PRESS RELEASE

**World Gourmet Festival 2025 Unveils Full Line-Up for its Landmark 25th Edition at Anantara Siam Bangkok Hotel**

*Once-in-a-lifetime chef collaborations, Michelin stars, and global gastronomic milestones define Asia’s most anticipated culinary celebration.*

**Bangkok, Thailand – 25 August 2025** – Anantara Siam Bangkok Hotel, in partnership with The Tourism Authority of Thailand (TAT), United Overseas Bank (UOB), Chang, Diageo, Tatler Asia, Turkish Airlines and Maserati Thailand, proudly unveils the full programme for the 25th Annual World Gourmet Festival, returning from 22–28 September 2025 with its most ambitious and prestigious edition to date. Marking its Silver Jubilee, the festival celebrates 25 years of culinary excellence with a week-long series of extraordinary events featuring the world’s top chefs, restaurants, and tastemakers.

With events already selling fast, this landmark edition promises an unmatched celebration of flavour, artistry, and global connection, set within the refined grandeur of Anantara Siam, Bangkok.

This milestone edition will bring together an unprecedented constellation of culinary stars from across the globe — including 16 Michelin-starred restaurants, representing a combined 22 stars, four Green Star honourees pioneering sustainable gastronomy; seven restaurants ranked on The World’s 50 Best and Asia’s 50 Best lists; and four chefs who have received global accolades, including World’s Best Female Chef, Asia’s Best Female Chef, and Asia’s Best Pastry Chef.

For one week only, Bangkok becomes the epicentre of international culinary collaboration, with a programme curated by Kristian Brask Thomsen, the renowned culinary storyteller behind Dining Impossible and strategist to many of the world’s leading restaurants. His vision has shaped the 25th edition into a powerful narrative of taste, talent, and transformation—uniting legacy names, rising stars, and trailblazing creators in one unforgettable series of events.

Guests can look forward to dining with **Eric Vildgaard** (Jordnær, Copenhagen), **Vaughan Mabee** (Amisfield, New Zealand), **Choi Ming Fai Jan** (MORA, Hong Kong), **Dave Pynt** (Burnt Ends, Singapore), **Prin Polsuk** (Samrub Samrub Thai, Bangkok), **Paco Méndez** (COME, Barcelona), **Grégoire Berger** (Ossiano, Dubai), **Francisco Araya** (Araya, Singapore), **Santiago Fernandez** (MAZ, Japan), **Deepanker “DK” Khosla** (Haoma, Bangkok), **Paul Gamauf** (EDVARD, Vienna), **Peter** **Cường Franklin –** Anan, Ho Chi Minh City, **Francesco Stara** (Fradis Minoris, Sardinia), **Pichaya “Pam” Soontornyanakij** (Potong, Bangkok), **Thitid “Ton” Tassanakajohn** (Le Du, Nusara, Bangkok), **Mathias & Thomas Sühring** (Sühring, Bangkok), **Janice Wong** (Singapore/Australia), **Michael Dyllong** (Germany), **Jimmy Ophorst** (PRU, Phuket), **Chudaree “Tam” Debhakam** (Baan Tepa, Bangkok), **Sujira Pongmorn** (Saawaan, Bangkok), **Sirorat Thowtho** (Thailand), and **Arttasit Pattanasatienkul & Nattaphon Othanawathakij** (Thailand).

The festival’s signature format returns with a nightly trio of experiences. **Gourmet Discovery** showcases once-in-a-lifetime collaborations between global icons—pairings never before seen, and never to be repeated. **Gourmet Encounters** brings together world-famous chefs with Thailand’s most celebrated culinary talent in a spirit of cultural exchange. **Gourmet Icons** offers solo tasting menus from international legends, giving guests the rare opportunity to experience a master’s vision in full.

Daytime programming includes panel discussions, masterclasses, wine and mixology experiences, and an iconic afternoon tea hosted by Asia’s leading dessert visionary, Janice Wong. The week is bookended by a spectacular opening night soiree in the hotel’s ballroom and a closing brunch to toast the festival’s stars and stories, held in Parichart Court.

Each evening, guests are invited to choose from a dynamic programme across Anantara Siam’s celebrated restaurants:

* **Shintaro** – an intimate Japanese dining room hosting refined menus by Choi Ming Fai Jan, Jimmy Ophorst and Peter Cường Franklin.
* **Madison** – the hotel’s chic steakhouse, the stage for bold collaborations such as Dave Pynt with Prin Polsuk, and Thitid “Ton” Tassanakajohn with Vaughan Mabee.
* **Biscotti** – the iconic Italian institution reimagined with avant-garde menus by Grégoire Berger, Francesco Stara and Pam Soontornyanakij.
* **Spice Market** – a nostalgic Thai setting welcoming the rare six-hands dinner of Eric Vildgaard with Mathias & Thomas Sühring.
* **Guilty** – the stylish Peruvian-inspired hotspot, showcasing Paco Méndez, Francisco Araya, Santiago Fernandez, and daring crossovers with DK Khosla and Tam Debhakam.
* **The Lobby Lounge** – a temple of indulgence and the grand stage for dessert visionary Janice Wong, whose immersive creations blur the line between art and gastronomy.

Highlights include a rare six-hands dinner with Eric Vildgaard of three-Michelin-star Jordnær (Copenhagen) joining forces with Mathias and Thomas Sühring of two-Michelin-star Sühring (Bangkok), and a remarkable collaboration between Chef Thitid “Ton” Tassanakajohn of Le Du and Nusara (Bangkok) and Vaughan Mabee of Amisfield (New Zealand), widely regarded as one of the most exciting emerging talents in the global culinary scene.

The 25th edition also marks several festival firsts. It features the highest number of Michelin-starred chefs in the festival’s history. For the first time, multiple World’s 50 Best restaurants will cook in Thailand in a single week. The programme spans a wide range of experiences, with pricing from THB 1,800 to THB 18,500 — ensuring accessibility for a broader range of guests. Green Star chefs will present menus that spotlight sustainability, while new panel talks and workshops aim to support and inspire Thailand’s next generation of culinary professionals.

Hosted at the iconic Anantara Siam Bangkok Hotel, a heritage landmark renowned for its timeless Thai hospitality and contemporary elegance, the World Gourmet Festival continues to serve as one of Asia’s most distinguished culinary events. For more than two decades, it has welcomed more than 150 Michelin-starred chefs and played a key role in positioning Bangkok as a global gastronomic capital.

Tickets for all events are now on sale at [www.worldgourmetfestival.asia](http://www.worldgourmetfestival.asia/). Early bird pricing applies to select experiences, with limited seats available. Full chef profiles, menus, wine pairings, and schedule details are available online. For the latest updates, follow @worldgourmetfestivalbkk on Instagram.

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**Editor’s Notes:**

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