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Press Release

International Culinary Institute
1F, VTC Pokfulam Complex, 145 Pokfulam Road, Pokfulam, Hong Kong

**Chef Umberto BOMBANA trained young chefs
at the International Culinary Institute (ICI)**

(Hong Kong, 30 March 2017) World-acclaimed Chef Umberto BOMBANA, the Honorary Advisor of the International Culinary Institute (ICI), and his kitchen team, which includes Steven and Eddie, who are alumni of the Institute, shared their culinary expertise with ICI students earlier this month.

The demonstration showcased four classic culinary dishes of Chef BOMBANA and his team with fusing classical and contemporary elements. The dishes include **Confit Abalone Carpaccio** - sweet pepper, semi-dried tomato, and royal oscietra caviar, **Veal Shank Agnolotti** - porcini mushroom and green herbs, **Mayura Signature Tenderloin** - cheek and truffle jus, and “melanosporum” black truffle and **Marinated Wild Strawberry** - pistachio, vanilla cream and ricotta gelato. Steven and Eddie assisted in the demonstration and attested to the strength of the kitchen team. Chef BOMBANA said, “Steven and Eddie both started out cutting vegetables in my kitchen. Over time, they have progressed and acquired the essential skills which a professional chef should possess.” Chef BOMBANA added, “I am in the front of the house and these people are the one who prepare the delightful dishes”. Having worked with Chef BOMBANA for nearly 10 years, Steven is grateful for Chef BOMBANA’s guidance and said, “I have learnt a lot from Chef BOMBANA and his management team.” Steven shared with the ICI students, “One day, you will be like me. Enjoy your work and be passionate in what you do”.

Chef BOMBANA is an iconic figure in the culinary industry. He is recognised for his culinary excellence and has received numerous international awards including the Best Italian Chef in Asia by the Italian Culinary Institute for Foreigners (ICIF). Starting his culinary venture in Hong Kong in 1993, Chef BOMBANA managed Toscana in the Ritz Carlton Hong Kong until the hotel closed in 2008. After 15 years of services at the Ritz Carlton Hong Kong, he began his personal and distinctive project, namely, 8½ Otto e Mezzo BOMBANA. The restaurant was awarded two Michelin stars in December 2010 and three stars since 2012 for six consecutive years. The restaurant becomes the first and the only Italian restaurant outside Italy to receive such high recognition. In addition to his long list of accolades, Chef BOMBANA is recently presented with The Diners Club® Lifetime Achievement Award for 2017 by The Asia’s 50 Best Restaurants Awards.

Chef BOMBANA is one of the Honorary Advisors of the ICI and supports the Institute in the nurture of culinary talent. Our list of honorary advisors includes other world renowned chefs, including Joan

Roca of El Cellar de Can Roca, Virgilio Martínez of the Central Restaurante & Lanshu Chen of Le Moût.

International Culinary Institute

The International Culinary Institute (ICI) is a member of the VTC group. It aims at developing and training quality talents in culinary art to elevate and sustain Hong Kong’s status as Asia’s wine-and-dine capital. The ICI offers a wide range of high-quality and professional culinary programmes covering European, Mediterranean, American, Asian and Middle Eastern cuisines. With its state-of-the-art facilities, the ICI helps to groom aspiring culinarians to be well versed in international culinary art and skills, supporting their career development in the industry. Website: www.ici.edu.hk

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Captions:

	<p>(Image 1) Chef BOMBANA, one of the Honorary Advisors of the ICI who supports the Institute in the nurture of culinary talent shared his culinary philosophy with the ICI students.</p>
	<p>(Image 2) Chefs Steven and Eddie who graduated from ICI 10 years ago, encouraged the students at ICI to pursue their culinary dreams.</p>



(Image 3) Chef BOMBANA is one of the Honorary Advisors of the ICI and supports the Institute in the nurture of culinary talent. His team skilfully prepared the sophisticated Veal Shank Agnolotti within minutes , impressing all the guests and students at ICI.



(Image 4) Mayura Signature Tenderloin, one of the dishes prepared by Chef BOMBANA, was nicely presented with a contemporary touch.



(Image 5) Chef BOMBANA (front row in the middle) with ICI students after the culinary demonstration