MÖVENPICK
HOTELS & RESORTS

Press Release

## 2025 Edition Four Hands Culinary Experience: Michelin-Starred Mastery Meets Thai Innovation

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Chef Ian Kittichai welcomes acclaimed French Chef Hervé Rodriguez for an exclusive September collaboration showcasing premium ingredients and refined techniques

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**BANGKOK, Thailand – 15 August 2025** – Two culinary masters unite this September as Chef Ian Kittichai partners with Michelin-starred French Chef Hervé Rodriguez for an exclusive three-night collaboration at Bangkok's Khum Hom restaurant at Mövenpick BDMS Wellness Resort Bangkok.

The collaboration pairs Chef Hervé's avant-garde French techniques with Chef Ian's mastery of traditional Thai flavours, creating dishes that honour both culinary traditions. The collaboration marks the latest chapter in Khum Hom's ongoing series of exceptional dining experiences throughout the year.

Chef Hervé' earned his Michelin star within six months of launching his restaurant MaSa in Boulogne-Billancourt, underscoring the mastery of his avant-garde techniques and flavour harmonisation. Originally from France's Burgundy region, he relocated to Vietnam to explore local flavours and traditions while sharing his expertise with an international clientele. Chef Hervé' brings innovative techniques that transform premium ingredients through bold combinations of texture, colour, and flavour.

The seven- and nine-course menus showcase a culinary dialogue through dishes such as Chef Hervé's Blue Crab with salicorne and tofu marshmallows, paired with Chef Ian's Raerai Na Kang Kradan—traditional fresh rice vermicelli with flathead lobster served with coconut relish. Further highlights include Chef Ian's Isan-style grilled duck breast with mulberry jaew and a spicy Thai fruit salad, followed by Chef Hervé's Wagyu Beef "Leaf to Leaf à La Bourguignonne" with spicy Boulangère potatoes millefeuille and coconut. The experience concludes with Chef Hervé's signature Chocolate Glenmorangie featuring smoked chocolate mousse, eucalyptus, and whisky ice cream.

*"Working with Chef Hervé allows us to explore how French precision can illuminate the complexity already present in Thai cuisine*," explains Chef Ian. "*We're not creating a fusion, we're creating a dialogue between two culinary philosophies that share a deep respect for ingredients and technique."*

Guests may choose between seven-course and nine-course tasting menus. Wine pairing options are available to complement each course. Dinner service begins at 6.30 pm each evening from 8-10 September 2025.

*Reservations and Information:*
Phone: +66 2 666 3311 Online: www.khumhomrestaurant.com
Dates: 8-10 September 2025
Time: Dinner service from 6.30 pm
Pricing: 7-course set menu THB 5,200++ per person | 9-course set menu THB 5,800++ per person
Optional fine wine pairings are available.

Accor Plus members receive 20% off this exclusive experience, while ALL Accor Live Limitless members earn dining rewards points.

Khum Hom Restaurant is located on the Lobby Level at Mövenpick BDMS Wellness Resort Bangkok.
2 Wireless Road, Lumphini, Pathumwan, Bangkok, 10330
Call 02 666 3333 | www.khumhomrestaurant.com
Open Everyday
Operation Hours: Lunch 12.00 pm – 02.30 pm I Dinner 05.30 pm – 10.30 pm

*For more information on Media, please get in touch with the Marketing & Communications team:*
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