



DINE WITH MICHELIN STARRED CHEF GUILLAUME SANCHEZ

3rd Episode of Art de Vivre series event - "ART MEETS CULINARY"

This November at Social Club Restaurant, 23 floors above Saigon, expect the unexpected. The third episode of our *Art de Vivre* event series - *Art Meets Culinary* - will be the once-in-a-lifetime experience headed by Celebrity Chef Guillaume Sanchez.

In 2018, Chef Guillaume Sanchez received a Michelin star for his Parisian restaurant *NE/SO* after only 9 months of operation. When he was just 23 years-old Guillaume Sanchez rose to fame as the "tattooed contestant" of culinary TV shows "*Who will be the next big Pastry Chef?*" (Season 2) and "*Top Chef France*" (Season 8). Following his hugely successful media coverage and popularity, Sanchez decided to open his first restaurant *NOMOS* in 2015, and in 2016 received the "Talent of the Year" award from Gault & Millau. In 2018 he was deemed "Chef of the Year" by GQ magazine.

Sanchez consistently shifts the codes of gastronomy by rethinking traditional techniques, flavor combinations, ingredients and creation process. This under 30 Chef is famous for his precise and artful dish presentations, a direct reflection of his craftsmanship and extensive experience as a pâtissier (pastry chef). Each of his inspired creations has the visual complexity of the finest French desserts, with contemporary elements, and perfectly balanced savory notes. His unique approach to cooking sees the wide use of fermented ingredients together with his no-meat cooking style, with only seafood and vegetables featured in his dishes. This is part of a new health-conscious diet that Chef Sanchez is passionate about promoting to the world.

For all 3 events to be held at Hôtel des Arts Saigon this November, Sanchez will create complex, comprehensive, and holistic dining experiences from start to finish, to encourage a truly emotive response from all of his privileged guests. Join the exciting artful culinary journey with our celebrity starred chef Sanchez, Executive Chef Jorick Dorignac and Pastry Chef Laurie Prost of *NE/SO* Paris; Caviar and Cheese brands: Kaviari and Les Frères Marchand; guest mixologist as well as our lineup live performances from tattoo artist, hair-tattoo artist, guest saxophonist, live Jazz band and DJ.

AWARDS

- 🏆 Best Pastry Apprentice of France (2005)
- 🏆 Young Talent of the Year (Gault & Millau 2015)
- 🏆 3 Chef Hat rating (Score of 15/20 - Gault & Millau 2019)
- 🏆 1 star in the 2018 Michelin Guide
- 🏆 GQ Chef of the Year (2018)
- 🏆 Best Fish Dish of the Year (Lebey Guide 2019)

Programs

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www.hoteldesartssaigon.com

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Friday 22.11.2019

Social Club Take-over by NE/SO Paris (from 7PM)

Available at VND 1,388,000++/ guest (3-course dinner with cocktail pairing)

Featuring Executive Chef of NE/SO Paris Jorick Dorignac and guest mixologist

Live Jazz band performance

(Event is available for corporate booking)

Saturday 23.11.2019

Social-Ink Club by NE/SO (from 7PM)

Available at VND 4,288,000++/ guest (7-course Avant-Garde and delirious dinner with premium caviar)

Price includes pairing of Barons de Rothschild rose, Blanc de Blanc Champagne, premium wines and cocktails

Featuring Michelin starred Chef Guillaume Sanchez; Executive Chef Jorick Dorignac and Pastry Chef Laurie Prost of NE/SO; Caviar brand: Kaviari; and guest mixologist

Live performance of Jazz band duet with guest saxophonist

Exciting live show of Tattoo Artist and Hair Tattoo Artist

(Event is available for corporate booking)

Sunday 24.11.2019

Brunch Club – Special Edition (12PM- 3PM)

Available at VND 3,188,000++/ guest

Special live stations: Michelin starred Chef Guillaume Sanchez; Executive Chef Jorick Dorignac and Pastry Chef Laurie Prost of NE/SO; Caviar & Cheese brands: Kaviari and Les Frères Marchand

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Live performance of guest DJ duet with guest saxophonist

For reservations, please call +84 28 3989 8888 or email h9231-fb6@accor.com

About the Art de Vivre Event Series

The aim of the *Art de Vivre Event Series* is to introduce guests to new luxurious levels of life indulgence through multisensory journeys of haute cuisine, journeys that are facilitated by a variety of iconic lifestyle and industry experts. The event series aims to offer guests the opportunity to not only observe and look at the arts, but also to feel, touch and taste.

About Hôtel des Arts Saigon

Hôtel des Arts Saigon, MGallery Collection is designed for those who love to live and travel independently. This boutique hotel is a haven of art, style and culture in the heart of energetic Ho Chi Minh City. Combining the classical charm of “Indochine Française” with a sense of timeless chic, Hôtel des Arts Saigon is perfect for people who travel with style and seek a hotel that exudes local character. With five distinct venues, this hotel is the perfect place to enjoy exquisite cuisine and socialize in the company of friends: sample authentic Asian cuisine at *Saigon Kitchen*, raise your taste buds to new heights at *Social Club Restaurant and Rooftop Bar*, soak up the charming culture at *Café des Beaux-Arts*, overlook the bustling city below from the city’s highest infinity pool, or relieve the stresses of life at *Le Spa des Artistes*, and add to your list of “Memorable Moments” with Hôtel des Arts Saigon.

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