



# WORLD CHAÎNE DAY 2026

CHAÎNE DES RÔTISSEURS

*“Tastes of the World”*

Saturday, 25 April 2026  
6:30 PM

PARK HYATT KUALA LUMPUR, 98<sup>TH</sup> FLOOR

Menara Merdeka 118  
Presint Merdeka 118  
50118 Kuala Lumpur, Malaysia

Members: RM960  
Non-Members: RM10 40

DRESS CODE

Formal / Evening Gown / Cultural Attire

*Members are kindly requested to wear ribbons*

BAILLAGE DE KUALA LUMPUR



**PRE DINNER CANAPES**

*'Faux Gras' Croffle, Raspberry, Seasonal Herbs & Flowers  
Kalix Vendace Roe, Crème Fraîche, Red Onion, Chives, Shokupan Toast  
Compressed Mas Melon Pie Tee, Stracchiarella, Tarragon*

*Anna de Codorníu Blanc de Blancs*

**Cured Norwegian Salmon**

Pickled Cucumber, Green Apple Gel, Horseradish & Parsley

*"Rooted in a traditional Scandinavian method of preserving and curing salmon, this dish is elevated with modern techniques – compressing and pickling cucumber to enhance both flavour and texture. Served with a classic pairing of horseradish and parsley."*

*J de Villebois Sancerre*

**Lightly Smoked Pho Bò**

Rice Noodle Soup, Braised Beef Short Rib, Vietnamese Spices

*"Adding a modern twist to an iconic Vietnamese staple, we infuse the beef broth with smoked tea leaves to introduce an extra layer of depth and aroma – finished and presented tableside"*

OR

**Lightly Smoked Pho Gà Rice**

Noodle Soup, Chicken, Vietnamese Spices

*"Adding a modern twist to an iconic Vietnamese staple, we infuse the chicken broth with smoked tea leaves to introduce an extra layer of depth and aroma – finished and presented tableside"*

*Penfolds Koonunga Hill Autumn Riesling*



### Steamed Coral Trout

Superior Soy Sauce, Shallot Oil, Spring Onion

*“Delicately steamed coral trout is prized for its natural sweetness and tender fresh, is finished with a fragrant superior soy sauce. Aromatic shallot oil and fresh spring onion lend depth and balance, enhancing the purity of the fish with a light, yet savoury touch”*

*Patriarche Chablis*

### Madras Spiced & Pink Roasted Lamb Rack

Puff Pastry Lamb Biryani, Mango Chutney, Raita

*“Reimagining India cuisine, this dish pairs a perfectly pink roasted lamb rack with a refined lamb biryani, sealed beneath a delicate puff pastry crust –while remaining true to its authentic spices and rich, traditional flavours”.*

OR

### Madras Spiced & Slow Cooked Chicken

Puff Pastry Chicken Biryani, Mango Chutney, Raita

*“Reimagining India cuisine, this dish pairs a perfectly sous vide chicken with a refined chicken biryani, sealed beneath a delicate puff pastry crust –while remaining true to its authentic spices and rich, traditional flavours”*

*Aimé Arnoux Cote du Rhône*

### Black Forest

71% Dark Chocolate Crèmeux, Mascarpone, Sour Cherry Sorbet

*“A refined interpretation of the German Black Forest, featuring a silky 71% dark chocolate crèmeux layered with light mascarpone and bright sour cherry sorbet. Rich, tangy, and delicately balanced, each element brings depth and contrast to this elegant finish”*

### Petit Four

Coffee & Tea

CHEF STIG DRAGEIDE  
*Executive Chef of Park Hyatt*



*Featured Chef: Chef Stig Drageide*

**Chef Stig Drageide**, stands as a seasoned culinary virtuoso, blending a rich tapestry of education and diverse global experiences to craft gastronomic masterpieces that transcend borders. His journey commenced with a fervent dedication to culinary arts, culminating in a Certified Chef Diploma from the prestigious College of Culinary Arts, Godalen V.G. Skole, Stavanger, Norway.

Prior to his culinary pursuits, Chef Stig dutifully served in the Norwegian Military, where he imbibed values of discipline and precision, laying a strong foundation for his illustrious career. His thirst for knowledge led him to pursue an EDP and Business Diploma at EDB Skolen, Stavanger, followed by a Business School Diploma from Ledaal V.G. Skole, further honing his acumen in the realms of business and technology.

Chef Stig's voyage through the culinary world has been marked by a series of prestigious appointments and accolades. From his tenure as Executive Chef at Hotel Continental, Oslo, Norway, where he orchestrated culinary symphonies for nearly a decade, to his role as Executive Chef at Park Hyatt Chennai, India, spearheading a successful new opening, his leadership and culinary finesse have garnered international acclaim.

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His global odyssey with Hyatt Hotels and Resorts saw him traverse continents, leaving an indelible mark at esteemed properties such as Grand Hyatt Shenzhen, China, Roppongi Hills Club, Tokyo, Japan, and Grand Hyatt Singapore, among others. Noteworthy contributions include steering new openings and elevating dining experiences to unprecedented heights.

Chef Stig's culinary prowess transcends Michelin-starred establishments, having served as Sous Chef at Oro Restaurant & Bar, Oslo, Norway, and Chef de Partie at Bagatelle, Oslo, Norway, among others. His unwavering commitment to promoting Norwegian seafood on the global stage has seen him collaborate with esteemed organisations and conduct culinary demonstrations across the Philippines, Malaysia, Indonesia, and beyond.

Drawing inspiration from his diverse experiences and relentless pursuit of excellence, Chef Stig continues to push culinary boundaries, weaving together flavours and techniques from around the world to create unforgettable dining experiences that resonate with guests worldwide.

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**CHEF HOLGER DEH**  
*Executive Pastry Chef of Park Hyatt*



*Featured Chef: Chef Holger Deh*

**Chef Holger Deh**, emerges as a trailblazer in the world of pastry, weaving a rich tapestry of international experiences and culinary innovation throughout his illustrious career. With a steadfast commitment to excellence and a passion for pushing culinary boundaries, Chef Holger currently serves as the Executive Pastry Chef at Park Hyatt Kuala Lumpur, where he plays a pivotal role in shaping the pre-opening team and setting the stage for unparalleled dining experiences.

His journey through the culinary realm is punctuated by remarkable achievements and contributions to the global pastry landscape. In May 2023, Chef Holger had the honour of serving as a Jury Member for the Coupe Du Monde De La Pâtisserie, China Pastry Cup 2023, where he witnessed the emergence of China's finest pastry chefs and their journey towards representing their country on the world stage.

Prior to his current role, Chef Holger made waves as the Co-Founder, Director, and Chef of Essentia by Holger Deh Limited, a visionary endeavour that revolutionised the concept of modern patisserie. Through a series of successful pop-up shops and collaborations with esteemed partners like Bank of Singapore, Nespresso, and HSBC, Chef Holger pioneered a plant-based pastry movement, championing a natural and healthier future for culinary indulgence.

His tenure at Rosewood Hotels & Resorts as the Area Executive Pastry Chef for Asia and Executive Pastry Chef at Rosewood Beijing and Rosewood Hong Kong further solidified his reputation as a visionary leader in the pastry world. From orchestrating the pre- and post-opening of flagship hotels to expanding Butterfly Patisserie into China, Chef Holger's innovative spirit and dedication to culinary excellence were unparalleled.

Chef Holger's expertise extends beyond hotel kitchens, as evidenced by his consultancy roles at HMD Artisan Limited where he provided invaluable insights into product development, masterclasses, and preopening assistance for esteemed clients worldwide.

Throughout his career, Chef Holger's passion for pastry has taken him to renowned establishments such as MGM Macau, Four Seasons Hotel Beijing, Mandarin Oriental Kuala Lumpur, The Peninsula Beijing, and The Datai Langkawi, where he honed his craft and left an indelible mark on each kitchen he graced.

With a foundation rooted in apprenticeships and formal culinary education from esteemed institutions in Germany, Chef Holger's journey is a testament to his unwavering commitment to excellence and continuous innovation in the dynamic world of pastry arts.

#### KEY ACHIEVEMENTS

- Establishing Essentia by Holger Deh Limited, a plant-based pastry concept, during the difficult time of the pandemic, in Hong Kong.
- Jury Member, Coupe Du Monde De La Patisserie, China Pastry Cup 2023
- Opening the Butterfly Room & Butterfly Patisserie at Rosewood Hong Kong.
- Named Best Afternoon Tea in Hong Kong
- Best new Cake Shop in Hong Kong
- Runner up at Pastry Chef of the Year in Hong Kong 2020, 2022 by Tatler Hong Kong
- Jury Member, World Chocolate Masters China Selection 2014
- Mentor for the “Dilmah Real High Tea Global Challenge” Team Macau.
  - Representing Macau in the Global Final with 21 Teams from 14 different countries.
  - Awards:
    - “Gold Medal”
    - “The Leaf & Artisan Trophy for ‘The Most Tea-Inspired Table Layout’ and arrangement consistent with a tea-inspired afternoon tea experience”  
<http://realhightea.dilmahtea.com/2015/07/22/the-besttable/>
- Successfully opened the Four Seasons Hotel Beijing, opening the Signature Cake, Macaron, and Or Noir chocolate counter.
- Created two customised chocolate blends at the Or Noir Lab in Meulan, France.
  - Holger Deh Or Noir 71.5%
  - Lait D’or 46.2% by Holger Deh”
  - Implemented as the first customer this kind of customised chocolate in China in 2012, Macau and Hong Kong.
- Successfully opened at Mandarin Oriental Kuala Lumpur:
  - The Mandarin Cake Shop
  - Mosaic
  - Lounge on the Park
  - Mandarin Grill and Bar
  - Casbah “Arabesque lounge”
  - Pacifica “Seafood fine dining”
  - Sultan Lounge “Night Club”
- Successfully opened “The Peninsula Chicago” as Chef de Partie (Pastry) in charge of all a la carte Restaurant
- Successfully reopened “Restaurant Haerlin” and achieved the 1st Michelin Star in the 2nd year.

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- Winner “Most creative chocolate cake” 2010; charity chocolate cake competition between 5 star hotels in Malaysia
- HAPA Best 5 in Asia; Platinum Winner in the category “HAPA Artistic Chef Pastry 2011-2013 Regional Series

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