

Sofitel Macau At Ponte 16  
Star Chefs & Art Event 2013

October 31 2013

# AGENDA



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## Event Overview



Star Chefs & Art Macau 2013 features an amazing culinary experience from the best of four talented chefs accompanied by the great Beaucastel & Perrin wine collections, at the same time celebrating the art by the stunning photograph exhibition “BB Forever” with the beautiful French star icon Brigitte Bardot's exclusive snapshots!

Experience the perfect French roots from culinary to art appreciation! The unique extravaganza features each of the four French talented chefs' originality interweaving Famille Perrin's wine pairing unique culture. Trick your eyes and appetite, the wine-and-dine evening on October 31 at Privé French restaurant promises a tasteful yet meaning journey with a charity deed in supporting the Global Flying Hospitals.

The senior management from Sofitel Asia Pacific, together with Neill Newton the Chairman of Global Flying Hospitals, Matthieu Perrin the winery owner and the 4 renowned chefs including the Michelin-star Sébastien Broda will welcome you to this magnifique French event at Sofitel Macau At Ponte 16!



## Matthieu Perrin

### Owner & Winemaker of Famille Perrin, Château de Beaucastel



Matthieu Perrin is the 5<sup>th</sup> generation of Perrin working at the family winery.

He is a graduate of the Burgundy School of Business. He has always been passionate by wine and before coming to the family winery 7 years ago he lived his own experience in the US and China for a few years.

Now Matthieu is involved everyday in the winemaking process of Beaucastel & Perrin wines with his cousins Pierre, Thomas and Marc. Together they continue the work started by the previous generations 100 years ago at Château de Beaucastel.



# Chef Laurent Deconnick

## Famille Perrin, Château de Beaucastel



After having spent 12 years in the kitchens of the biggest Chefs such as Michel Rostang, Pierre Gagnaire, Raymond Blanc and Alain Senderens at Lucas Carton in Paris, he joined the PERRIN family at Château de Beaucastel to cook for the balance concept between dishes and wines.

His mission is to reflect, adjust and prepare a match for each wine and each vintage taking into account the characteristics of the “terroir” where the wine comes from. Inspired by local, Provençal and Mediterranean cuisines, the match is the result of research on the cultural setting of our region and will place the wine back to its origins.

A cuisine that he calls a “produce” cuisine. The role of each “produce” is to reveal the wine and bring out the best of it.



## Chef Sébastien Broda

### Michelin Star Chef, Grand Hôtel in Cannes



Sébastien Broda acquired his first Michelin star after just one year in the Park 45 kitchens, which is one of the most sought-after restaurants in Cannes and the region. Prior to this, the talented young chef spent three years with Alain Pardi at “Lou Cigalon” in Valbonne: “Alain taught me to be generous and cook with my heart.”

His cuisine is faithful to the Mediterranean tradition, but with a modern touch. His dishes combine complex flavours that are always appropriate and perfectly mastered.



## **Chef Eric Costille**

### **Sofitel Asia Pacific's Master Chef**



As the regional executive chef of Sofitel Asia Pacific, Eric Costille also spearheads the operation of Spiral, Sofitel Philippine Plaza's renowned interactive dining destination and Asia Pacific's revolutionary restaurant as well as the hotel's banquets and outlets.

His approach to cooking is inspired by his early years in his native Provence region in France and is intensified by his great sense of adventure. Chef Eric advocates that food must be simple in its execution to preserve the authenticity of the taste and be presented with elegance.



## Chef Yannick Ehrsam Sofitel Macau's Master Chef



Macau's dynamic and young Executive Chef, Yannick Ehrsam overlooks all food & beverage outlets at Sofitel Macau At Ponte 16 including all day international dining restaurant Mistral, upscale boutique French restaurant Privé and Rendezvous lobby lounge.

In 2013, Yannick has been named Master Chef by one of France's most esteemed culinary associations, 'Maîtres Cuisiniers de France', he is one of the few chefs garnered this honour in the Greater China region.



## Event Details – October 31, 2013



17:30 BB Forever Opening Ceremony  
Cocktail  
Hotel Lobby

19:00-22:00 Star Chefs & Art Charity Dinner  
Privé French Restaurant

With the presence of Mr. Matthieu Perrin, Owner & Winemaker of Famille Perrin, Château de Beaucastel, Mr. Neill Newton, Chairman & Founder of GFH, and Senior Management of Sofitel Asia Pacific

**4 Chefs 6-Course Dinner with wine pairing MOP1,500 + 10%**



## BB Forever – Brigitte Bardot, la legende Photo Exhibition



To celebrate the Start Chefs & Art Macau 2013, Sofitel Macau is privileged to present “BB Forever” the stunning selection of photographs of the most beautiful French star icon of her generation and symbol of liberty and femininity. Join us to discover the stories behind the pictures, the tiny anecdotes and great moments that comprise the legend of Brigitte Bardot, all narrated with inimitable style by Henry-Jean Servat. This exhibition is part of the Sofitel Asia Tour 2013 featured at Bangkok, Saigon, Philippine, Mumbai, Beijing, Chongqing, Guangzhou and now the finale in Macau.

BB Forever Exhibition Opening Ceremony - October 31, 2013  
17:30 – 19:00pm, Hotel Lobby, Sofitel Macau At Ponte 16



### Global Flying Hospitals (GFH)

**GFH** is establishing as the world's charity medical airline, to provide training and resources to developing countries worldwide, it is becoming the premier solution of life-saving medical care services to developing countries and those in dire need.

Sofitel Macau At Ponte 16 is the proud supporter and alliance partner of **Global Flying Hospitals (GFH)** since January 2012, by supporting them from marketing activities to charity initiatives including a donation deed with hotel guests.



# The Partners



THANK YOU !