



GASTRONOMY EXTRA | ORDINAIRE

Chef Gianluigi Bonelli heads g.e, a new exciting restaurant at The Luxe Manor - *Every dish in the name of creativity* –

Food lovers prepare – Executive Chef Gianluigi Bonelli is back - and ready to entertain your taste buds once again as he takes the helm at **g.e** [gastronomy extra |ordinaire] a modern fine dining restaurant set to open at The Luxe Manor in April 2011. All dishes here come together lead by Chef Bonelli's unquenchable creativity that can be inspired by the most unlikely visions: from a flower composition in a book to early morning rain.

Background and information

At a young age, Chef Bonelli learnt in his father's butchery the values of hard work, honesty and the search for the best product. In his twenties he worked in various traditional restaurants because he believed that evolution could only come by understanding tradition first. After chopping tomatoes and washing salad for a few years without asking for more, his path became clear: he would become a professional chef.

He travelled the world to understand other cultures: Osaka to appreciate blue-fin tuna, Sydney to experience true multicultural cuisine, Germany to learn the classics, on a cruise ship in the US to comprehend big production and finally France to discover the history of cooking. Step by step, from one intelligent move to the other he became the chef that he is today.

His professional evolution was marked even more profoundly by his experiences in exceptional Michelin starred restaurants. He worked at **Don Alfonso 3*** Michelin** in southern Italy because he had to learn what was a good pasta, a tasty eggplant, a real orange. He moved to **Le Calandre 3*** Michelin** in Padova because he needed to understand what were good bread and a perfect dessert. At the same time, he learnt to manage a top restaurant, from the kitchen to the laundry. He moved to **Ja Navolge 1* Michelin** where he learnt from a great master the simplicity of creative visual order. But the zenith of his development was reached when he landed a job at well-known **El Bulli 3*** Michelin** where he finally found what he was looking for: pure creativity and pure belief in something different. After that, he needed one last stop to fortify his professional formation. He found that at **The Fat Duck 3*** Michelin** where he learnt the chemistry, the study and the method to create a perfect dish.

In 2002, a seasoned and determined Chef Bonelli arrived in Hong Kong to head the kitchen at KEE Club. He was the first on the scene to introduce a style of cooking that was so different and unpredictable. He gradually carved a name for himself and today the world of gastronomy agrees that he's one of the few

young chefs to keep an eye on. With his commitment to continuously challenging himself, Chef Bonelli is part of that new generation of chefs that will bring us the future of cooking.

Recognition and other projects

In year 2004, he was invited to be at the “Best of the Gastronomy” culinary congress, in San Sebastian Spain. In year 2006 he was one of few international chefs to be part of “Hangar-7” in Salzburg, Austria, where only the best are invited.

In 2006, to celebrate his 20th anniversary in the kitchen, he created and published, *MakeUp*, a cookbook (finalist best book of the year in Beijing) that was a sold out in a few months. He published *Opera Prima* in year 2008, an essay on food and art where his multidimensional philosophy of life and art transpires.

g.e - his latest challenge

Starting from April 2011 at g.e, Chef Bonelli’s creativity is set to impress guests by filling every dish with surprises. Geared with the latest equipments, the best team possible, superior ingredients and a striking décor, Chef Bonelli has all the elements that will enable him to distinguish his cooking from other fine dining restaurants in TST and Central.

Offering three private rooms – Heaven, Hell and Eden plus a surreal decorated main dining room, each presents a unique style to accommodate different occasions and mood. For all private rooms, menus are designed to the taste and need of guests while ala carte menu is presented at the main dining room with choices changing from seasonal ingredients to flavors, refreshing every taste bud from time to time.

At g.e, guests will taste something they will never find in other places in Hong Kong: a *pure extraordinary passion*.

ENDS

About GR8 Leisure Concept Ltd.

g.e is managed and operated by Hong Kong-based hospitality group, GR8 Leisure Concept Ltd, which specializes in investment in, developing and managing unique and interesting hotel and apartment concepts as well as restaurants and bars. GR8 is the creator of the award-winning Hong Kong boutique hotel, The Luxe Manor, service apartment Knight on Wyndham in Central, Hong Kong and in Suzhou China’s first contemporary boutique hotel, Hotel Soul. Besides, it also owns and manages the F&B outlets of Scandinavian Nordic restaurant FINDS, and more. For more information, please visit www.gr8.com.hk

For media enquiry, please contact:

Ms Irene Ma

Tel: (852) 2526 4333

Email: ima@gr8.com.hk