

“An award-winning international culinary guest...”
ORIENT⁸ Restaurant proudly presents Chef GUNTHER HUBRECHSEN

Jakarta, 26 June 2009 – Ever since launching its chic Pan-Asian restaurant; **ORIENT⁸**; the innovative **Hotel Mulia Senayan-Jakarta** continues to bring about exciting culinary events and promotions to surprise its international patrons. After successfully flying-in a Michelin-Starred Chef David Thompson from UK to cook his wonderful Thai dishes for nine nights in May 2009, the posh 5-star hotel is ready to exclusively fly-in another award-winning international Chef, **Gunther Hubrechsens** in July 2009.

The award-winning international Chef will be cooking some of his whimsical French cuisine for a mere two nights for Jakarta’s French culinary connoisseurs, on 31 July and 1 August 2009, during dinner time only. Thus, for a very limited time only, Hotel Mulia Senayan-Jakarta is eager to let diners indulge in the reflections of seasons found in his menus, which often changes to include the world’s finest ingredients.

At a mere USD 120 ++ per person, diners can experience his famed artistry, highlighting: Cold Angel-hair pasta, caviar; Pan fried *foie gras à la dragées*, confit of dates; Consommé, black truffles, scamorza cheese, egg-yolk; to name a few - all beautifully served *à la degustation*.

Of Belgian descent, Gunther Hubrechsens began his culinary profession at a very young age of 16 and worked his way through the ranks in several renowned restaurants in Belgium, before moving on to France. There, Gunther’s efforts earned him a position from trainee to sous-chef under the world-renowned Michelin-starred Chef, **Alain Passard**, at his three-star Michelin restaurant in Paris, where he worked for 5 years.

Gunther’s cutting edge cooking style & flair using natural juice and slow-cooking techniques to enhance the flavours of a dish offer a refreshing change to classic French food. This modern angle emphasizes the importance of textures and flavors and leaves no margin for error in the kitchen.

“Cooking is my passion. What I’ll be doing in Jakarta is simple, honest food: cooking that comes from the heart”, says Gunther. “The simplest technique of cooking is actually the most difficult because there is nothing to camouflage any mistakes,” he adds.

His cooking philosophy finally earned him the award of Rising Chef of the Year at the World Gourmet Summit in 2006. Today, Gunther enjoys being at home in his own kitchen and to present the cuisine he can truly call his own.

This exciting culinary promotion is part of Hotel Mulia Senayan’s regular 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*”...

ORIENT⁸ is a Pan-Asian restaurant, which serves Asian food from various regions; such as Thai, Vietnamese, and Singaporean, as well as French – which has strong influences on Vietnam’s culinary history and culture. Each authentic culinary taste is presented to be inline with **ORIENT⁸**’s homey and cozy yet elegant French Colonial interior style. One would feel as if dining at their own home, as the menu selections and taste are meticulously created to resemble home cooking. Designed as individual portions, the beautiful small platters are served as *degustation*, on exclusively designed trays, to allow each guest to create their own personalised tasting menu that is sumptuous yet reasonably-priced.

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