

# BVLGARI

## HOTEL MILANO

### EPICUREA, Season 3

#### **BEST of ROBERTO DI PINTO**

**5 November:**

**Roberto Di Pinto (Il Ristorante Bulgari Hotel Milano) Italy**

EXECUTIVE CHEF

Roberto's cuisine is a sharp interpretation of traditional Italian recipes that he enjoys reinventing with a unique precision. His dishes pay tribute to the Mediterranean cuisine linking the past to the future.

**12-13 January:**

**David Thompson (Nahm) Bangkok, Thailand**

ASIA 50 BEST RESTAURANTS N°7

The Australian chef is the master of Thai cuisine. His unique talent to reinvent it combining strength of flavour and tradition has led his Bangkok restaurant, Nahm, to be ranked 7th among Asia's top 50.

**16-17 February:**

**Leonardo Pereira (Areias do seixo) A dos Cunhados, Portugal**

A young Portuguese of rising renown, brought up at Redzepi's world famous Noma and is now leading a restaurant near Lisbon. In Spring he will open his own restaurant in Porto.

**15-16 March:**

**Dominique Crenn (Atelier Crenn) San Francisco, US**

\*\* MICHELIN STAR

The first female chef in the US awarded with two Michelin stars, she combines the intense fragrances of French cuisine with the West Coast atmosphere and her own "poetic culinaria".

**26-27 April:**

**Yannick Alleno (Pavillon Ledoyen) Paris, France**

\*\*\* MICHELIN STAR

Arriving from his Pavillon Ledoyen in Paris, he was awarded with three Michelin stars for his culinary craft, that mixes exquisite precision and a heterodox approach.

**17-18 May:**

**Matt Orlando (Amass) Copenhagen, Denmark**

\* MICHELIN STAR

Another Redzepi disciple, who relocated from New York to Copenhagen, capital of Nordic cuisine, where his restaurant Amass has been awarded a Michelin star.

**14-15 June:**

**Jock Zonfrillo (Orana) Adelaide, Australia**

Jock Zonfrillo has set new standards for native cuisine. He embraces all the elements of Australia – from ancient civilizations to the modern day – and in the process he has created a food philosophy and cuisine style that are uniquely his own.

**11-12 October:**

**Luca Fantin (Bulgari Restaurant Tokyo), Japan**

\* MICHELIN STAR

*BEST ITALIAN CHEF IN THE WORLD 2015 (IDENTITÀ GOLOSE)*

*Luca's cuisine is not a simple reprise of tradition but rather an authentically innovative, personal style of cooking that is the fruit of discovery and experimentation. Preferring slow cooking over sautéed ingredients, his cuisine is extremely light and authentic using herbs and edible flowers such as borage, calendula, or rosemary to flavour his dishes.*