

-Bistrot-DE LA MER 4-HAND DINNER



FLORIAN STOLLE HEAD CHEF - RESTAURANT 1789

Award-winning Head Chef Florian Stolte hails from the Michelin-starred Restaurant 1789. He has been the head chef at Köhlerstube and its sister restaurant Bauernstube at the iconic Hotel Traube Tonbach since March 2012. In 2020, Florian created the modern yet timeless Restaurant 1789, where he serves creative and innovative cuisine. He also developed the all-day dining Schatzhauser, where he presents Swabian-Baden cuisine, dishes from around the world and fine steaks fresh off the grill.

The talented Florian Stolte previously worked in the renowned kitchens of Vila Joya in Portugal, Restaurant Attisholz in Reinholz, Switzerland, and later at the three-star restaurant Schwarzwaldstube, which is located in Hotel Traube Tonbach. Together with his team, he serves refined menus incorporating the best seasonal ingredients and Asian flavours.

JLAWOMIR KOWALIK CHEF DE CUISINE - BISTROT DE LA MER

In Europe's most renowned establishments, upon the shores of the Caribbean and amongst the bright lights of Taipei, Chef Slawomir Kowalik has showcased his skills and ingenuity in some of the world's most exciting and alluring destinations. After being trained in classical French and European cuisine, he left his homeland of Poland and spent 15 years working in MICHELIN restaurants and five-star hotels. Chef Slawomir blends classic and modern techniques, and draws inspiration from the culinary cultures he encounters.

His four years at The Savoy in London made him dedicated to achieving guest satisfaction, a mentor to up-and-coming chefs and enhanced his operations and kitchen management skills. While at the Mandarin Oriental Taipei, he supported the French Brasserie to ensure the product quality was consistently high. From the smallest details to the most complex sequences and banqueting, Chef Slawomir is capable and ready to handle any situation in and out of the kitchen.

He joins Sindhorn Kempinski as a Chef de Cuisine focusing on French and Mediterranean cuisine. With his passion and skill set, Chef Slawomir is sure to add to Sindhorn Kempinski's treasure trove of culinary experiences.





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BRITTANY SCALLOP

Jalapeño, Hazelnuts, Radish (by Chef Slawomir Kowalik)

CANADIAN LOBSTER AND ROYAL PROJECT CAVIAR

Textures of Cauliflower, Leek Oil, Dashi (by Chef Florian Stolte)

PAN-SEARED FOIE GRAS

Jerusalem Artichoke, Truffle (by Chef Florian Stolte)

AGED MUSCOVY DUCK

Braised Leg Tortellini, Celeriac, Chestnut, Cherries (by Chef Slawomir Kowalik)

BLACKBERRY Coconut, Beetroot