

PRESS RELEASE

**Gourmet Abu Dhabi is back with
New Venues and a Stunning line up...
- A Glimpse of the Culinary Luminaries and Special Guests -**

Back for the second year running, Gourmet Abu Dhabi 2010 has been extended to 15 days, due to the overwhelming response at the successful launch edition. The epicurean festival will run from the 5th to the 19th of February 2010, featuring a stellar line up of Michelin Star chefs, celebrity personalities and exciting new venues.

Newly built hotels participating in this gastronomic odyssey include the five star Fairmont Bab Al Bahr, and signature Yas Hotel, overlooking the Grand Prix circuit, bringing the total number of hotel and restaurant partners to 10 participating hosting establishments.

For 2010, Abu Dhabi Tourism Authority (ADTA), organiser of Gourmet Abu Dhabi is pleased to provide *a first glimpse* of the line up of internationally renowned chefs, comprising a total of 15 Michelin Stars between them.

The Star Studded Luminaries and Personalities...

Chef Alain Passard thrusts Mother Earth, with her gifts of abundance and purity of flavor in all vegetables - into the spotlight of modern cuisine by making them the focus and priority at his three Michelin Starred restaurant, L'Arpege in Paris. With a deep passion for the land, Chef Alain Passard is inspired by but also respects the range of the produce. He interprets ingredients and their flavours with absolute authenticity, preserving their natural colours and aroma. This produces a palette of extraordinary flavours within a vegetable that is extremely satisfying.

Restaurant Regis et Jacques Marcon began as a humble local eatery in the Haute Loire region of France. **Chef Regis Marcon** and his wife have lovingly built it up the small establishment into a three Michelin Star restaurant with an adjoining hotel. His cuisine, born from traditional French recipes takes on a new dimension in its simplicity and modernity. He combines ingredients in a personal style that emphasizes brilliant flavours in unaccustomed and delightful ways.

Two Michelin Starred **Chef Heinz Winkler** is the founder of 'Cuisine Vitale', a concept that combines gastronomy and well-being. His delicate, French-style gourmet cuisine combines the lightness of black truffles, pears, with leeks, and shellfish. He focuses on what nature has to offer in its simplest form, not only as ingredients for his impressive cuisine, but also for their powerful anti-aging properties and as a foundation for physical and spiritual well-being.

Chef Alfonso Iaccarino and his family together run the two Starred restaurant and boutique hotel Don Alfonso 1890 in Sorrento, Italy. He and his son Ernesto manage the restaurant while, while mother Livia and son Mario, welcome the guests. A true family affair, Chef Iaccarino has been internationally lauded for his signature Mediterranean style, quality of ingredients and attention to seasonality.

Having trained under French culinary greats such as Alain Passard, Alain Ducasse and Jean-Paul Lacombe, **Chef Claude Bosi** is now at the helm of the two Michelin starred London restaurant Hibiscus, where his innovative cuisine makes it one of the city's most highly acclaimed restaurants. His adventurous style of modern French cuisine combines boldness and purity made possible only by using the freshest ingredients.

Chef Vineet Bhatia is out to conquer the world. Besides his Michelin Starred flagship Rasoi in London, he has also set up restaurants in Mauritius, Dubai, Los Angeles & Moscow, gracing them with his classic Indian cuisine. He was also one of the first Indian chef restaurateurs to be awarded the coveted Michelin Star in 2001.

Chef Masayasu Yonemura's cuisine is a unique fusion of French and Japanese. His menu at Kyoto's fashionable Michelin-starred restaurant Yonemura is an array of colourful French cuisine accented with a touch of Japanese flair. Chef Masayasu Yonemura has a deep understanding of flavours and produce. Inspired by the time of year, he takes in the sights, sounds and flavours of his surroundings translating seasonal local ingredients to create something truly special.

Born in Tokyo, **Roy Yamaguchi** has built an empire, bringing his Hawaiian fusion cuisine to 37 restaurants across the United States, Japan and Guam. His cuisine blends the influences of three continents, Europe, Asia and North America specifically, the flavours and fresh ingredients of Hawaii. *The New York Times* has described him as "the Wolfgang Puck of the Pacific"; while *Food & Wine Magazine* has dubbed the original Roy's in Honolulu the "crown jewel of Honolulu's East-West eateries."

Presenting world class desserts are skilled Pâtissiers...

Hugues Pouget, an award winning French dessert chef, who earned top honours at the 2003 desserts of France championship. His world of experience brings him to the Far East, where he currently consults for Swiss company Barry Callebaut, the world's biggest chocolate maker. He has been tasked to charm the Chinese into cultivating a penchant for the creamy texture of chocolate – with confidence. Chef Pouget does this by enticing them with familiar flavours such as peanut, mango and strawberry, expertly incorporating them into the gourmet chocolate.

At a youthful 28 years of age, **Loretta Fanella** is a pastry prodigy whose creations are closer to works of art. Her training at legendary Cracco-Peckin Milan and Bulli of Roses in Catalunya under famed brothers Albert and Ferran Adria has paved the way to international recognition. Following the overwhelming success of her debut at the launch edition of Gourmet Abu Dhabi, this Patissier is back by popular demand at Gourmet Abu Dhabi 2010.

Special Guests and Celebrities...

At a ripe old age of 82, **Dr. N. K. Yong** a retired cardiologist is Singapore's best known wine connoisseur. Dr. Yong is deeply involved in both local and international wine circles. He served as Chairman of the World Council of Management of the International Food and Wine Society in 1992 for four years. He was also admitted into the Confrerie des Chevaliers du Tastevin of Burgundy in 1988 and into the Commanderie du Bontemps de Medoc et des Graves in Bordeaux, as well as the Jurade de Saint-Emilion, Saint-Emilion in June 1989. His passion for wine has lead him to pen column for The Business Times, Singapore and serve as editor of Wine and Dine magazine, as well as consult for Singapore's Raffles hotel and World Resorts Sentosa. Dr. Yong has numerous awards to his name, including André Simon Silver and Gold Medals in 1989 and 1998 respectively, 'Officier de l'Ordre du Merite Agricole' by the French government in 1989 and 'Officier de l'Ordre National du Mérite' from the President of France in 2004.

Bob Blumer, better known as *The Surreal Gourmet* is the creator and host of The Food Network programme of the same name. The show is also a two-time Gemini award winner for Best Information Show. In his new show, "Glutton for Punishment", Bob puts himself through physically daunting epicurean adventures. A great entertainment host with a penchant for inspiring and whimsical culinary presentations, he will headline a one-night only signature event, the '**Surreal Evening with Bob Blumer**' at the Shangri-La Hotel, Qaryat Al Beri, Abu Dhabi.

With such an exciting group of culinary luminaries and talented personalities, Gourmet Abu Dhabi 2010, is certain to be an inspiring gastronomical adventure, of epic proportions.

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Bookings for Gourmet Abu Dhabi can be made by emailing:
info@gourmetabudhabi.ae

About ADTA:

Abu Dhabi Tourism Authority (ADTA) was established in September 2004. It has wide ranging responsibilities for building and developing the emirate's tourism industry. These include; destination marketing; infrastructure and product development and regulation and classification. A key role is to create synergy in the international promotion of Abu Dhabi through close co-ordination with the emirate's hotels, destination management companies, airlines and other public and private sector travel-related organisations.

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