



Chaîne des Rôtisseurs EQ Dinner
Saturday 25th May 2019

'6 Chefs' & their courses

Chef Andreas Ertle

Foie gras & macha terrine, sour plum spring roll, spicy miso

The talented, experienced Executive Chef of EQ, Andreas has worked for the best in the world including Chef Eckart Witzigmann, owned several restaurants in Vietnam and opened the Park Hyatt in Saigon as Executive Chef.

Chef Jochen Kern

Velouté of Sturgeon, cilantro, smoked Trout ravioli

A true Legend returns to EQ, Jochen Kern is a double master chef, was the fabled Executive Chef of the old Equatorial Hotel and now re-joins as Senior Culinary Consultant.

Chef Sam Lu Yee Hiung

"Potato in the woods", Quail, moss, morel, "soil", wild herbs

EQ's Chinese Executive Chef has returned from helming the Turf Club Singapore, having worked in Macao, Korea, Shanghai; a member of the Silver Medal winning Malaysian Team at the 2016 World Cooking Championships in Taipei.

Chef Tham Tai Guan

Yuzu sherbet

The Head Chef of Kampachi Restaurant, his food is some of the finest Japanese to be found in KL and Malaysia. Chef Tham is committed to get even stronger!

Chef Hans Boren

Slow roasted Australian tenderloin, cauliflower 3 ways, truffle flavored oxtail jus

Poached Chilean sea bass, buttered Asian infused "Court Bouillon", root vegetable Julienne

The divinely inspired Swedish Chef who worked for 20 years at the Michelin star 'Restaurant 28+' in Gothenburg, Sweden. He decided to explore Asia and at EQ he takes the helm of the Rooftop Restaurant 'Sabayon' in July 2019.

Chef Paul Kelly

Set goats cheese, beetroot gel, raspberry salt, iced yoghurt

Soft spoken British Executive Pastry Chef getting a lot of attention having created his way around the world in such salubrious establishments as The Dorchester in London, the Opposite House and The Kempinski in Beijing.