

The background is a dark, charcoal grey color. It features several abstract geometric elements: a large, thick, gold-colored circle in the upper left; a smaller, solid gold circle in the upper right; a medium-sized solid gold circle in the lower left; a large solid gold circle at the bottom center; and a solid red circle at the bottom right. Several diagonal lines of varying thickness and color (gold and light peach) cross the frame. The text 'STÉPHANIE LE QUELLEC' is centered in a gold, serif font.

STÉPHANIE  
LE QUELLEC

AUG 5

# STÉPHANIE LE QUELLEC

WATER  
SANI ASTERIAS

## THE CHEF

Inspired by the cuisine of Southern France and using only the most exceptional produce, the 2 Michelin-starred Stephanie Le Quellec applies a purist approach and sophisticated simplicity to her sumptuous dishes, devising menus that are short, effective, seasonal and fun.

Working alongside Michelin-starred chefs, Philippe Legendre of George V Paris and Philippe Jourdin of Four Seasons Terre Blanche, the French chef quickly gained invaluable experience early on in her career. Unsurprisingly, it wasn't long till she earned her own Michelin star in 2014, working as Executive Chef for the Prince De Galles Hotel. She later earned a second prestigious star for her own Parisian restaurant, La Scene, in 2019, within months of it opening.

## THE MENU

Cooking with emotion, an awareness of the seasons and a natural culinary flair, Stephanie Le Quellec masterfully adds a contemporary touch to authentic French dishes. Her carefully considered, flavorful dishes are both simple and sophisticated, as she continues upon her mission to 'deconsecrate haute cuisine.'

SANI  
GOURMET

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 Η ΚΑΘΗΜΕΡΙΝΗ

γαστρονόμος

The image features a light beige background with several abstract geometric elements. A thick, golden-yellow arc curves across the top. A large, solid brown circle is positioned on this arc. To the left, a small, solid maroon circle is visible. In the bottom left, another thick golden-yellow arc is partially shown. In the bottom right, a large, solid dark blue circle is partially visible. In the lower right quadrant, there is a solid light orange circle. The text 'AKIRA BACK' is centered in a golden-yellow, serif font.

AKIRA  
BACK

JULY 7

# AKIRA BACK

ELIA  
PORTO SANI

## THE CHEF

Akira Back's name is synonymous with cutting-edge cuisine and exquisite taste in the restaurant and hospitality industry. Born in Seoul, the Korean born chef has successfully built a global empire over the past two decades, with 25 restaurants worldwide and nine more currently on the horizon.

Chef Back completed his cooking education at the International Culinary School at The Art Institute, based in Colorado, before combining his passions for adventure, travel and culinary exploration to open the world-renowned Yellowtail Japanese Restaurant & Lounge, located inside the Bellagio Resort & Casino in Las Vegas. Other restaurants quickly followed, including the Michelin Star awarded Dosa in Seoul.

In addition to his many impressive establishments, Chef Back has had the distinct honour of participating in prestigious James Beard House dinners over 10 times and has cooked for dignitaries across the globe including the Dalai Lama, Bill Clinton, the English royal family, Prime Ministers, Sheiks, Presidents and limitless celebrities.

## THE MENU

Serving Asian American dishes that have been inspired by Japanese and Korean cooking and yet transcend culture and convention, Akira Back incorporates his artistic vision and heritage into his every innovative plate. Using seasonal produce and carefully sourced ingredients, Chef Back cooks with passion, creating unforgettable and unique dishes such as tuna pizza, slow cooked lobster with caviar and wagyu short rib.

SANI  
GOURMET

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 H KATHMERINH

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The background is a dark navy blue. It features several abstract geometric elements: a large gold circle in the upper left, a thick orange diagonal bar crossing it, a smaller gold circle in the upper right, a gold circle in the lower left, a large gold circle at the bottom center, a red circle at the bottom right, and two parallel diagonal bars (one orange, one gold) in the lower right.

CHRISTIAN  
LE SQUER

JULY 29

# CHRISTIAN LE SQUER

ELIA  
PORTO SANI

## THE CHEF

'I became a cook because I love eating,' says the world-famous chef, Christian Le Squer - a decision that has very much benefited the culinary world ever since, with Chef Le Squer boasting years of Michelin-starred recognition. The legendary chef had initially yearned to be a sailor, joining the crew of his uncle's fishing trawler for two weeks at age fourteen, however it was on board that he was introduced to cooking and his motivations quickly changed.

Awarded his first three Michelin stars in 2002, the revered French chef still holds that rating almost twenty years later, an achievement less than ten chefs worldwide can claim. He first accomplished the impressive feat at the much-loved Pavillon Ledoyen on the Avenue des Champs-Élysées, before later recreating the achievement at Le Cinq at the Four Seasons Hotel George V in Paris, where he has held the position of head chef since 2014.


## THE MENU

Chef Christian Le Squer reinterprets traditional French dishes to suit the lighter, softer flavours preferred by contemporary diners as shown in his delicious sea bass aiguillette and mouth-watering saffron puffed potato gnocchi with basil infusion. 'I see ingredients as beautiful materials which I must mould, style and sublimate,' says Chef Le Squer, continuing, 'it's an intuition, something that grabs you. It's like love at first sight.'

SANI  
GOURMET

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|  ΓΑΣΤΡΟΝΟΜΟΣ

The image features a light gray background with several abstract geometric elements. A thick, golden-yellow arc curves across the top. A large, solid brown circle is positioned on this arc. To the left, a small, solid maroon circle is visible. In the bottom left, another thick golden-yellow arc is partially shown. In the bottom right, a large, solid orange circle is present. On the far right edge, a portion of a dark navy blue circle is visible. The central text is rendered in a golden-yellow, serif font.

HÉLÈNE  
DARROZE

JULY 22

# HÉLÈNE DARROZE

ELIA  
PORTO SANI

## THE CHEF

Named 'The World's Best Female Chef' at 'The World's 50 Best Restaurants Awards' in 2015, it's no surprise that Héléne Darroze holds an impressive six Michelin Stars to her name. In 2021 her Paris restaurant 'Marsan by Héléne Darroze' was awarded two Michelin Stars, whilst her London establishment, 'Héléne Darroze at the Connaught', was awarded three. Lastly in 2022, her newly opened Provencal palace, 'Héléne Darroze at Villa La Coste', also obtained an elusive star.

The legendary French chef was the inspiration for the character Colette in the 2007 blockbuster film, Ratatouille, and Mattel also used her as their muse for the chef doll in a new concept of fourteen different female role models in the Barbie range. The dolls were released in March 2018 to celebrate International Women's Day and to honour "women who have broken boundaries in their fields and have been an inspiration to the next generation of girls."

## THE MENU

Héléne Darroze is a fourth-generation chef of a Basque-Landais family of chefs, who cooks like she loves: with passion, sincerity, authenticity, with a respect for the terroir and the culture of the places where she operates. Her heartfelt dishes, including tortilla from the Basque country, farmed pigeon and duck foie gras, are inspired by her upbringing and French roots.

SANI  
GOURMET

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Η ΚΑΘΜΕΡΙΝΗ

γαστρονόμος



The background features several abstract geometric shapes. In the top left, there is a large, thin gold circle partially overlapping a thick, light orange diagonal bar. In the top right, a small gold circle is positioned above a thick, dark gold diagonal bar and a thick, light orange diagonal bar. In the bottom left, a small dark gold circle is located. At the bottom center, a large, solid gold circle is partially visible. In the bottom right, a large, solid maroon circle is present.

JAVIER  
TORRES

AUG 12

# JAVIER TORRES

FROM  
TORRES BROTHERS

ELIA  
PORTO SANI

## THE CHEF

Spanish twins, Sergio and Javier Torres, have been passionate about the world of cooking ever since they can remember. Their grandmother was a chef at the homes of the wealthy in Linares, and it's thanks to her passion that the twins pursued their career: '[she] inadvertently instilled in us a love of cooking,' they say.

By the age of 14, both of the twins had been accepted into culinary school. Cleverly they honed their skills in different stations and kitchens, amassing a multitude of skills between them – as Javier says, 'Together this knowledge is amplified, as he has one knowledge base and I have another, which both combine.'

Their innovative cuisine speaks of Spanish tradition and childhood memories, earning them three Michelin stars over the years, as well as a Michelin green star, for their renowned Barcelona restaurant, Cocina Hermanos Torres.

## THE MENU

Passionate about the concept 'memory cuisine', the brothers view their menus as culinary flashbacks of sorts, with each of their creations containing a slice of their history. Their creative and playful dishes, from crispy Iberian pancetta and truffle tart to pil pil cod refine traditional Spanish flavours by adding a contemporary twist, as well as taking inspiration from France and Brazil (where the brothers opened two restaurants in the early 2000s).

SANI  
GOURMET

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