27 FEBRUARY – 8 MARCH 2020

A PART OF THE PROCEEDS WILL GO TO SUPPORT THE AUTISTIC THAI FOUNDATION

FOR RESERVATIONS, PLEASE CONTACT +66 (0)2 079 7000
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The 137 Pillars Organic Gourmet Festival (137POGF) is a celebration of food, wine and sustainable produce. Four Michelin-starred chefs and four renowned mixologists showcase their talents at this gourmet extravaganza. At a series of gala dinners and Sunday brunches, each of the chefs turn the spotlight on Asian cuisine and local sustainable produce. The dinners are followed by an after-party where the top mixologists blend, shake and craft their signature concoctions. The Organic Farmers’ Market on the Jamjuree Lawns features some of the biggest local names in organic produce such as rice, seafood and vegetables, a range of organic and biodynamic wine, and freshly prepared food. A part of the proceeds from the festival will go in support of the Autistic Foundation of Thailand.

BRING YOUR APPETITES ALONG

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THE AUTISTIC THAI FOUNDATION

A non-profit social organisation, The Autistic Thai Foundation is committed to sustainably supporting, bringing value, and elevating the quality of living of individuals with the autism spectrum disorder. The Art Story project supported by the vocational training centre of The Autistic Thai Foundation encourages these people with special needs gain their self-development with pride through the creation of exceptional art pieces. These one-of-a-kind artworks are made into various types of products.
### THE FESTIVAL PROGRAMME

#### ORGANIC FARMERS’ MARKET
- **27 February & 5 March**
  - (Thursday at 4 - 10 p.m.)
- **28 February & 6 March**
  - (Friday at 4 - 7 p.m.)
- **29 February - 1 March & 7 - 8 March**
  - (Weekend at 11 a.m. - 7 p.m.)

#### GALA DINNER
- **6:30 p.m. Pre-dinner Cocktails**
  - at Nimitr Terrace
- **7 - 10 p.m.**
  - at Bangkok Trading Post Bistro & Deli

#### AFTER PARTY
- **10 p.m. - midnight at Nimitr**
  - THB 2,500++ per person

#### SUNDAY BRUNCH
- **11 a.m. - 3 p.m.**
  - at Bangkok Trading Post Bistro & Deli
  - THB 2,800++ per person

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**Sunday 1 March**
- Chef Thaninthorn Chantrawan
- Chef Maxim Baïle & Chef Nanang Prasetya Aditama

**Sunday 8 March**
- Chef Malcolm Lee & Chef Masafumi Hamano

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**28 February**
- **CHEF DAVID THOMPSON**
  - AAHARN (HONG KONG)
  - THB 7,000++ per person

**29 February**
- **CHEF THANINTHORN CHANTRAWAN**
  - CHIM BY SIAM WISDOM (THAILAND)
  - THB 6,000++ per person

**6 March**
- **CHEF MALCOLM LEE**
  - CANDLENUT (SINGAPORE)
  - THB 6,000++ per person

**7 March**
- **CHEF MASAFUMI HAMANO**
  - AU 14 FEVRIER (FRANCE)
  - THB 7,000++ per person

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**29 February**
- **MEL CHAVEZ**
  - (Tippling Club, Singapore)

**29 February**
- **NIKS ANUMAN**
  - (Teens of Thailand & Asia Today, Bangkok)

**6 March**
- **KRIS DU**
  - (Speak Low, Shanghai)

**7 March**
- **PONGPAK SUOTHIPONGSE**
  - (Sorrento, Bangkok)
Enjoy a wonderful outdoor shopping experience at the vibrant Organic Farmers’ Market. Over 15 producers will sell their locally-grown fruits and vegetables, fresh meat and seafood products, coffee, chocolate, cheese, and even organic and biodynamic wines. Support our mission to encourage local food producers and connect the community to fresh food by shopping at our Organic Farmers’ Market.

LIST OF VENDORS

ROYAL PROJECT FOUNDATION
KAD KOKOA
FARMSUK EATABLE FLOWERS
BUTCHER SHOP BY ARNO’S
KLONG PHAI FARM
IMM RICE
HILLPOP
LE CORDON BLEU
OYSTERKINGZ
BB&B
WINE GARAGE
IWS INDEPENDENT WINE & SPIRIT
WINE PRO

AUTISTIC THAI FOUNDATION
S.E.A. BEVERAGE COMPANY
ITALASIA
UNITED BEVERAGE
CAPTAIN HOOK’S SMOKEHOUSE
ORGANICS & CO
GOOD NATURAL CO., LTD.
LINETHAI FOOD & GROCERY
SPRING CORNER
ANTICALUNA
VIVIN
BARN NA CHOUX
PERNOD RICARD
Chef David Thompson

Renowned Australian chef, David Thompson began his love affair with Thai cuisine after an impromptu visit to the country 26 years ago. His meteoritic rise to fame began in 2001 when he opened the first Nahm restaurant at Como’s Halkin Hotel in London. Within six months it won its first Michelin star making it the first Thai restaurant to receive the coveted red star.

Nine years later he closed down the restaurant and moved to the country whose cuisine had inspired him. He re-opened Nahm at the Metropolitan Hotel in Bangkok, and in 2013 was ranked No. 32 on the World’s 50 Best Restaurants list. The following year he claimed the top spot on the Asia’s 50 Best Restaurants list in 2014.

In 2015, Thompson launched Long Chim, his first Thai street food restaurant in Singapore, which he has since expanded with branches in Melbourne, Sydney, Perth and Seoul. One year later he was presented with the Diners Club Lifetime Achievement Award at the Asia’s 50 Best Restaurants for changing the face and reputation of Thai food globally.

After 18 years with Como Hotels, Thompson left Nahm in 2018, to focus on other projects. His new food group, Aylmer Aaharn, recently opened Aaharn, his first restaurant in Hong Kong, and also announced a collaboration with London-based Leon, a casual restaurant chain to create “Tuk Shop”, a new venture focusing on Thai curries, noodles and rice dishes. Thompson is also the author of three cookbooks: Classic Thai Cuisine, Thai Food, and Thai Street Food.

GALA DINNER

THB 7,000++ PER PERSON
28 FEBRUARY
7 - 10 P.M.
AT BANGKOK TRADING POST BISTRO & DELI
Chef Noom was best known for his stint on “Iron Chef Thailand” until he took over Chim by Siam Wisdom and won a star. He spent 14 years working in some of London’s hottest restaurants, including Zuma, Roka, Patterson’s, Momo and Sketch, before returning to Thailand where he was spotted by the TV producers of Iron Chef Thailand and his modern European culinary training was pitted against other competing chefs.

In 2016 he took over the fine dining restaurant Chim By Siam Wisdom. Instead of taking it in a modern European direction, he researched Thai culinary history and revived Royal Thai cuisine. His menu is full classic dishes that include centuries-old recipes prepared using modern techniques gained from his overseas experiences. One of his signature dishes is Tom yum Plachon Bo-Larn, a variant of tom yum soup from the early 19th century. It incorporates snakehead fish in a chunky spicy red broth redolent with herbs, shallots and his blend of nam phrik phao, a smoky chilli jam. Chim by Siam Wisdom was recognised with a Michelin star in the inaugural edition of the Michelin guide in 2018, and again the following years.

GALA DINNER MENU

THB 6,000++ PER PERSON
29 FEBRUARY
7 - 10 P.M.
AT BANGKOK TRADING POST BISTRO & DELI

Miang Kham
vegetables wrapped in betel nut leaves

Mar Hor
handcrafted pineapple with caramelised peanuts

Smoked Eggplant
grilled eggplant with chilli and garlic mousse

Cured Scallops
lightly cured Hokkaido scallops with somsa and truffle dressing

Pla Goong
prawn ceviche

Tom Prert Pla
smoked fish broth with fish of the day

Intermezzo
fruit sorbet

Choo Chee Goong Mae Nahm
grilled river prawn with red curry sauce

Nua Yang Jim Jeaw Makrau
grilled Charolais beef with aubergine and chili relish

Banana Fritter
with burnt honey ice cream
CHEF MALCOLM LEE

The head chef and owner of Candlenut in Singapore, Malcolm Lee is committed to creating inspired Peranakan dishes, celebrating Peranakan culture and the joy of gathering around good food with family and friends.

A Peranakan himself, Chef Malcolm Lee does not deny his initial passion for cuisines of the West. Working in food establishments in the United States, and operating a Western café-bar during his university days, he was set on recreating all that he had experienced overseas. However, Chef Lee’s rediscovery of familiar Asian flavours came after he became the very first Singaporean recipient of the Miele Guide Scholarship, which won him a place at the At-Sunrice GlobalChef Academy. His time there enabled him to re-experience his Asian culinary roots and played a large role in his decision to preserve Peranakan cooking.

Bringing these experiences together, Chef Malcolm Lee seeks to serve his heritage by presenting Peranakan cuisine that follows traditional family recipes. At Candlenut, he serves up refined dishes that preserves the essence and complexities of traditional food, with astute twists that lift the often-rich dishes to a different level. His hard work and passion for heritage cuisine were acknowledged when Candlenut became the first Peranakan restaurant to receive the acclaimed Michelin star in 2016, and subsequently from 2017 to 2019, for four consecutive years.

CHEF MALCOLM LEE

CANDLENUT (SINGAPORE)

Awards

GALA DINNER MENU

THB 6,000++ PER PERSON
6 MARCH
7 – 10 P.M.
AT BANGKOK TRADING POST BISTRO & DELI

Appetiser Trio

Kueh Pie Tee Shell, Boston Lobster, Yeye Curry
Kueh Bakar Berlauk with Spiced Chicken
Pork/Lamb Satay, Kicap Manis Glaze

Crab Curry, Khanom Chin Noodles
Ikan Chuan Chuan, Barramundi Fillet, Fermented Soybean & Ginger Sauce
Blue Pea Nasi Lemak, Beef Rendang, Sambal Merah

Mandarin Orange Shaved Ice, Red Dragon Fruit Granita, Mint
Buah Keluak Ice Cream, Kad Kokoa Chocolate, Salted Caramel, Chilli, Warm Milk Chocolate Sauce
CHEF MASAFUMI HAMANO

As chef-owner of Au 14 Février Saint-Amour-Bellevue in the rural French town, Masafumi Hamano blends all his culinary experience with his passion for the craft and the joy it brings into his cuisine. His aim was to create a restaurant that could be appreciated by local French guests in more rural areas, not in large cities or tourist hotspots, and the chef has certainly managed to achieve this with his two-Michelin-starred restaurant.

Born in Itoshima City, in the Fukuoka Prefecture of Japan in 1975, Hamano began learning to cook as his parents were busy on the farm throughout the day.

Before culinary school, he worked in a hotel kitchen washing dishes, where his fascination with cooking manifested itself as he watched the chefs produce one incredible dish after another. He then went to study at the Nakamura Cooking Confectionery Vocational School in Fukuoka City. After graduating in 2004, he went to France and worked at La Rochelle under Chef Hiroyuki Sakai, who became his first mentor in French cuisine.

In 2007, Hamano became the Chef of “Au 14 Février Saint-Valentin”. Under his helm, the restaurant earned one Michelin Star in 2012. In 2013, Hamano opened his own independent restaurant “Au 14 Février Saint-Amour-Bellevue” which was awarded one Michelin Star in 2014, and two Michelin Stars in 2018. The accolade was unprecedented in a rural area such as Au 14 Février Saint-Amour-Bellevue, especially since the restaurant is only run by Japanese.

GALA DINNER MENU

THB 7,000++ PER PERSON
7 MARCH
7 – 10 P.M.
AT BANGKOK TRADING POST BISTRO & DELI

Amuse Bouche

Rock Lobster Poché À La Façon “Flower Roll”
poached rock lobster with flower roll

Kinmedai Cuit À La Vapeur,
Sauce Bouillabaisse
steamed Kinmedai fish
served with bouillabaisse sauce

Granité
granita

Filet De Veau Roti
roasted veal loin

Dôme Au Chocolat Blanc
white chocolate dome

Mignardises Sucrés
petit fours

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poached rock lobster with flower roll

Kinmedai Cuit À La Vapeur,
Sauce Bouillabaisse
steamed Kinmedai fish
served with bouillabaisse sauce

Granité
granita

Filet De Veau Roti
roasted veal loin

Dôme Au Chocolat Blanc
white chocolate dome

Mignardises Sucrés
petit fours
THE ART OF MIXOLOGY
AFTER PARTY
10 P.M. - MIDNIGHT AT NIMITR | THB 2,500++ PER PERSON

28 FEBRUARY
MEL CHAVEZ
(TIPPLING CLUB, SINGAPORE)
His love of flipping bottles and shakers has seen him win many flair bartending shows, including the top spot at National Cocktail Competition Singapore 2015, Mocktail Category. He followed it by making it to the finals of The Diplomatico Rum World tournament, and was also a finalist of the Diageo World Class Singapore division 2018.

29 FEBRUARY
NIKS ANUMAN
(TEENS OF THAILAND / ASIA TODAY, BANGKOK)
One of the best-known names in the Thai bar scene, Niks Anuman-Rajadhon's Teens of Thailand has won numerous awards in Thailand and around the region including Best Bar at The Bar Awards Bangkok 2017. It has been ranked on the Asia's 50 Best Bars listing from 2016 to 2019.

6 MARCH
KRIS DU
(SPEAK LOW, SHANGHAI)
A true trailblazer of the bar industry, his style combines the creativity of modern American drink-making with the more delicate practices of Japanese and Chinese bartending. His popular bar Speak Low was placed seventh at Asia's 50 Best Bar Awards 2019, and ranked top 20 at the World's 50 Best Bars Award 2018.

7 MARCH
PONGPAK SUDTHIPONGSE
(SORRENTO, BANGKOK)
Pongpak "Ton" Sudhipongse was named runner up of the World Class Thailand Bartender of Year 2014. A year later he claimed the top spot, and was also named one of the Global World Class Top 20 Best Bartenders of the Year in 2015. In 2019, he took the premier spot at a global whisky cocktail competition in Scotland.
Join us for two sumptuous brunches in March 2020. Chef Thaninthorn “Noom” Chantrawan from Chim by Siam Wisdom, 137 Pillars Suites & Residences Bangkok executive Chef Maxim Baile and Chef de Cuisine Nanang Prasetya Aditama from fine-dining restaurant Nimitr host the first on 1 March with a fantastic range of Asian delicacies. In the second one on 8 March, top chefs Malcom Lee and Masafumi Hamano wow guests with their inimitable culinary styles.