

News



THE RITZ-CARLTON

ASTANA

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MICHELIN STARFALL IN NUR-SULTAN: MICHELIN STAR CHEFS ARE COMING TO THE RITZ-CARLTON, ASTANA

NUR-SULTAN, October 28, 2019 Specially invited by The Ritz-Carlton, Astana, two guest-chefs are set to present to you sophisticated elegance and culinary art of Michelin dining this November through specially designed menus.

Bernhard Reiser, one Michelin Star. 7-8 November 2019

Bernhard Reiser is the owner of two Michelin star restaurants: “Louvre” in Rothenburg ob der Tauber (from 1996 to 2002) and the “Restaurant REISERS am Stein” (from 2002). Bernhard is also a nutrition consultant for athletes and a host of his own culinary show «Frag den Reiser» on German television. During the two-day visit, Bernhard Reiser is going to hold a workshop and a dinner. During the workshop, participants will learn the recipe of a traditional German dish, Maultaschen. On November 8 at Mökki restaurant, a dinner will be held together with Embassy of the Federal Republic of Germany to celebrate the 30th Anniversary of the fall of Berlin Wall. The Chef has composed a menu that comprises traditional German dishes; Veal cutlet with red radish potato salad; Pike perch horseradish gratin; Forest mushrooms and cream cheese Maultaschen with caramelized onion lettuce; Rhineland style sweet and sour braised beef, red cabbage and sautéed potato muffin; REISERS Emperors blini soufflé, salted caramel and white almond ice cream.

Oliver Glovig, two Michelin Stars. 21-24 November 2019

Having spent the past 20 years in Italy, Chef Oliver Glovig managed to achieve a rapid success and score not one but two Michelin stars for his first restaurant. These days, Oliver is working on several restaurant projects worldwide. During our culinary events in Mökki, Oliver Glovig will take on the finest dishes from Italian cuisine. Just for the dinner in Mökki, Oliver has come up with an exciting menu full of Italian delicacies; Raw langoustine with artichoke heart and

burrata, Rabbit tortelli “cacciatore style” with chanterelles, Sea bass with eggplant caponata and basil pesto, Veal cheek with tomato bread cream, mussels, pecorino cheese and mint, Babà with lemon jelly, yogurt foam and chili pepper sorbet.

“We are proud to welcome Michelin Star Chefs at The Ritz-Carlton, Astana. The skills of the guest chefs, with several Michelin stars to their names, are guaranteed to spoil your taste buds and leave very fond and long-lasting memories of such exquisite gastronomic experience. Given the preferences of Kazakhstani people, we are sure that well-thought-out combinations of ingredients in every dish will leave no food enthusiast indifferent. We strongly recommend to book tables in advance as the number of places restricted”, – says Tony Coveney, General Manager of The Ritz-Carlton, Astana.

It is possible to make a reservation by phone or email:

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About The Ritz-Carlton, Astana

The Ritz-Carlton, Astana is a modern and unique luxury hotel in Astana, built in the new center of the capital. The hotel is part of the multifunctional complex, Talan Towers. This state of the art facility presents 157 luxurious guest rooms and suites overlooking Astana's skyline of contemporary architecture and cultural monuments. Its guests can expect a special atmosphere of hospitality, fine dining and unmistakable Ritz-Carlton service.