



Celebrity Chefs Nobuyuki Matsuhisa, Andreas Caminada and Jason Atherton unite for an exceptional culinary journey at Badrutt's Palace

London, 17 January 2020: On the 20th of February, Swiss 3-Star Michelin and 19-Point Gault Millau Chef, Andreas Caminada, Japanese celebrity Chef Nobuyuki Matsuhisa and British Michelin star Chef and restaurateur, Jason Atherton, will come together for an intimate gastronomic experience at the illustrious Badrutt's Palace Hotel. Designed to celebrate the eclectic and forward-thinking approach to the Palace's culinary offering, guests will have the opportunity to learn more about the chefs' respective specialities, taste the carefully selected Ruinard champagne pairings, and experience why the Palace continues to offer one of the most varied culinary offerings in the Alps.

Guests will start their tour at IGNIV with Chef Andreas Caminada and his one-star Michelin Head Chef, Marcel Skibba for a sophisticated, social dining experience. Their small, signature dishes explore exciting regional flavours, and include Tartlette of local white fish with onion, chive and fennel, Char with pumpkin and char caviar, as well as Smoked Crispy Chicken and Black Truffle Salad. "We love to bring people together around the table to share memories and moments while enjoying our food," says Chef Andreas Caminada.

The next stop is La Coupole, formerly Europe's first indoor tennis hall now home to a Japanese-Peruvian restaurant from Chef Nobuyuki Matsuhisa. Chef Nobu is the acclaimed and highly influential chef proprietor of the infamous Nobu and Matsuhisa restaurants dotted all over the globe and his team will be serving up a number of their celebrated dishes including tantalising Yellow Tail Miso Ceviche as well as Caviar and Tuna with a Ponzu Shiso Dressing and Yamagobo. It is an honour to be part of this special night with Andreas, Marcel and Jason" Nobu says "and I am happy to be back at Badrutt's Palace."

The journey continues to King's Social House, the latest culinary addition to Badrutt's Palace, with celebrated British Chef and Restaurateur, Jason Atherton. Guests will have the chance to sample Wagyu Beef with Pomme Purée, Apple, Yuzu and Périgord truffle amongst other signature dishes. "I can't wait for guests to experience this memorable dinner and I'm so excited to be working together with Andreas, Marcel and Nobu to deliver it" says Atherton.

Guests will then venture to the hotel's infamous pastry kitchen where they will join the four chefs and Badrutt's Palace's Executive Pastry Chef, Stefan Gerber, for an abundant assortment of signature desserts from all five of these gastronomic geniuses before dancing the night away to the music of Mr. Mike, King's Social House Artistic Director.

Guests will have the chance to engage with the chefs and purchase their cookbooks, signed with a personal dedication for guests to keep the memory of this magical evening alive upon their departure.

Badrutt's Palace Chefs' night: CHF 380 per person including beverages (one glass of champagne for each course). For adults only and a limited number of seats will be available. Starting time 18:30, 19:30 and 20:00.

About Badrutt's Palace Hotel:

Experience legendary service and an enchanting atmosphere in the heart of St Moritz. Unrivalled and unexpected eating and drinking meet a unique sense of belonging in a historic and iconic mountain resort. A celebration of style, sports, culinary and wellness adventures 6,000 feet up in the Swiss Alps. In winter, the Badrutt's Palace Hotel is the perfect starting point to explore one of the world's most exciting ski regions. In summer, alpine and spa activities abound in the sun-soaked Engadine Valley.

About Andreas Caminada:

Andreas Caminada has been a host at Schauenstein Castle in Fürstenu, Switzerland, since 2003. The Schauenstein Castle restaurant has been awarded three Michelin stars and 19 GaultMillau points and has been on the "World's Best Restaurants" list since 2011. In December 2015, Caminada's second restaurant brand "IGNIV by Andreas Caminada" was launched, opening at the Grand Resort Bad Ragaz. In December 2016, the second IGNIV restaurant was inaugurated at Badrutt's Palace Hotel and future opening are planned in Zurich and Bangkok in 2020. Also in 2015, Andreas Caminada founded the "Fundaziun Uccelin" to promote young Swiss and foreign chefs and service talents. His book magazine "CAMINADA DOCUMENTA" is published every six months in German and English. Andreas Caminada is married and has two sons.

About Jason Atherton:

Jason Atherton, owner of The Social Company, launched his flagship London restaurant, Pollen Street Social in April 2011, which was awarded a coveted Michelin star within six months of opening. Since then, the Social Company has grown into a global restaurant group, winning multiple awards and accolades for their contribution to the UK restaurant scene. They now operate seven acclaimed London restaurants, three of which hold Michelin stars, and a further nine international outposts in New York, The Philippines, Dubai and Switzerland (at Badrutt's Palace in St. Moritz).

About Nobuyuki « Nobu » Matsuhisa

At the age of 24 Nobuyuki Matsuhisa moved to Lima, Peru, where he opened his first restaurant. This period had a lasting influence on Nobu. From that moment on, he began incorporating Peruvian influences into his cooking and laid the foundations for his future culinary path. After a few stints in Argentina, Japan and Alaska he moved to Los Angeles where he opened in 1987 in Beverly Hills his first restaurant called Matsuhisa. Today, besides 47 restaurants operating under the Nobu name, there are eleven Matsuhisa restaurants worldwide, including the one at Badrutt's Palace Hotel in St. Moritz.

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