

a feast for the valate...

GUY SAVOY

France's Celebrated Chef

GABERIEL KREUTHER

Alsatian influence

CHANTEL DARTNALL

Nature-Inspired Cuisine

SHAUN HERGATT

Inspired By Nature

PRIN POLSUK

Elevates Thai Cuisine

JOSÉ AVILLEZ
Portugal's Great Culinary Figure



















Botanical Cuisine using only the best seasonal produce and featuring Mother Nature on a plate. Each dish is designed to reflect the beauty, balance, harmony and purity that you find in nature. It is not only about capturing nature's natural nuances but to also focus on how I can improve the experience for my guests by studying the medicinal properties of the edible herbs and flowers I include in the menu to aid in digestion, promote blood circulation and a general feeling of wellbeing.

One of the great masters of Botanical Cuisine, Chef Michel Bras has always been a great inspiration to me. His restaurant is on the top of the Aubrac plateau in Laguiole France, about four hours from Paris in the middle of nowhere. You get there by driving along long, winding roads in the country side. One salad has 29 different vegetables. You can feel you're starting to glow with health after eating it!









We asked Chef Chantel about her greatest influences in the kitchen... It is all about passion, perseverance, perfection and produce!

It is important to focus on every aspect of the dish, not only the visual appeal and the perfect balance in taste and texture, but also about the entire experience that the chef is creating for the diner. What is the story that you want your dish to tell?

Sometimes assessing something as simple as the cutlery that is presented to eat the dish with can either make or break a perfect dining experience. I have always believed that it is not only the quality of the produce you use that ultimately affects the outcome of the dish but also the passion and energy with which the dish is prepared.

When it comes to sourcing my produce it is important to focus on sustainability and sensibility. It is very important for any chef to create a strong bond with his or her suppliers especially the farmers, and the best way to do this is to personally visit the farms where the fresh produce is grown or the animals are raised. Chefs need to have intimate knowledge of their suppliers. We as chefs need to support our local farmers who focus on sustainability, farm free range and organically in spite of the fact that their produce might be a bit more expensive.





Ingredients that inspire Chef Chantel...

"I love working with edible flowers and have spent a lot of time during the last few months working with hibiscus. The season mostly dictates which ingredients I use, but I also find inspiration from ingredients which I discover during my travels."

Chef Chantel's favourite ingredients that she loves working with... Fish and seafood.

Chef Chantal says there is not one ingredient that she hasn't been able to master however.... There is one thing I don't like working with - Kidneys, I have never really developed a taste for them and don't enjoy cooking them.

Chef Chantel emphasizes on her cooking technique...

I prefer lower temperature cooking like "confit" and find that the end product when using low temperatures has a more favourable result.

Guilty food bleasure... Pasta with a creamy mushroom sauce

Produce, creativity or technique... Definitely produce. More and more chefs are now focusing their attention on nature and the question of how best to capture the perfect balance of each ingredient presented on the plate. More focus is being placed on the sourcing, origin and consistency of ingredients - the ingredients themselves being seen as the ultimate dictator of the quality and success of the dish.

Chef Chantel has being awarded Chef of the Year in 2009 and again in 2014, Chef Chantel tells us what motivates her... "It is always a great honour to receive acknowledgement for your hard work, especially in an environment filled with so many passionate and talented chefs. I find what motivates me and my team most is making our customers happy. There is no greater reward than having a customer get up from the dinner table and immediately make another reservation. They are settling the bill while planning to come and visit again..."

Being a chef is perceived as a glamorous profession, Chef Chantel gives her take on chefs who are first entering the field today... "It's hard work but it is also hugely satisfying when something you have thought about and developed comes together and everything is balanced and beautiful. Keep it simple. Don't overcomplicate your flavours. "