

“Another Michelin-starred guest Chef...”
IL MARE Restaurant proudly presents Chef CLAUDIO SADLER

Jakarta, September 2009 – The region’s leader in flying-in world-class Chefs from around the world, **Hotel Mulia Senayan-Jakarta** continues to bring about exciting culinary events and promotions to surprise its most loyal patrons. Having successfully flown-in a Michelin-Starred Chef David Thompson from UK to cook his wonderful Thai dishes in May 2009, and recently, the world-renowned French cuisine Chef Gunther Hubrechen; both to cook at its new ORIENT8 restaurant; now the posh 5-star hotel is ready to exclusively fly-in another award-winning international Chef, **CLAUDIO SADLER** in **November 2009**.

The two Michelin-starred international Chef Claudio will be presenting some of his wonderful Italian dishes for three delicious days, from the **4th until the 6th of November 2009** at the hotel’s renowned Italian restaurant, **IL MARE**. During these three days only, diners will sure be indulged with his ultimate culinary creativity that is based on pure passion.

Diners will experience Claudio’s famed artistry, ranging from prime quality meats, seafood, various pasta and risotto – with a choice of a la carte or set menus. **Serving both Lunch and Dinner**, Claudio offers 5-course lunch set menu and 7-course dinner set menu. As an added bonus, Il Mare will also provide a wine-pairing service to complement the rich taste of Claudio’s superb cuisine.

Claudio is one of the most known chefs in Italy, of certain competence and of rational application of the rules, but also of great joy and spontaneous creativeness. He is one of the founders of “*Jeune Restaurateurs d’Europe*”, an organization that promotes young chefs of exceptional talent, also he was the president of Milan-based “*Soste*”, an exclusive association of elite restaurateurs.

He opened his first own place in Milan in 1986 and after only 11 years, he acquired the brilliant second star Michelin (2 is highest in Milan) in 2003. (His first star was awarded in 1991). His volcanic personality made him dedicate himself temporarily to the activity of teaching as well, and in 2002 he opened his cooking academy *Q.B. Centro di Cucina Enogastronomico*. Along with other teaching staffs he organized courses for professionals and impassioned.

“It is the concept of ‘pleasing the guests’”, says Claudio when asked about the secret of his brilliant two-star Michelin status. “Some chefs only cook for their guests, but I satisfy them. Cooking for me is like painting pictures”, he concludes.

This exciting culinary promotion is part of Hotel Mulia Senayan’s regular Food and Beverage programs and promotions which bears testimony of the hotel’s commitment to quality. It truly exemplifies the hotel’s slogan “*Celebration of The Finest Things in Life*”...

FOR BOOKING, PLEASE CALL:

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