

A chef in a floral shirt is garnishing a dish in a bowl at a restaurant table. The scene is dimly lit, with warm ambient lighting. A woman is visible on the left, smiling. The chef is using a spoon to add a garnish to the dish. There are glasses and a copper pot on the table.

CULTURAL CHEF EXCHANGE

CHEF PROFILES



CHEF DARREN MACLEAN

RESTAURANTS

Shokunin
Eight

Nupo
Greenfish Sushi

SOCIAL

Instagram - @chefdarrenmaclean - 55,800 followers

ACCOLADES

Canada's Best 100 (#14)
Finalist on Netflix's *The Final Table*

Chef Darren MacLean is one of Canada's most acclaimed and outspoken chefs, restaurateurs, and environmental advocates. Seeking to showcase Canada's culinary scene to international audiences, MacLean was Canada's sole contender and a finalist on Netflix's global cooking competition *The Final Table*. He is also the first-ever Canadian chef invited aboard to consult and collaborate with Princess Cruises.

MacLean is passionate about sustainability and the food building community. While he regularly participates in events as an educator, speaker and culinary judge in Canada and abroad, he is happiest in his kitchens. MacLean's flagship Japanese izakaya-style restaurant Shokunin, in his home city of Calgary, has been voted one of the country's top 50 restaurants for 6 years in a row (currently at #14 in Canada).

June 21-26

YOSHINOBU KIMURA

RESTAURANT Sushi m (Tokyo, Japan)

SOCIAL Instagram - @sushimtokyo - 9,700 followers

Following his dream of working in New York, Yoshinobu Kimura moved to the U.S., earning his degree in restaurant management from Johnson & Wales University. After honing his skills at Megu in New York, he returned to Japan and joined the team at two-Michelin-starred Narisawa in Tokyo, where he spent a decade as the head sommelier. Narisawa is regularly listed in The World's Best 50 Restaurants. While he was employed at Narisawa, he had a chance to design and direct the pairing courses of Narisawa's gala dinner in England, France, Italy, Spain, and some other countries.

As he experienced the different cuisine and culture by serving all over the world, he decided to apply his precise pairing skills to the world of sushi. And he finally opened sushi restaurant "Sushi m" in Tokyo, 2019. He shares varieties of wine and sake pairing with his essence through at Sushi m and social media.





CHEF AARON BLUDORN

July 5-10

RESTAURANT

Bludorn (Houston, Texas, USA)

SOCIAL

Instagram - @aaronbludorn - 26,500 followers

ACCOLADES

NYC Rising Star Community Chef (Star Chefs)
Competitor on Netflix's *The Final Table*

Seattle-native and Café Boulud alum, Chef Aaron Bludorn has planted roots in Houston to open his first solo venture. Following a prosperous career working under Michelin-starred chefs in Napa and New York, Aaron's career has led him to open Bludorn Restaurant; a sophisticated neighborhood eatery serving refined cuisine rooted in passion and integrity.

Aaron's experience and vision worked to crescendo the creation of Bludorn where he injects his flair in French-inspired Gulf coast cuisine showcasing the regions bounty using local ingredients and purveyors. With an emphasis on service, Bludorn provides a relaxed yet sophisticated ambiance where guests can experience fine dining, excellent wine, and an inviting atmosphere to liaise among family and friends.

July 5-10

CHEF COLIBRÍ JIMÉNEZ

RESTAURANT María Raíz y Tierra (Mexico)

SOCIAL Instagram - @colibrijimenez - 60,000 followers

ACCOLADES Competitor on Netflix's *The Final Table*

Chef Colibrí Jiménez has managed to integrate a series of sources of inspiration, ranging from the merely technical, to her deepest roots as a person, Mexican, and woman. In this sense, María, Raíz y Tierra, emerges as the result of the sum of everything that this creative chef is, starting from her ancestral memory, studying and recognizing the flavors of her land and her family culinary traditions and uniting these two sources. of inspiration with an impeccable technique.

In this way, she has created a project that, from the personal and family, extends to the collective, and seeks to preserve the colors, flavors and textures of Mexico in a fresh, elegant and different proposal. Thus, María, Raíz y Tierra is a tribute to Mexican culture, to those traditions that pass through generations, telling stories of families on plates, serving as a common thread between Colibrí, its culture, its roots and its diners.





CHEF ALBERTO LANDGRAF

August 2-7

RESTAURANTS Oteque (Brazil)
 Epice (Brazil)

SOCIAL Instagram - @albertolandgraf - 52,300 followers

ACCOLADES 2 Michelin Stars for Oteque
 1 Michelin Star for Epice
 World's Best Restaurants (#67)

Alberto Landgraf is one of the most influential chefs in Brazil. Extremely technical and multiscient, Alberto works with a naturalistic Brazilian cuisine, in which he bets on the greatest ingredients and works with them in a minimalist way with impressive flavours.

Born in Paraná, after years of studying and working abroad, Landgraf returned to Brazil where he opened his first restaurant, Epice, in São Paulo. Years later, Alberto decided to reinvent himself in Rio de Janeiro.

In the award-winning Oteque, Alberto puts his creativity ahead to develop ideas, this time focusing on the ingredients and the flavours as protagonists, instead of technique.

August

CHEF JAMES KNAPPETT

RESTAURANT Kitchen Table (London, UK)

SOCIAL Instagram - @jknappett - 22,000 followers

ACCOLADES 2 Michelin Stars for Kitchen Table

Chef James Knappett has worked at some of the world's most highly-regarded restaurants. He has previously spent time in the kitchens at The Ledbury, worked under Gordon Ramsay at Royal Hospital Road and Rick Stein's, The Seafood Restaurant in Padstow. During four years spent abroad, James spent time in the kitchens at Noma and Thomas Keller's NYC restaurant, Per Se.

Chef Knappett co-founded Kitchen Table in 2012, along with his wife Sandia Chang. James is Executive Head Chef, while Sandia is Master Sommelier. Kitchen Table was awarded one Michelin Star in 2014, and achieved a coveted second star in 2018 - which it has held ever since. Kitchen Table was also awarded Michelin's 'Welcome and Service Award' in 2018.





CHEF SHANE OSBORN

September 13-18

RESTAURANTS Arcane (Hong Kong)
 Cornerstone (Hong Kong)

SOCIAL Instagram - @shaneosbornchef - 85,600 followers

ACCOLADES 2 Michelin Stars while at Pied à Terre in London, UK
 1 Michelin Star for Arcane
 Finalist on Netflix's *The Final Table*

Shane Osborn has plenty of experience working in acclaimed kitchens, having been a part of the staff at *L'oranger* in London that garnered a Michelin star in 1996, and he served as executive chef at London's *Pied à Terre* when it won a second star in 2003. Since 2014, Osborn has run his own restaurants in Hong Kong, *Arcane*, which holds one star for its seasonal fare that blends the cuisines of Japan, the United Kingdom, and France, and the recently opened *Cornerstone*.

October 4-9

CHEF AMNINDER SANDHU

RESTAURANTS

Arth (Mumbai, India)
A Bar Called Life (Mumbai, India)

SOCIAL

Instagram - @chefamnindersandhu - 85,000 followers

ACCOLADES

Best Lady Chef 2016 (Ministry of Tourism)
Competitor on Netflix's *The Final Table*

Born in a north Indian Sikh family and raised in the enchanting north eastern states of India, Chef Amninder Sandhu is a food lover, food traveller, food discoverer and food adventurer.

Amninder studied at the IHM Aurangabad and PME Knightsbridge School Of Cake Decoration, UK. She worked with the renowned Taj Group of Hotels before foraying into entrepreneurship and stand alone restaurants.

Amninder's creative, curious mind has her traversing the length and breadth of the country, into small towns and little villages, looking for local ingredients, traditional cooking methods and long forgotten recipes. A chef who has mastered the art of transforming the comfort food into gustatory experiences, her dishes create intensely personal experiences for guests.





CHEF SAM TRAN

October 4-9

RESTAURANTS Gia Restaurant (Hanoi)
le Goût de Gia (Hanoi)

SOCIAL Instagram - @gia.hanoi - 1,700 followers

ACCOLADES Judge at Rising Chefs Challenge (Vietcetera)

“Cooking with all your heart and kindness” is how Sam Tran talks about the experience she wants to bring to each of her diners. Ms. Sam Tran has nearly 10 years of living and working in Melbourne, Australia. “The cuisine originates from its ingredients” is the core value of Gia Restaurant, researching and using traditional ingredients for all the dishes to create a unique experience, a harmonic blending of modern cooking techniques and heritage Vietnamese cuisines.

Sam Tran believes that this is not only an opportunity to exchange and learn with colleagues in the F&B industry but also an opportunity for bringing Vietnamese innovative cuisine closer to everyone. In addition, Sam Tran also wishes to convey the core values of traditional cuisine to the next young generation chefs in Vietnam.

October 4-9

CHEF NATHAN GOULD

RESTAURANT Shelter (USA)
Martha's Vineyard Smokehouse (USA)

ACCOLADES 2016 Ōra King Awards winner
2020 Boston Rising Star Chef (Star Chefs)

Landing a gig at Boston's most acclaimed high-end sushi spot requires an impressive resume—and Nathan Gould certainly has one. After growing up learning old-school French cooking techniques from his mother and grandmother, the budding chef earned degrees in culinary nutrition and sports nutrition, plus spent a summer studying wine in Germany. Gould went on to run a catering company in New Jersey and to work for several years on Martha's Vineyard at Harbor View Hotel and Beach Plum Inn before moving to Boston and channeling his varied expertise into sushi.



CHEF AISHLING MOORE

November 1-6

RESTAURANTS Goldie (Ireland)

SOCIAL Instagram - @aishlingmoore - 1,100 followers
Instagram - @goldierestaurant - 5,300 followers

ACCOLADES Best Young Chef in Ireland (McKenna Guides, 2020)
Bib Gourmand (2021)
Best Casual Dining in Munster (Food & Wine, 2021)

Aishling Moore is one of Ireland's most exciting young chefs. Her fish restaurant, Goldie, in Cork's city centre, has pioneered gill to fin cooking in this country while producing some of the best, most intriguing and dynamic modern Irish food. Sustainability is at the heart of her operation both in an out of the kitchen where an 'all catch' approach to the local fishing boats ensures a good deal for the fishermen and a daily changing menu for visitors.

Prior to Goldie, Moore headed up the kitchen at Elbow Lane Smokehouse & Brewery, also part of the Market Lane collective, which was at the vanguard of the 'cooking over fire' movement in Ireland.