



Disciples Escoffier

Greater China

埃科菲(中国)西餐厨师联谊会

弘扬和推动烹饪业的协会

Association pour la transmission et l'évolution de la Cuisine

Http://www.disciples-escoffier-china.org---http://www.disciples-escoffier.com



Dear Fellow,

The next Epicurean dinner will be in Lane Restaurant with Chef Mahi...! let him introduce himself and explain this vision of our art...

Don't miss this date...it will be a great moment!

Robert Fontana

D O E

Avant-garde cuisine

Chef W.Mahi

From the Vintage to the future...

Chef William Mahi in Shanghai Lan decides to make you discover its brand new culinary creations of avant-garde: His new techniques from French basic techniques very influenced by San Sebastian as the contours of the MEDITERANNEE of Monaco Beirut, rich in color, flavor and compliance with mastery of taste.

Powders, pipettes, foam, street food, textures...?

This is an opportunity for China and Shanghai on the eve Expo 2010 to welcome among its many restaurants 'Butterfly by William Mahi' in Lan 'one imagination' culinary futuristic and afford the Epicureans this imaginative set scene, his technical mastery of fish and pastry specialist he is.

Consider as one of the best technicians of the young French generation current in the spirit of William meaning a lack of current global cuisine is the cuisine created by cutting big names and very often put in the dustbin.

'Today we arrive in 2010 and I and my team want to re-create a good salad Nicoise 2020? Put a naked pizza? Why not a hamburger restructuring? Floating like an island and never imagined designing you do re-falling in your childhood or we remind you that trip you took with your parents 20 years ago or 40 years are for the most part the identity of taste that France is the world heritage which I think has been well represented by Mr. Paul Bocuse and exporter ABROAD very well and reinterpreted by such countries as: Japan, China ... or you can find tables has feelings!'

'All my cooking techniques of avant-garde that illustrate the new trends in haute cuisine, where Spain and some leaders reign supreme in the world:

Ferran Adrià, Juan Maria Arzak, Martin Berasategui, Santi Santamaria, Subijana, Gianluigi Bonelli ... part of the avant-garde movement: that of a mouthful of food aromas, vapors, fumes, broths, herbal teas and emulsions, juggling between the softness, the creamy, flowing, crunchy, heat, cold, using product wafers and tasty. This stunning new map reflects the course of Mahi Chief William in three generations of chefs, as well as its revenue more technical'.

An innovative kitchen where imagination conduct one wish ... one of pleasure and emotional shock!

Expect the unexpected...

...Oyster d' Avant Garde by William Mahi at LAN Shanghai

Oysters foam Caviar Salt Vintage styl

Raviolis Translucid iodized Oysters Duck liver Tomatoes

Sea bass Purple basil30 seconds

Poached Bubble eggplants

Heather Paris to Shanghai

Where: Papillon, Lan Club, 102 Guang Dong Road, Shanghai,200002, China

Price (wine included):RMB400 (Escoffier member) RMB500 (non-Escoffier member)*

Reservation: Call 86. 1 52.21.10.57.26

Email: epicurean.d@disciples-escoffier-china.org



Thank to Emmanuel Souliere and his team for the last dinner... You can feel the happiness in these pictures.



Huître Cadoret®

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法国佳得铎生蚝



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