

## Emmanuel Stroobant

### Art of Cuisine – designer food by Emmanuel Stroobant

**Where:** Henry Jones Art Hotel Harbourside Restaurant

**When:** Wednesday, 27 May 2009

**Who:** Emmanuel Stroobant with Andre Kropp,  
head chef, Henry Jones Art Hotel Harbourside Restaurant



#### About Emmanuel Stroobant:

Chef Emmanuel Stroobant's early training was in the Michelin star restaurants of Belgium where he was born. It was during these formative years he developed a strong understanding of the intricacies of classical French cuisine and in 1987 he was named "Best Apprentice Chef" in 1987/88 in Belgium. Stroobant opened his very own restaurant, Le Bal, in his home town, Liege, at the tender age of 23 but the world soon beckoned and Stroobant moved to Australia.

It was in Australia he fell in love with Asian cuisine and its fusion with European style cooking. This new exotic world of ingredients and flavours lured him to Malaysia and eventually Singapore. He was awarded 'Best Expatriate Executive Chef' by World Asia Media Malaysia in 1999 and 'Chef of the Year' 2002 and 2006 Awards for Excellence at the World Gourmet Summit. His Singapore restaurant, St Pierre was awarded 'Best New Restaurant' 2002 and 'Most Innovative Menu' in 2002, 2004, 2005 and 2007 by *Wine and Dine* magazine, Singapore and 'Best New Restaurant' Awards for Excellence at the World Gourmet Summit for two consecutive years from 2002 to 2003 and for Restaurant of the Year in 2007. His cuisine borrows the detailed discipline and technique of Europe while weaving through subtle Asian influences. Think unagi and escargot married together in a wild mushroom broth. The menu at St Pierre changes seasonally but signature dishes such as his lauded take on the classic French dish, pan-fried foie gras with caramelized apple and old porto sauce, remain.

Stroobant's style has been described as cutting edge and ever evolving. He has been said to respect but not follow the culinary Holy Grail and cites Tetsuya Wakuda, Pierre Gagnaire and Ferran Adria as his biggest influences. St Pierre is the only restaurant in Singapore to be made a member of the prestigious international association for luxury hotels and restaurants, Relais & Chateaux. Other restaurants in the St Pierre group include San Marco, Picotin, Brussel Sprouts and Saint Marco.

**For more information, interviews with the guest chefs and images please contact  
Melissa Parker at The Mod Comms Group Melbourne on 0416 033 770 or  
[melissa@modcommsgroup.com.au](mailto:melissa@modcommsgroup.com.au)**