



CROWN PRESENTS A MICHELIN-RICH MENU THIS MARCH

Eight international chefs with 18 Stars between them will cook exclusively for Crown during the 2012 Melbourne Food & Wine Festival.



**Sang-Hoon
Degeimbre**

Over 12 consecutive days (6-18 March) diners at Crown Melbourne can enjoy international, Michelin level dishes without bothering their passports. Calling on its exceptional contacts and worldwide reputation, Crown has gathered a truly 'stellar' line-up of chefs – from Belgium to Japan – to present the 'Stars of Stars' series of unique dinners, celebrating the twentieth anniversary of the Melbourne Food and Wine Festival.

Double Michelin Star chef, Sang-Hoon Degeimbre from Belgium's renowned L'Air Du Temps, is one of Crown's exceptional guests. From 13 to 18 March the self-taught Degeimbre will be the guest of Number 8 Restaurant & wine bar. L'Air du Temps restaurant is widely regarded as one of Belgium's best and is home to Degeimbre's unique brand of molecular gastronomy, a school of cooking that uses scientific methods to create food with unexpected tastes and textures.

Born in Korea, Degeimbre and his brother were adopted by a large Belgium family and relocated to Belgium by the time he was five-years-old. Enrolled at 'butcher school' at the age of 15, Degeimbre, who originally dreamed of becoming a pharmacist, eventually moved into the wine side of the hospitality business, becoming a respected sommelier in some of Belgium's leading restaurants.

Today wine continues to play a major part in his work, both front and back-of-house at L'Air du Temps. Degeimbre says it forms around two thirds of his menu as he strives to recreate the aromas and structure of specific wines

within dishes. One recipe – Le Saint-Pierre aux senteurs de Bourgogne – allows the diner to appreciate all the subtleties of Pinot Noir without drinking one drop of wine.

In 2001 the then sommelier read an article about Spanish cuisine and the work of chemist, Hervé This. From here Degeimbre began exploring the realm of molecular gastronomy, tapping into his earlier interest in pharmacy along with his love of cooking. Four years later, in 1997, L'Air Du Temps opened and a year after he was awarded his first Michelin-star; the second followed in 2009.

Having never done any culinary studies, Degeimbre has spent the past decade understanding the pure essence of cooking and learning about the physico-chemical food transformation process. Local ingredients are vital to his high concept cuisine – he loves scallops, pigeon and beetroot and maintains his own one hectare vegetable garden – and uses technology such as sous vide, ultrasonic devices, immersion heating and even an ultrasound technique of his own invention. "This can extract the aromatic molecules without adding chemicals," he says.

The 'Stars of Stars' is the fourth instalment in Crown's innovative Michelin Star focused 'Stars' series, following on from 'Stars of Europe' (2009), 'Stars of America' (2010) and 2011's 'Stars of Spice'. The other seven guest chefs for 2012 are Italy's Luisa Valazza, France's Thierry Marx, Serge Vieira, Stephane Bour and Jacques Marcon, Tokyo's Jun Yukimura and Hong Kong's Mok Kit Keung.

For further information or to obtain high resolution images, please contact:

Melissa Pinder
Media Relations Senior Coordinator
Crown Entertainment Complex
T +61 3 9292 8610
M +61 401 182 281
E mellisap@crownmelbourne.com.au

Tara Bishop
Media Relations Manager
Crown Entertainment Complex
T +61 3 9292 8673
M +61 422 003 549
E tarab@crownmelbourne.com.au



CROWN PRESENTS 

STARS OF STARS 2012

6-18 MARCH

MEDIA RELEASE



Dinner with Sang-Hoon Degeimbre

Venue: Number 8 restaurant & wine bar

Date: Wednesday 14 March 2012

Cost: \$250.00 per person

Bookings: Reservations are essential and can be made by contacting +61 3 9292 7899

Sang-Hoon Degeimbre feature menu

Venue: Number 8 restaurant & wine bar

Cuisine: Modern gastronomy

Dates: Tuesday 13 - Sunday 18 March 2012

Bookings: Reservations are essential and can be made by contacting +61 3 9292 5777

Star cooking class

Venue: Culinarium Training Kitchen, Crown Metropol

Date: Friday 16 March 2012

Cost: \$295.00 per person including dinner at Number 8 restaurant & wine bar

Bookings: Reservations are essential and can be made by contacting +61 3 9292 5731

