. In December 2017, he received another distinction from the Gault & Millau guide the Trophy of "**Best Hope in the South-West of France**" and in 2018, he was awarded his first Michelin Star.

This exquisite six course dinner will be paired with a selection of Indian and International wines by Sommelier Nikhil Agarwal.



THE RITZ-CARLTON

BANGALORE

Date: 29th February 2020 | Time: 8:00 pm sharp
Dress code: Semi-formal | Price: ₹ 6500 all inclusive
Venue: The Market, The Ritz-Carlton Bangalore,
No 99 Residency Road, Bangalore 560025

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.

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All Things Nice is the platform for knowledge, networking and indulgent experiences for wines, luxury spirits and gourmet food aficionados.

Invitation – Delhi



All Things Nice invites you to celebrate modern French cuisine with **Michelin Star Chef Nicolas Durif** as he teams up with the culinary team at The Pullman Hotel New Delhi Aerocity. Chef Nicolas draws his inspiration from his native region Alsace. After working for several two and three Michelin star restaurants, such as L'auberge du Cheval Blanc, Le Crocodile and Christopher Coutanceau, he opens his first restaurant L'Hysope in 2015.

In 2007, Chef Nicolas Durif was awarded the title 'Young Talent of Poitou Charentes' by the Gault & Millau Guide. In December 2017, he received another distinction from the Gault & Millau guide the Trophy of 'Best Hope in the South-West of France' and in 2018, he was awarded his first **Michelin Star**.

This exquisite six course dinner will be paired with a selection of Indian and International wines by Sommelier Nikhil Agarwal.



NEW DELHI AEROCITY

Date: 4th March 2020 | Time: 8:00 pm sharp
Dress code: Semi- formal | Price: ₹ 6500 all inclusive
Venue: Pluck, Pullman New Delhi Aerocity,
Asset No 02, GMR Hospitality District, IGI Airport,
New Delhi 110037

To make your reservations email info@allthingsnice.in or Call +91 98206 98883
Limited seats available. Payment in advance confirms your booking.

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MEDIA COVERAGE



Link to The New Indian Express
<http://bit.do/ChefNicolas>



Link to the ET Hospitalityworld.com
<http://bit.do/ChefNicolasET>

All Things Nice and Pullman New Delhi Aerocity celebrate Modern French cuisine with Michelin Star Chef Nicolas Durif



Buzzing Now

Hotels News

29/02/2020



New Delhi, 29th February 2020: All Things Nice, in association with **Pullman New Delhi Aerocity**, presents an evening with **Michelin Star Chef Nicolas Durif at Pluck** as he teams up with Delhi's star Chef Neeraj Tyagi (Director of Culinary, Pullman & Novotel New Delhi Aerocity). In 2007, Chef Nicolas Durif was awarded the title 'Young Talent of Poitou Charentes' by the Gault & Millau Guide. In

Link to the article in Hospibuz.com
<http://bit.do/ChefNicolasHB>

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NEWSTRACK

All Things Nice and Pullman New Delhi Aerocity celebrates Modern French cuisine with Michelin Star Chef Nicolas Durif

Monday, March 2, 2020, 14:14 Hrs [IST]

HBI Staff | Hyderabad

All Things Nice, in association with Pullman New Delhi Aerocity, organised an event in association with Michelin Star Chef Nicolas Durif at Pluck as he teams up with Delhi's star Chef Neeraj Tyagi (Director of Culinary, Pullman & Novotel New Delhi Aerocity).

In 2007, Chef Nicolas Durif was awarded the title 'Young Talent of Poitou Charentes' by the Gault & Millau Guide. In December 2017- he received another distinction from the Gault & Millau guide the Trophy of 'Best Hope in the South-West of France' and in 2018, he was awarded his first Michelin Star. The exceptionally talented Chef is on a two-city tour of India with All Things Nice to host a dinner in Bangalore and Delhi this February/ March.

These exquisite dinners will be paired with Grover Soirée Brut from Grover Vineyards, Senorita Angel Sauvignon Blanc, Just Roberto Pinot Grigio, Senorita Angel Chardonnay, Camas Pinot Noir, Camas Cabernet Sauvignon from Rad Elan and Remy Martin VSOP from Remy Cointreau by Sommelier Nikhil Agarwal, CEO -All Things Nice.

Link to the article in Hospitalitybizindia
<http://bit.do/ChefNicolasHBI>



EVENT IMAGES







UPCOMING CHIEFS 2020

May 2020 - Michelin Star Chef Rupert Blease

About Michelin Star Chef Rupert Blease

Rupert and Carrie Blease, owners and co-Chefs of Lord Stanley, have training which stems from working throughout Europe and the US, most notably at Le Manoir aux Quat Saisons, Per Se, Blue Hill, Texture, L'Amphytrion, and locally at Central Kitchen and Commonwealth. Rupert and Carrie bring influences from their travels and experiences to their San Francisco restaurant **Lord Stanley**, resulting in a menu that is simple yet refined, with British and European influences. They were awarded their first **Michelin Star** in 2016 and have retained it every since. Lord Stanley was voted 3rd Best New Restaurant in America in 2016.

June 2020 – Michelin Star Chef Denis Lucchi

About Michelin Star Chef Denis Lucchi

Chef Denis started his career in premier restaurants in London and Rome; later returning to work with celebrated chefs at a Michelin-starred restaurant in his home region in Italy. He eventually came to Singapore and into the kitchens of some of the island's most renowned Italian restaurants, including Gattopardo and Garibaldi. Today at **Buona Terra**, Chef Denis seeks to explore the nuances and complexities of Italian cuisine, pushing the envelope with contemporary techniques while somehow preserving its core traditions and its essence. It can be said that he is redefining what it means to cook Italian -- and his efforts have been rewarded with the coveted **Michelin star**.

August 2020 – Michelin Star Chef Lee Westcott

About Michelin Star Chef Lee Westcott

Growing up in Hertfordshire, England, Chef Lee Westcott was drawn to the kitchen at the age of sixteen and shortly after began working for the Galvin brothers in London.

After earning the trust of world-renowned London chef and restaurateur Tom Aikens over four years (three of which were spent leading the kitchen as Head Chef at Restaurant Tom Aikens), Westcott was then asked by Jason Atherton to oversee two of his restaurants in Hong Kong. He has also staged at two of the world's leading restaurants – Noma (Denmark) and Per Se (New York). Lee then established and directed The Typing Room restaurant in London's Town Hall Hotel over four years to great critical acclaim.

Lee's next phase of his culinary career took him to the countryside to open Pensons. Lee and his team took full advantage of what the countryside had to offer by growing a lot of their own produce and using local game and meat. Within 7 months they achieved a Michelin star amongst many other rave reviews and accolades. After much consideration, Lee has now moved back to the city where his heart is, London to focus on his next project.

September 2020 – Michelin Star Chef Jesse Mallgren

About Michelin Star Chef Jesse Mallgren

Chef Jesse honed his culinary skills alongside some of the most esteemed names in the culinary world, including Jeremiah Tower and Gary Danko. He gained confidence in innovation from Tower at Stars in San Francisco where Jesse served as Executive Sous Chef. Later, Jesse received accolades as Chef de Cuisine at Syzygy in Aspen, Colorado for three years before returning to Sonoma County. At Madrona Manor, where he has been since 1999, he has made his own mark as one of Sonoma County wine country's most respected chefs.

His cuisine is based on a classic French foundation of sauces and stock punctuated by global influences. Jesse uses tomatoes, greens, vegetables, herbs and fruit grown in the Madrona Manor garden and prefers seasonal ingredients from Sonoma County and California. He was awarded his first **Michelin Star** in 2008 and has retained it ever since.

October 2020 – Chef Kieran Morland

About Chef Kieran Morland

Kieran Morland was born in Melbourne Australia and has been cooking in top kitchens around the world for the last 16 years. Some of the restaurants Kieran has worked at include Momofuku Ssam bar in NYC, the Wapping project and 10 greek street London, Mecca and Syracuse in Melbourne and Kudeta in Bali. Four years ago, Kieran opened **Merah Putih restaurant in Bali** which has become one of Indonesia's premier dining venues. 6 months ago he opened Sangsaka which is a little Indonesian restaurant that focuses on the combination of traditional spices from around the archipelago with the use of charcoal cooking.

THANK YOU

