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## Full Chef Line-Up Revealed for Bangkok's World Gourmet Festival 2026



▲ World Gourmet Festival 2026

Anantara Siam Bangkok Hotel announces the full chef line-up for the 26th World Gourmet Festival, returning from 29 September to 4 October 2026.

Under this year's theme, "The World of Flavours," the festival brings together an exceptional collective of Michelin-starred chefs, internationally acclaimed culinary leaders and emerging talents. Across six days, guests will experience a curated programme of chef-hosted dinners, one-night-only collaborations and immersive dining journeys that celebrate the creativity, diversity and craftsmanship of global cuisine.

### The 2026 Chef Line-Up

Chef Arnaud Dunand - Chef de Cuisine of the one Michelin-starred Maison Dunand in Bangkok, Chef Arnaud is celebrated for his elegant interpretation of contemporary French cuisine and unwavering commitment to exceptional ingredients.

Chef Giacomo Primante - Head Chef of the one Michelin-starred Etcha, Bangkok. Recognised for his refined modern Italian cuisine, Chef Giacomo combines traditional techniques with contemporary creativity, delivering dishes that celebrate the richness of Italy's culinary heritage.

Chef Clément Niel - Chef Clément is known for his elegant French cooking, showcasing seasonal ingredients and refined techniques through beautifully balanced and ingredient-driven menus.

Chef Alessandro Frau - Chef Alessandro brings a fresh, contemporary perspective to Italian gastronomy, combining regional traditions with innovation and meticulous craftsmanship.

Chef Antoine Darquin - With a passion for refined French cuisine, Chef Antoine is recognised for his precision, creativity and elegant, produce-led cooking.

Chef Christian Martena - Chef Christian's cuisine reflects a modern European philosophy, balancing technical excellence with bold flavours and beautifully presented dishes.

Chef Dimitrios Moudios - Head Chef of the one Michelin-starred Ore. Drawing inspiration from the Mediterranean, Chef Dimitrios presents vibrant cuisine rooted in Greek heritage while embracing contemporary culinary techniques.

Chef Ferran Tadeo - Chef Ferran is celebrated for his inventive Spanish cuisine, blending tradition with innovation to create dishes that are both expressive and refined.

Chef Tamaki Kobayashi - Executive Chef at the two Michelin-starred Ann Sophie Pic at Le Normandie Renowned for her meticulous Japanese craftsmanship, Chef Tamaki creates elegant seasonal cuisine that highlights precision, balance and respect for exceptional produce.

Chef Dylan Jones & Chef Bo Songvisava - Head Chefs of the One Michelin-starred Bo.Lan. One of Thailand's most influential culinary partnerships, Dylan and Bo are internationally recognised

for championing sustainable Thai cuisine, local sourcing and authentic regional flavours.

Chef Julien Royer - Chef-owner of the three Michelin-starred Odette in Singapore, Chef Julien Royer is regarded as one of Asia's leading culinary figures, renowned for his elegant French cuisine inspired by nature and seasonality.

Chef Josiah Citrin - Chef and owner of the two Michelin-starred Mélisse in California, Chef Josiah has spent more than three decades shaping contemporary American fine dining through refined technique and exceptional hospitality.

Chef Dave Pynt - Chef-owner of the Michelin-starred Burnt Ends in Singapore, Chef Dave is internationally acclaimed for redefining modern wood-fired cooking with his signature open-flame approach.

Chef Georgiana Viou - A pioneering chef whose cuisine celebrates the flavours of West Africa through a contemporary French lens, Chef Georgiana has earned international recognition for her bold culinary identity.

Chef Álvaro Clavijo - Founder of El Chato in Bogotá, Chef Álvaro is recognised as one of Latin America's most influential chefs, showcasing Colombia's extraordinary biodiversity through innovative, ingredient-led cuisine.

Chef Vuong Thanh Vo - Head Chef of CoCo Dining in Ho Chi Minh City, Chef Vuong presents a thoughtful and modern interpretation of Vietnamese cuisine, celebrating heritage with contemporary techniques.

Chef Paul Gamauf - Executive Chef of EDVARD at Anantara Palais Hansen Vienna, Chef Paul is recognised for his refined, sustainable approach to modern European cuisine.

Chef Heros De Agostinis - Executive Chef at Anantara Palazzo Naiadi Rome, he is recognized for a sophisticated culinary style that seamlessly interweaves classical Italian heritage with innovative global perspectives. With an international culinary career spanning some of the

world's finest kitchens, Chef Heros is known for his sophisticated style that blends Italian tradition with global influences.

Chef Zee Yunze Zheng - Head Chef at the one Michelin-starred Fabula Shanghai, Chef Zee is acclaimed for his sophisticated mastery of modern gastronomy. Chef Zee is celebrated for his contemporary interpretation of Chinese cuisine, combining traditional flavours with modern presentation and innovative techniques.

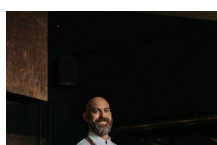
Chef Eunjung Cho, Founder and Pastry Chef of Honeybee Seoul, is renowned for her refined approach to contemporary desserts, seamlessly blending classical French pastry techniques with innovative Korean-inspired artistry.

In addition to these remarkable guest chefs, the festival will also feature collaborative experiences with the talented culinary team of Anantara Siam Bangkok, creating a dynamic programme that celebrates both international excellence and local innovation.

Tickets for all World Gourmet Festival 2026 events will officially go on sale from 1 July 2026. From intimate chef's experiences and exclusive tasting menus to collaborative dinners and signature culinary showcases, each event offers guests the rare opportunity to experience some of the world's most celebrated chefs in one destination. As places are limited and many events sell out well in advance, early reservations are strongly encouraged.

The full festival programme, event schedule and reservations will be available from 1 July 2026 at <https://www.worldgourmetfestival.asia>.

Now in its 26th edition, World Gourmet Festival continues to bring together the world's most exciting culinary talents in Bangkok, creating an inspiring platform for cultural exchange, creativity and unforgettable dining experiences. This year's line-up represents one of the festival's most ambitious and diverse collections of chefs to date, promising an exceptional celebration of global gastronomy.





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