

SOFITEL
LUXURY HOTELS

STAR CHEFS & ART CHINA 2013
2013国际星厨艺术秀

DECEMBER 4 – 7, 2013
SOFITEL GUANGZHOU SUNRICH
2013年12月4-7日
广州圣丰索菲特大酒店

Event Overview

活动概况



Sofitel Guangzhou Sunrich
is organising an magnifque celebration of culinary art
showcasing 18 internationally renowned chefs to lead a 4-day event
during December 4th to 7th, 2013
This gastronomic extravaganza will feature morning and afternoon
master cooking classes
Degustation dinners in various of the hotel's distinctive dining venues
Chefs contest for raising funds for Global Flying Hospitals®

广州圣丰索菲特大酒店
正在筹备一场空前的烹饪艺术活动
邀请16位国际知名的大厨在2013年12月4-7日领衔一场四天的美食盛事
这场盛事包括星厨烹饪课程、星厨晚宴
及星厨慈善烹饪公开赛，为全球飞行医院®筹集善款

Cooking Classes and Culinary Demonstrations Schedule

烹饪课程及演示时间表



Stephane Bonnat法国最著名的巧克力大师， Bonnat波娜特是法国历史最悠久的巧克力品牌之一，创建于1884年法国的Voiron (瓦隆)，世代相传，现已历经4代。

✓ **Stephane Bonnat**, one of the most famous Chocolate Master in France. Since 1884 the business has been handed down from generation to generation.



Marc Claerbout在布鲁塞尔作为糕点及巧克力大师已有30年。他在电视节目秀上担任糕点大厨，更是众多国际糕点及巧克力比赛的优胜者。

✓ **Marc Claerbout**, professor of pastry and chocolate for 30 years in Brussels. He is a multi awards winner for international pastry and chocolate competitions.

Chocolate Cooking Class:

- ✓ December 4th 2013
- ✓ 09:00 to 12:00
- ✓ Sofitel Guangzhou's Residential kitchen on 4th Floor
- ✓ Event include a welcome morning refreshment and a lunch in our buffet restaurant "2on988 Café".
- ✓ RMB 350 net / pax

巧克力烹饪课程:

- ✓ 2013年12月4日
- ✓ 上午9:00-12:00
- ✓ 广州圣丰索菲特4楼开放厨房
- ✓ 课程包括欢迎小吃，全日制餐厅自助午餐
- ✓ 人民币350元/位



Jacques Pourcel是法国最著名的厨师之一，与他的孪生兄弟Laurent在三大洲管理超过二十家高档餐饮集团。

✓ **Jacques Pourcel**, one of the most famous Chef in France. With his twin, Laurent, they manage more than twenty prestigious establishments in three different continents.



Patrick Jeffroy是一个推崇本地产品尊重大自然的二星级米其林大厨，布列塔尼的陆地及海洋为Patrick提供了最顶级的食材，他以最原汁原味的方式烹饪当季食材，让客人发掘出食材自身的曼妙与丰盛。

✓ **Patrick Jeffroy**, famous for his wild imagination. Earth and sea give him the best products to discover the greatest of pleasures, remaining simple and natural.

Cooking Class: Oyster Special

- ✓ December 4th 2013
- ✓ 14:00 to 17:00
- ✓ Sofitel Guangzhou's Residential kitchen on 4th Floor
- ✓ Event include a welcome refreshment and a dinner in our buffet restaurant "2on988 Café".
- ✓ RMB 488 net / pax

蚝类烹饪课程:

- ✓ 2013年12月4日
- ✓ 下午2:00-5:00
- ✓ 广州圣丰索菲特4楼开放厨房
- ✓ 烹饪课程包括欢迎小吃，全日制餐厅自助晚餐
- ✓ 人民币488元/位



Aki在调酒师行业已经有15年的经验，他的志愿是成为亚洲鸡尾酒文化及国际鸡尾酒风尚的桥梁。他通过担任顾问的角色，培训教育新入行的调酒师，来提升这个亚洲队伍的素质。Les vergers Boiron及Aki从2009年开始合作，在亚洲培训调酒师。

✓ **Aki Wang**, multi awards winner in international Cocktail competitions around the world. Aki has been bartending for more than 15 years and has always been expanding his knowledge in the craft. Les vergers Boiron and Aki WANG have been working together since 2009, training bartenders all over Asia.

Mixologist Demo:

- ✓ December 4th 2013
- ✓ 15:00 to 16:00 or 21:00 to 22:00
- ✓ 8 Faubourg Bar & Terrace, Sofitel Guangzhou 8th Floor
- ✓ Event include Snacks and drinks
- ✓ RMB 188 net / pax

调酒师演示:

- ✓ 2013年12月4日
- ✓ 下午3:00-4:00或晚上9:00-10:00
- ✓ 广州圣丰索菲特巴黎8号酒吧
- ✓ 含小吃及饮品
- ✓ 人民币188元/位

街市采购 LOCAL MARKET TOUR

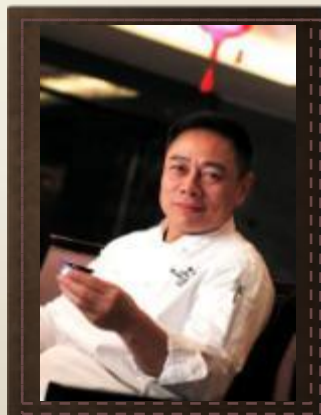
BY HU HONG ZHANG AND JOHN DENG

2013/12/5



大厨**胡洪彰**祖籍中国广州，现今在鹿特丹经营三间不同风格的餐厅。他是多项大奖获得者，三次荣获世界烹饪联合会颁发的中国美食世界冠军头衔。

✓ **Hu Hong Zhang**, native from Guangzhou and now working in Rotterdam where he owns 3 restaurants with different styles. Multi award chef , triple times world champion of the World Association of Chinese Cuisine.



屡获殊荣的**鄧志林**师傅享有国家高级技师职称，具有**28**年的烹饪经验，是中国大师级厨师。

✓ **John Deng**, Award-winning Cantonese Chef with 28 years of experience, and Master Chef of Cantonese cuisine.

Local market tour :

- ✓ December 5th 2013
- ✓ 08:00 to 12:00
- ✓ *Guangzhou local markets*
- ✓ Event include a Lunch at Le Chinois Restaurant
- ✓ RMB 550 net / pax

街市采购:

- ✓ 2013年12月5日
- ✓ 早上8:00-12:00
- ✓ 广州本地市场
- ✓ 含南粤宫中餐厅午餐
- ✓ 人民币550元/位



在芝加哥闻名的法国糕点学校学习，
Andres Lara现在已有12年的经验。

✓ **Andres Lara**, trained at the prestigious French Pastry School in Chicago, he brings with him over twelve years of experience in pastry making.



Lily Wong拥有超过30年的饼房从业经验，她曾在法国巴黎的LeNôtre 糕点学校进行学习和培训。

✓ **Lily Wong**, Regional Pastry Chef Greater China, Lily has been trained in France at the prestigious *LeNôtre* institute in Paris.

Pastry cooking class:

- ✓ December 5th 2013
- ✓ 09:00 to 12:00
- ✓ Sofitel Guangzhou's Residential kitchen on 4th Floor
- ✓ Event include a welcome morning refreshment and a lunch in our buffet restaurant "2on988 Café".
- ✓ RMB 350 net / pax

糕点烹饪课程:

- ✓ 2013年12月5日
- ✓ 上午9:00-12:00
- ✓ 广州圣丰索菲特4楼开放厨房
- ✓ 课程包括欢迎小吃，全日制餐厅自助午餐
- ✓ 人民币350元/位

越南香料介绍及烹饪演示 CONFERENCE AND DINNER BY **DIDIER CORLOU** AROUND VIETNAMESE SPICES

2013/12/5



Didier Corlou在17岁那年便已完成了专业厨师培训，然后他花了3年时间在法国一些小旅馆和餐厅里小试牛刀。随后，他便开始了环球职业生涯之旅。在这段时期，他完全被非洲、亚洲及远岛的各种充满异国情调的各类香料和水果所倾倒，这为他后来对美食的创作和精益求精带来了无穷的灵感。

✓ **Didier Corlou** finished his training when he was seventeen, put in three years in some French inns and restaurants then headed off to explore the world, and in the process became enchanted with the exotic spices and fruits of Africa, Asia and distant islands.

Presentation & Demo around Vietnamese spices :

- ✓ December 5th 2013
- ✓ 09:00 to 12:00
- ✓ Sofitel Guangzhou's Salon Rodin on 4th Floor
- ✓ Event include a welcome morning refreshment and a lunch in our buffet restaurant "2on988 Café".
- ✓ RMB 350 net / pax

越南香料介绍及演示:

- ✓ 2013年12月5日
- ✓ 上午9:00-12:00
- ✓ 广州圣丰索菲特4楼罗丹厅
- ✓ 课程包括欢迎小吃，全日制餐厅自助午餐
- ✓ 人民币350元/位



Christian Echterbille是真空低温烹饪法的先锋、Le Village Des Chefs的合伙创办人，荣获法国国际美食协会颁发的Maitre Rotisseur 勋章，是美国官方的大使厨师。

✓**Christian Echterbille**, pioneer of the technique sous vide, co-founder of the Le Village Des Chefs. Christian also belongs to the prestigious Academie Culinaire de France and is recognized as Official chef for the United State Ambassador.



Marc Friederich在1991年一举夺得瑞士最佳侍酒师称号。他的餐厅特色在于葡萄酒与料理的完美搭配，他的烹饪理念是保持食物的原汁原味，简单和清淡。

✓**Marc Friederich**, Village de Chefs member, Best Swiss Sommelier 1991, the key of Marc's restaurant is the perfect wine pairing with his cuisine. His philisophy is to keep the food simple and light.

USA and South Africa cooking class:

- ✓December 5th 2013
- ✓14:00 to 17:00
- ✓Sofitel Guangzhou's Residential kitchen on 4th Floor
- ✓Event include a welcome refreshment and a dinner in our Buffet restaurant "2on988 Café"
- ✓RMB 488 net / pax

美国及南非烹饪课程:

- ✓2013年12月5日
- ✓下午2:00-5:00
- ✓广州圣丰索菲特4楼开放厨房
- ✓课程包括欢迎小吃，全日制餐厅自助晚餐
- ✓人民币488元/位

鸭子的多种烹饪方法 AROUND THE DUCK COOKING

CLASS BY JACQUES POURCEL AND ALAIN CARON

2013/12/5



Jacques Pourcel是法国最著名的厨师之一，与他的孪生兄弟Laurent在三大洲管理超过二十家高档餐饮集团。

✓ **Jacques Pourcel**, the most famous Chef in France. With his twin, Laurent, they manage more than twenty prestigious establishments in three different continents.



Alain Caron是法国国宝级厨师Alain Ducasse的好朋友。在荷兰的顶级厨师TV秀中，他是其中最知名的法国大厨。

✓ **Alain Caron**, very good friend of Alain Ducasse. He is one of the most famous French Chef for his participation in the MASTER CHEF TV show.

Around the duck cooking class:

- ✓ December 5th 2013
- ✓ 14:00 to 17:00
- ✓ *Le Grill Restaurant*, Sofitel Guangzhou 6th Floor.
- ✓ Event include a welcome refreshment and a dinner in our buffet restaurant "2on988 Café".
- ✓ RMB 488 net / pax

鸭子的多种烹饪方法:

- ✓ 2013年12月5日
- ✓ 下午2:00-5:00
- ✓ 广州圣丰索菲特6楼香榭丽舍扒房
- ✓ 课程包括欢迎小吃，全日制餐厅自助晚餐
- ✓ 人民币488元/位



在芝加哥闻名的法国糕点学校学习，
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✓ **Andres Lara**, trained at the prestigious French Pastry School in Chicago, he brings with him over twelve years of experience in pastry making.

Pastry cooking class:

- ✓ December 6th 2013
- ✓ 09:00 to 12:00
- ✓ Salon Rodin, Sofitel Guangzhou Sunrich 4th Floor.
- ✓ Event include a welcome morning refreshment and a lunch in our buffet restaurant "2on988 Café".
- ✓ RMB 350 net / pax

糕点烹饪课程:

- ✓ 2013年12月6日
- ✓ 上午9:00-12:00
- ✓ 广州圣丰索菲特4楼罗丹厅
- ✓ 课程包括欢迎小吃，全日制餐厅自助午餐
- ✓ 人民币350元/位



Chris Salans与多位米其林3星大厨共事过。在巴厘，他开了属于自己的餐厅Mozaic,得益于餐厅高品质的食物与出品，Chris在那里获得了巨大的成功。

✓ **Chris Salans**, 50th Best World Chef. He works with many 3 Michelin stars chefs. In Bali since a few years, Chris own the restaurant *the Mozaic*, where he got an amazing success story thanks to the quality of the food.

Balinese cuisine cooking class:

- ✓ December 6th 2013
- ✓ 09:00 to 12:00
- ✓ Sofitel Guangzhou's Residential kitchen on 4th Floor.
- ✓ Event include a welcome morning refreshment and a lunch in our buffet restaurant "2on988 Café".
- ✓ RMB 350 net / pax

巴厘岛美食烹饪课程:

- ✓ 2013年12月6日
- ✓ 上午9:00-12:00
- ✓ 广州圣丰索菲特4楼开放厨房
- ✓ 课程包括欢迎小吃，全日制餐厅自助午餐
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East meets West Cooking Class:

- ✓ December 6th 2013
- ✓ 09:00 to 12:00
- ✓ Le Grill Restaurant, Sofitel Guangzhou 6th Floor
- ✓ Event include a welcome morning refreshment and a lunch in our buffet restaurant "2on988 Café".
- ✓ RMB 350 net / pax

当东方遇上西方:

- ✓ 2013年12月6日
- ✓ 上午9:00-12:00
- ✓ 广州圣丰索菲特6楼香榭丽舍扒房
- ✓ 课程包括欢迎小吃, 全日制餐厅自助午餐
- ✓ 人民币350元/位



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✓ **Lily Wong**, Regional Pastry Chef Greater China, Lily has been trained in France at the prestigious LeNôtre institute in Paris.

Coco Barry cooking class:

- ✓ December 7th 2013
- ✓ 14:00 to 17:00
- ✓ Sofitel Guangzhou's Residential kitchen on 4th Floor
- ✓ Event include a welcome morning refreshment and a dinner in our buffet restaurant "2on988 Café".
- ✓ RMB 488 net / pax

糕点烹饪课程:

- ✓ 2013年12月7日
- ✓ 下午2:00-5:00
- ✓ 广州圣丰索菲特4楼开放厨房
- ✓ 课程包括欢迎小吃，全日制餐厅自助晚餐
- ✓ 人民币488元/位



A event of culinary arts! 烹饪的艺术



For more information or booking please contact:
如需更多信息或预订，请联系：

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THANK YOU !