




Soneva Kiri



An exquisite taste
of Michelin-starred luxury

29 OCTOBER, 2016



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The brightest stars have emerged exclusively for one night to create a truly spectacular dining experience at Soneva Kiri, a luxury retreat nestled on the unspoiled island of Koh Kood amidst tropical rainforest and against the cobalt blue of the Gulf of Siam.

A 60-minute private flight from Bangkok, Soneva Kiri is peace personified. Explore hillsides blanketed by ancient rainforests, float in your private infinity pool.

Watch movies on the big screen under a blanket of stars, or sample a choice of 350 carefully selected labels from our Wine Cellar.

Thanks to The Den, a giant moulded bamboo playground, little ones can leave their own footprints too.



The Michelin-starred culinary craftsmen

Inspiring a lifetime of rare experiences, Soneva Kiri invites culinary aficionados to indulge in an extraordinary weekend getaway that blends the beauty of nature with the passion and talent of six Michelin starred chefs. With 10 Michelin stars between them, the gathering of super chefs is led by Henk Savelberg, renowned owner of modern European restaurant '[Savelberg](#)' in Bangkok.



Culinary explorations

Indulge in an innovative and elaborate weekend culinary retreat at Soneva Kiri. After discovering the the unspoiled beauty of this nature-inspired sanctuary, sit down to an intimate six-course dinner by six Michelin-starred European chefs, and explore the elaborate art of gastronomy against breath-taking skylines at The View restaurant.

Meet the Masterchefs

Handpicked from some of the most celebrated restaurants in Europe, the six Michelin starred chefs joining us at Soneva Kiri bring with them a rich tapestry of talent and technique. With each bite, discover the unforgettable taste of excellence.



Cees Helder

Dutch chef Cees Helder is the former owner of the revered Parkheuvel restaurant in Rotterdam and the first chief cook in the Netherlands to acquire three Michelin stars. Helder's culinary style is the perfect combination of simplicity and sophistication, captured perfectly in his famous grilled turbot dish.



Martin Kruithof

Chef Martin Kruithof is the owner of De Lindenhof, one of the finest restaurants in Holland. His culinary prowess has earned him international recognition as well as two Michelin stars. Kruithof is always on the lookout for innovative combinations which are as pleasing to the eyes as they are to the tastebuds.



Raymond Prinsen

Prinsen, a master at fine French cuisine, took over the reigns of the restaurant De Stenen Tafel in 1994. Under Prinsen's leadership and guidance, the restaurant earned one Michelin star from 1999 to 2011.



Henk Savelberg

Renowned Dutch Chef Henk Savelberg has the distinction of being awarded a Michelin star in four different restaurants across the Netherlands. After delighting VIPs and celebrities with his exquisite culinary creations as a visiting chef in Thailand, he then decided to open the self-named Savelberg in Bangkok, his first restaurant outside his home country.



Jarno Eggen

Jarno Eggen is the owner and head cook of restaurant De Groene Lantaarn, in Zuidwolde, Netherlands. It is a fine dining restaurant that was awarded one Michelin star from 2011 to 2015 and a second star for the year 2016. Eggen's talent and passion has helped him pass the Master Pilot, SVH Master Chef, the highest degree of professionalism in the hospitality industry.



Wilco Berends

Berends is the owner and head chef of the quaint French restaurant De Nederlanden, located in Vreeland, Netherlands. The 40-seat restaurant earned one Michelin star in 1958 and 1959 and one Michelin star in the period 1999 to present. Additionally, Gault & Millau awarded the restaurant 17.0 out of 20 points for its exemplary offering.



6 course menu

Amuse-bouche

Canape steak tartar
Steamed sesame bread with zure zult sweet and sour cucumber
Macaron biscuit with apple and black pudding
Mille-feuille with steamed Mackerel
Wakamé cone, sesame and Tuna
Dutch Herring with apple

Starter (By Wilco Berends)

Oyster with passion fruit and fresh ginger.
Oyster with black bean, spring onion and marinated shiitake.
Oyster with citrus, soy and Alaska king crab.

First In between (By Raymond Prinsen)

Raw marinated scallop with North Sea crab, avocado and cream with Tzar-Gold caviar.

Second In between (By Cees Helder)

Tortellini of lobster with dill, yellow watermelon and cucumber, coconut and curry sauce crumb.

Main course (By Henk Savelberg)

Poached North Sea turbot filet with sugar snaps, capers, grapes & potato sauce.

Main course (By Martin Kruihof)

Beef citron with poultry liver mouse & truffle.

Dessert (By Jarno Eggen)

Chard - Sorrel dessert.

Sweets

Selection of Marou chocolate.





Contact

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