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Michelin-starred Chef Tano Simonato Cooks Up A Storm At Barolo

Beijing China, 4th July, 2017 – World famous Michelin-starred Chef Tano Simonato will be at The Ritz-Carlton, Beijing during 12th to 14th July, to introduce the renowned combination of authentic Italian cuisine at Barolo with Chef Amedeo Ferri.

Chef Tano Simonato comes from Italy, he the owner of the acclaimed restaurant “Tano passami l’olio” in Milan. The essence of Chef Tano’s cuisine is in the name of his restaurant: “Tano” is a diminutive of Gaetano’s given name and “passami l’olio” means “pass me the olive oil”. Since 1995, quality Italian extra virgin olive oil is in the foundation of his tasteful light signature dishes. His cuisine is loved by both customers and critics, the Michelin guide keeps awarding him with a well-earned star. Chef Tano is a master of healthy Italian high cuisine; he barely uses butter and he has more than 40 different extra virgin olive oils to condiment his dishes. As Chef Tano says: “The dream and passion are always leading me and my cooking secret is using the olive oils to keep the flavor of the food, so that the dishes are nutrition and not greasy.

Chef Tano offers a five-course set menu showcasing Red Chard Marinated Dried Codfish with Sweet Garlic Mayonnaise, Langoustines and Red Prawns cooked in Lemon Consommé and Stripped Lamb Rack with Honey on Cocoa and more. He incorporates virgin olive oils and locally sourced seasonal products into the menu to excite your taste buds. He believes for creating incredible culinary experiences, the most essential is keeping the original flavor of the ingredients.

“Gourmets travel around the world to look for the international level cuisine,” said by Patrick Weder, general manager of The Ritz-Carlton, Beijing, “we are delighted to invite Michelin-starred chef Tano to bring authentic Italian cuisine and create unforgettable dining experience.”

Furthermore, every guest will stand a chance to win exquisite crystal glass by Baccarat.

Time: 6:00 p.m. – 10:00 p.m., 12th to 14th July, 2017
Price: RMB 888 net per person, 5 course set menu
Venue: Barolo, 2nd floor, The Ritz-Carlton, Beijing
Reservations: 86.10.5908 8151

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Barolo

Classic Italian cuisine with a modern twist is served in quiet elegance and cozy ambiance of Barolo, where dining provides an exceptional Italian experience, defining the Italian lifestyle in Beijing.

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About The Ritz-Carlton Beijing

The Ritz-Carlton, Beijing, is centrally situated in one of Beijing's most thriving business area – China Central Place, within the heart of the city's central business district, the hotel is 30 minutes away from the Beijing International Airport and offers easy access to the city's historical and cultural landmarks. In a classic Ritz-Carlton style, timeless and elegant, the hotel, designed by HBA design consultants, features 305 well-appointed guest rooms, six exquisite award winning restaurants and bars including Barolo serving authentic Italian Cuisine, Yu serving fine Cantonese Cuisine, Aroma serving world cuisine throughout the day, The Ritz-Carlton Bar, The Lobby Lounge and The Davidoff Lounge. Other exclusive facilities include The Ritz-Carlton Spa, fitness centre, indoor pool with balcony, 1,100 square-meter meeting and conference space, 648 square-meter Ballroom and the only wedding chapel inside a hotel in Beijing.

For more information, or reservations, please visit:

<http://www.ritzcarlton.com/en/Properties/Beijing/Default.htm>

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