

Two Michelin Star Guest Chef Guillaume Galliot at 22 Kitchen and Bar, Dusit Thani Bangkok



Dusit Thani Bangkok is pleased to present yet another food festival that will delight the finest palates of the city's bon vivants. This time around, the Dusit Thani Bangkok is proud to invite Executive Chef Guillaume Galliot, the magician behind the two Michelin starrer 'The Tasting Room' in Macau, to weave his Gallic flair over the 22 Kitchen and Bar.

Chef Galliot is renowned for his simple, true-to-nature French style that utilizes the season's freshest ingredients, complemented by cooking methods that accentuate their flavour. Bangkok gourmets will appreciate the fine dining art behind a lunch menu that includes crab laksa with a leek confit as a starter; followed by a contemporary style French onion soup; a scintillating main course of slow cooked Burgaud duck, almond crumble, celeriac mash and pickled vegetables; rounded off by a dessert of chocolate banana mille feuille with cocoa sorbet.

Dinner promises to be even more of an epicurean heaven and sounds almost musical, comprising of a crab salad with cucumber jelly and green apple sorbet as starter; hare soup with fourme d'ambert biscoti; followed by Turbot fish with prawn consommé, artichoke and coriander; Racan pigeon cooked in a cocoa shell, accompanied by pumpkin puree and shallots; and a sinful dessert of cheese cream with red berry and oat crumble.

But naturally, the meals will be accompanied by the finest selection of French wines from the Dusit Thani Bangkok's wine cellar, especially hand-picked by Chef Galliot.

The French food promotion will be presented at 22 Kitchen and Bar from 26-29 October 2016.

Lunch: 4-course menu degustation at THB 2,500++ per person or THB 3,700++ with wine pairing

Dinner: 5-course menu degustation at THB 5,400++ per person with wine pairing

Note to Editors

About the chef:

Chef Guillaume Galliot is a graduate of the Saint-Cyr-sur-Loire Culinary School in France. With 16-years in the culinary field, he has already achieved some commendable accolades, including a tenure at the world famous two Michelin-starred 'Le Jardin des Sens' by Jacques & Laurent Pourcel. He is also the youngest ever sous chef to have worked at the historic Raffles hotel in Singapore, subsequently going on to become Executive Sous-Chef at JAAN restaurant in Raffles Beijing Hotel, winning Conde Nast's prestigious 'Hot Tables' award in 2007 and, later that year, the 'Top French Chef of the Year' award by Time Out magazine.

About 22 Kitchen and Bar:

Offering encompassing views of the city's skyline, Bangkok's stylish rooftop restaurant and the place to be seen at is 22 Kitchen and Bar at Dusit Thani Bangkok. Tantalizing the palate with its unusual tastes, the menu introduces exotic Pacific seafood cuisine thus taking discerning diners on a culinary journey through Hawaii, emboldened by flavours from China, Japan and Portugal.

22 Kitchen and Bar is open daily - except Sunday - from 16:00 to midnight, with dinner service starting from 18:00 to 22:00 hours. The 100-covers restaurant offers 40 seats at the bar, besides a private dining room to seat 16, making it the perfect venue for any occasion, including private parties or a special romantic moment.

For more information or reservation, please call Dusit Thani Bangkok at: +66 (0) 2200 9000 ext. 2345 E-mail dtbkdining@dusit.com Website: www.dusit.com/dtbk, www.facebook.com/dusitthani