

SEAFOOD UNDER THE STARS 2019

MICHELIN INSPIRED COOKING BY CHEF MARKUS DYBWAD

Seafood from the Cold, Clear Waters of Norway

Seafood under the Stars is an annual event held annually at the Norwegian Ambassador's residence in Bangkok. Fresh Norwegian seafood is flown in for the occasion with Chef Markus Dybwad's signature dishes being served from the evening's live stations. This is the Thai-Norwegian Chamber of Commerce's flagship event with more than 200 high-profile guests and important stakeholders of Norwegian companies in Thailand.

Date: **Thursday, 24 January 2019**

Time: **18.30 – 22.00 hrs.**

Venue: **Residence of H.E. the Norwegian Ambassador**
74 Sukhumvit Soi 38

RSVP: secretary@norcham.com by 15 January 2019



Chef Markus Dybwad

With a record of accomplishment from Michelin starred restaurants such as Restaurant Bagatelle in Norway, Heston Blumenthal's The Fat Duck in UK, Iggys and Equinox in Singapore, Norwegian born Chef Markus Dybwad is taking his experience to Asia to give you the best of what can be offered of cold water seafood. Chef Markus has through his curious nature been introduced to the traditional Norwegian cooking, the fine dining cuisine of the Fat Duck, the French style in Paris, and through nearly three years around Asia, the Eastern palette. This has developed into a food philosophy where styles, flavours and traditions are pieces of the puzzle leading to the ultimate moment of the guest satisfaction.

Event generously co-sponsored by