

# Dharshan Munidasa at the World Gourmet Festival



Dharshan explaining the dishes at the dinner



Garlic chilli freshwater prawn

Dharshan Munidasa, Chef and Restaurateur was invited to cook at the 17<sup>th</sup> World Gourmet Festival held at the Anantara Siam Bangkok Hotel. He featured some of his signature dishes from Nihonbashi and Ministry of Crab, two restaurants currently ranked on Asia's 50 Best Restaurants. This event included eight other high profile chefs namely, Anthony Genovese, Kanesaka Shinji, Mauro Colagreco, Hideaki Sato, Josean Alija, Marco Stabile, Ana Ros, and Bobby Chin. Each chef conducted two dinners at the Anantara Siam Bangkok Hotel's restaurants. Dharshan featured a six course curated menu. Guests were treated to a menu that included the Nihonbashi Tomato Soup, Olive Oil Kake Tai Cha and Foie Gras with Teriyaki Rice; and the iconic dishes of Ministry of Crab - Garlic Chilli Freshwater Prawn, Pepper Crab and Crab Curry. Earlier on, in a special masterclass to a few individuals, Dharshan demonstrated how to prepare Ministry of Crab's Baked

Crab and one of its signature dishes, Garlic Chilli Crab.

Commenting on the occasion, Dharshan said, “it was indeed an honour and privilege to be invited to cook alongside some of the industry greats at the World Gourmet Festival. The Team at Anantara Siam Bangkok Hotel were exceptional in helping us plate up two dinners one after another. The positive reviews and feedback we received from the guests gave us the strength to keep doing what we do and maybe one day open a Ministry of Crab in Bangkok!”.