



FRIDAY 7TH FEBRUARY 2020

KEN HOM OBE

WWW.KENHOM.COM

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

Wines to complement every dish are carefully

selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Ken Hom OBE is a bone fide culinary legend. In 2019 he celebrated his 70th birthday and almost 60 years of professional cooking, during which time he has become a household name, teaching Britain how to cook Asian food with his landmark BBC TV series Ken Hom's Chinese Cookery. The accompanying cookbook of the same name has gone on to sell over 1.5 million copies worldwide and continues to be a best seller after more than three decades in print. He introduced the nation to stir fry cooking, with one in seven homes in the UK owning a Ken Hom wok.

Hom resides in France and Thailand but, as

a travelling celebrity chef, maintains involvement with restaurants worldwide. In 2014, Hom launched MEE restaurant at the Belmond's Copacabana Palace in Rio de Janeiro and became one of only six restaurants in Rio to be awarded a Michelin star for dishes such as spicy Thai salad with tangerine and Kobe beef tataki with ponzu sauce. The restaurant has retained the star since 2015, and has also been named Best Asian Restaurant in the Rio Eat and Drink awards and Restaurant of the Year by the Brazilian Government Tourist Bureau (Hom has since retired from being a consultant to the restaurant in order to concentrate on other projects).

He has consulted for hotels, restaurants and airlines and has cooked personally for presidents, prime ministers, celebrities and royalty

Hom has fronted a number of restaurants worldwide, including the Yellow River group and the Oriental Restaurants group in the UK and the Ken Hom restaurant at the Bandara Hotel in Bangkok.

He has consulted for hotels, restaurants and airlines and has cooked personally for presidents, prime ministers, celebrities and royalty.

Hom began cooking at the age of 11 at his uncle's restaurant in Chicago. In what turned out to be a life changing decision, he gave

cooking lessons in order to pay his way as a student in California which ultimately led to a profile in the New York Times in 1981. The BBC TV series soon followed and over the years, Hom has presented a further six series Exploring China: A Culinary Adventure. He is the author of over 30 books, including his 2016 autobiography My Stir Fried Life.

In 2018 he received the Outstanding Contribution to Food Award from the inaugural Golden Chopstick Awards and a Lifetime Achievement Award for Services to Culinary Culture by the Hurun Report, the world authority for Chinese high net worth individuals.

