



22ND WORLD GOURMET FESTIVAL
6-11 SEPTEMBER 2022



CHEF PETER GAST 🍀

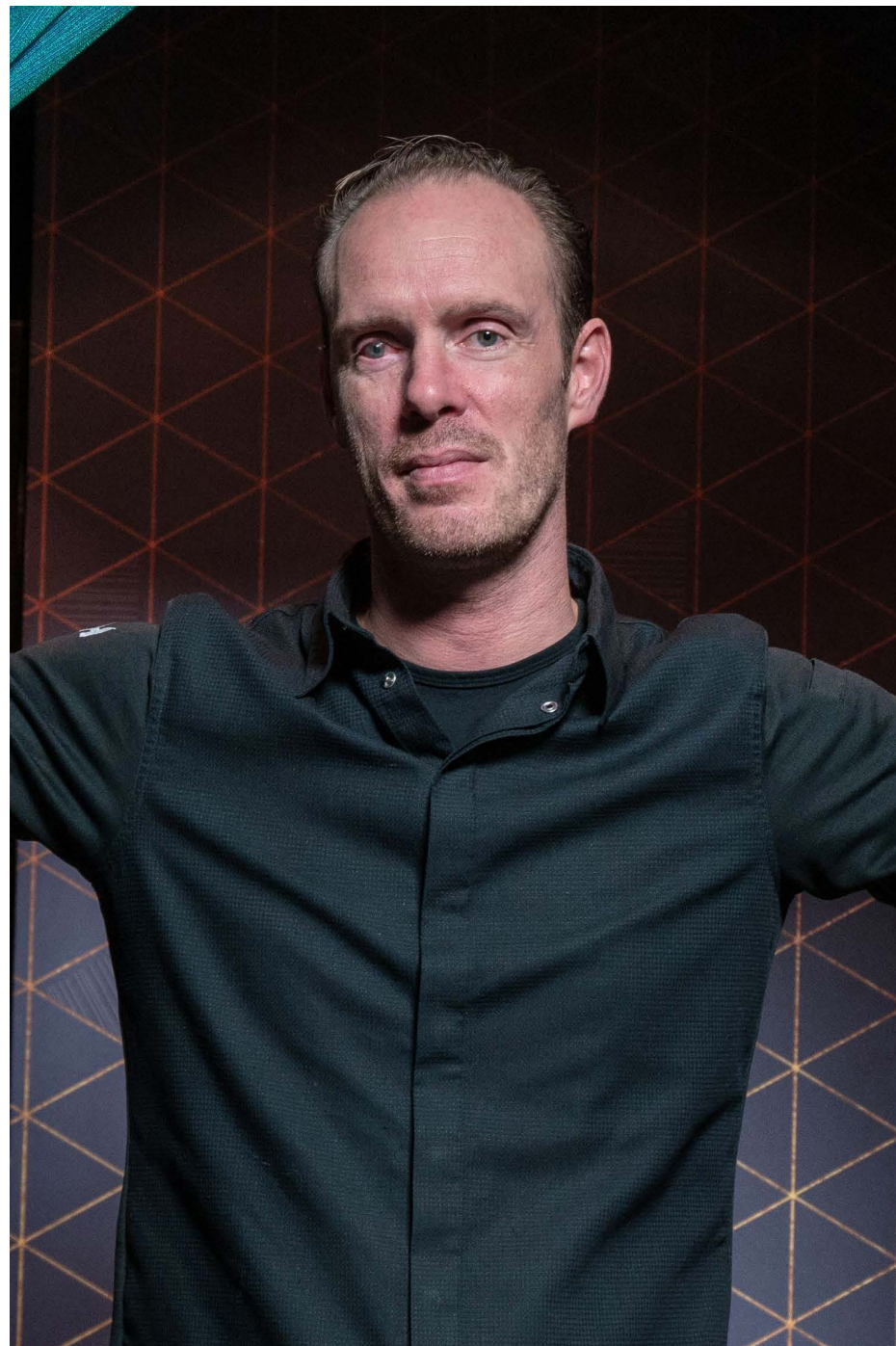
Graphite, Amsterdam – Netherlands

He set up his own restaurant in Netherlands, 't Schulten Hues in Zutphen (2002-2018) which featured mostly herbs and flowers cultivated and harvested by Gast. In less than two years he was awarded his first Michelin star, aged only 25. In September 2018, Peter and his wife moved to Amsterdam and opened their speak-easy restaurant Graphite in Amsterdam center. In January 2020 he received a Michelin star in Graphite.

Thursday 8th, Friday 9th and
Saturday 10th September 2022

7.00 pm - 10.00 pm

THB 7,500++ per person including wine pairing



CHEF DAVIDE CARANCHINI

Materia, Como - Italy

Davide is chef/owner of Materia in Cernobbio, recognised as one of Italy's most interesting new restaurants and selected for inclusion into the '50 Best Discovery' collection by the World's 50 Best. After graduating from culinary school, Davide worked in some of Europe's best restaurants, including Maze by Gordon Ramsay, Le Gavroche and Apsleys in London, and Noma in Copenhagen. Among his accolades are Best Italian Young Chef 2018 from L'Espresso restaurant guide and Michelin Guide inclusion in 2018.

Friday 9th and Saturday 10th September 2022

7.00 pm - 10.00 pm

THB 7,500++ per person including wine pairing



CHEF NICOLAS ISNARD ✿

Auberge de la Charme, Prenois - France

Born in 1977, Chef Nicolas started cooking from an early age and has been working in one, two or three-Michelin-star restaurants since 1999. He learns how to generalize luxury products, by creating for example Lobsters tagine and became Head chef of the Auberge du Vieux Puits at only 25. In 2000, he did his military service, which he completed as a cooker in Matignon. He stayed there for 10 months and keeps a dazzle memory of the official residency of the French prime minister. At 27, he was awarded the notable “Young Talent” award in the Poitou-Charentes region by the Gault Millau guide.

Wednesday 7th and Thursday 8th September 2022

7.00 pm - 10.00 pm

THB 7,500++ per person including wine pairing



CHEF CHRISTIAN MARTENA

Clara Restaurant, Bangkok – Thailand

Italian Chef Christian Martena runs what many believe to be Bangkok's best-looking restaurant. Clara, set in a by-lane of Yen Akart, serves modern Italian cuisine focusing on dishes that offer comfort rather than a gastronomic challenge. At Clara, ingredients are given an opportunity to shine without overwhelming with unfamiliar flavours or textures. Chef Christian takes great pride in paying careful attention to the provenance of the ingredients and sources most locally.

Wednesday 7th and Thursday 8th September 2022

7.00 pm - 10.00 pm

THB 5,500++ per person including wine pairing



CHEF AMERIGO SESTI ✿

Jaime, Bangkok - Thailand

Italian native Amerigo Sesti worked in several Michelin-starred establishments in Europe before relocating to Thailand to work alongside Jean-Michel Lorain, chef owner of the Michelin-starred La Côte Saint Jacques in France, at J'aime by Jean-Michel Lorain. An eclectic fine dining restaurant, J'AIME has itself become a Michelin-starred establishment under Chef Amerigo's exacting eye.

Friday 9th and Saturday 10th September 2022

7.00 pm - 10.00 pm

THB 6,500++ per person including wine pairing



CHEF SUGIO YAMAGUCHI

Paris - France

Japanese chef at the Botanique restaurant in Paris. Naturalist and inspired by the finest French cuisine, Sugio Yamaguchi's style expresses the spirit of the Lyon region whose great chefs have seen him build his culinary identity. He states that "Appearance cooking can only satisfy the eyes but not the heart."

Thursday 8th , Friday 9th and
Saturday 10th September 2022

7.00 pm - 10.00 pm

THB 6,500++ per person including wine pairing



CHEF CHUDAREE “TAM” DEBHAKAM,

Baan Tapa, Bangkok – Thailand

As a fresh graduate of the International Culinary Center in NYC, Chef Tam worked at such prestigious restaurants as Jean-Georges, and Dan Barber’s Blue Hill at Stone Barns. Upon returning to Thailand in 2017 she became interested in sustainable farming and agriculture, and at 29 became the youngest chef to compete in Top Chef Thailand. After that, she travelled the world promoting Thai cuisine and worked as Chef Ambassador for Thai Harvest / SOS and UNEP campaigns between 2015 and 2017.

Thursday 8th, Friday 9th and
Saturday 10th September 2022
7.00 pm - 10.00 pm

THB 5,500++ per person including wine pairing



CHEF CLAIRE CLARK

Pretty Sweet, London - UK

A recipient of the MBE (an order of the British Empire award), Chef Claire Clark is considered one of the best pastry chefs in the world. Her patisserie company, Pretty Sweet, counts the British Parliament's House of Commons among its clients. Before starting her business, she lectured at the Cordon Bleu culinary institute and worked at The French Laundry, a three-Michelin star restaurant. Her accolades include Restaurant Magazine's Best Pastry Chef and the prestigious Meilleur Ouvrier de la Grand-Bretagne.

Friday 9th and Saturday 10th September 2022

2.00 pm - 6.00 pm

THB 1,950++ for 2 persons



CHEF SUTAKON SUWANNACHOT

Chocolatier Boutique Café, Bangkok - Thailand

“Pao” Sutakon Suwannachot is a Chef de cuisine, patisseries, ice cream specialist, food stylist, creative director, chef specialist consultant restaurant and hotel. He has worked in the Bangkok and also has a production company called M.U.M Innovation. He is 1 of 16 contestant in MasterChef Thailand, 2017 and 1 of 10 contestant in Top Chef Thailand Dessert, 2019.

Wednesday 7th and Thursday 8th September 2022

2.00 pm - 6.00 pm

THB 1,950++ for 2 persons

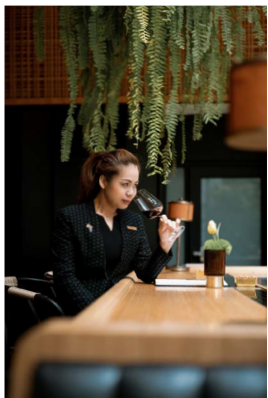


VIEW MENU





MEET THE ALL-STAR
SOMMELIERS



**Nutawan
Jumpanak
(Nuch)**

Chief Sommelier

- Thailand's Best Sommelier 2019
- Chilean Wine Trophy Winner 2019



**Yongyuth
Udompat
(Aoh)**

Wine Guru/Assistant
Beverage Manager

- ASTI Sommelier diploma Certificate 2022



**Vongsatit
Kaewnak
(Noom)**

Sommelier

- Association de la Sommelier International Diploma 2020
- 2nd run-up of Thailand best sommelier competition 2018



**Pemnitchawi
Limwichai
(Eik)**

Biscotti Wine Guru

- ASTI Sommelier diploma Certificate 2022



**Aukrit
Promjorn
(Michael)**

Restaurant manager /
Sommelier

- Certified DNA & DIRT of wine by Thailand wine specialist challenge 2018



**Sudarat
Jankaew
(Bella)**

Sommelier

- Sommelier Wine Consultant Diploma at CAFA Wine School, Bordeaux, France



**Watchara
Leelao
(Bird)**

Wine Service
Consultant and Wine
Educator

- Thailand's Best Sommelier Competition 2018
- Association de la Sommelier International Diploma 2020



**Pakin
Chermue
(Pakin)**

Wine Guru

- ASTI Sommelier diploma Certificate 2022



22nd World Gourmet Festival

6 - 11 September 2022 at Anantara Siam Bangkok Hotel

Tue 6 September Wed 7 Thu 8 Fri 9 Sat 10 Sun 11 September

MONTATHIP 1

Dinner
BALLROOM

Dinner
biscolli
BANGKOK

Dinner
SHINARO
sushi tempura sashimi noodles

Dinner
MADISON
BANGKOK

Dinner
THE SPICE MARKET

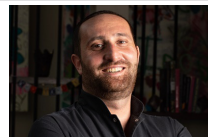
Dinner
guilty
BANGKOK

14.00-18.00
THE LOBBY
AFTERNOON TEA

OPENNING CEREMONY

GALA DINNER
THB 8,500 ++

Christian Martena
Clara, Bangkok - Thailand
THB 5,500++



Davide Caranchini ✨
Materia*, Como - Italy
THB 7,500++



Sugio Yamaguchi
Paris - France
THB 6,500++



Nicolas Isnard ✨
Auberge de la Charme,
Prenois - France
THB 7,500++



Amerigo Sesti ✨
J'aime, Bangkok - Thailand
THB 6,500++



WGF Brunch

THB 3,200++
including free-flow non-alcoholic
beverages

THB 4,200++
including free-flow beer, wine and
cocktails

THB 4,900++
including free-flow Moët & Chandon
Champagne

Chudaree Debhakam ✨
Baan Tepa, Bangkok - Thailand
THB 5,500++



Peter Gast ✨
Graphite, Amsterdam - The Netherlands
THB 7,500++



Sutakon Suwannachot
Chocolatier Boutique Café,
Bangkok - Thailand
THB 1,950++



Claire Clark
Pretty Sweet, London - UK
THB 1,950++



Dinner: 7.00 pm - 10.00 pm menu with wine pairing

Afternoon Tea: 2.00 pm - 6.00 pm

Brunch: 12.00 noon - 3.30 pm

Prices are subject to 10% service charge and 7% applicable government tax







MASTERCLASS

7-10 September 2022

at Anantara Siam Bangkok Hotel

Wed 7 September Thu 8 September Fri 9 September Sat 10 September

WINE MASTER CLASS 15.00-16.30	 WINE MASTERCLASS THB 1,500++			
THE LOBBY 14.00-16.00		 Claire Clark THB 1,500++	 Sutakon Suwannachot THB 1,500++	 Anupong Nualchawee THB 1,500++
MONTHATIP 1 11.00-12.30	 Christian Martena THB 1,000++	 Nicolas Isnard & Peter Gast THB 1,500++	 Amerigo Sesti & Sugio Yamaguchi THB 1,500++	 Chudaree Debhakam & Davide Caranchini THB 1,500++
MONTHATIP 1 13.00-14.30				

Masterclass

Anantara Siam Bangkok Hotel invite you to attend an exclusive chef talk and masterclass with the full roster of chefs from the 22nd World Gourmet Festival. Joining the chefs this year, will be an award-winning chocolatier and sommelier. Experience the essence of their creations through a series of unique and dynamic masterclasses, from explanations, experiments and, of course, tastings. * Masterclass Including tasting menu with wine pairing.

Prices are subject to 10% service charge and 7% applicable government tax

WORLD GOURMET FESTIVAL BRUNCH 2022

One of the festival's most popular fringe events, the World Gourmet Festival Brunch is an exuberant celebration of fine food paired with Moët & Chandon, wines and craft cocktails. Socialise in our verdant courtyard as you sample gourmet bites from the festival's chefs served up to the sounds of live jazz, as well as enjoying premium seafood, meats spit-roasted on Thailand's only rotisserie machine, and much more.

Sunday 11th September 2022

12.00 noon – 3.30 pm

THB 3,200++ including free-flow non-alcoholic beverages

THB 4,200++ including free-flow beer, wine and cocktails

THB 4,900++ including free-flow Moët & Chandon Champagne



WORLD GOURMET FESTIVAL 2022 GALA DINNER

Kicking off this year's World Gourmet Festival is the glittering Gala Dinner giving guests a taste of things to come with an exclusive six-course menu, each dish prepared by one of the World Gourmet Festival chefs. A formal affair set in an elegant ballroom, the event will feature such delights as a caviar starter, fish and meat mains, and delightful desserts

Tuesday 6th September 2022

7.00 pm – 10.00 pm

THB 8,500++ per person including wine pairing

