



**THE CHEF SERIES:
DISCOVERY BY CHEF DARREN CHIN
1 to 3 November 2019**



A CULINARY JOURNEY FOR THE INTREPID EPICUREAN

Malaysia, October 2019: Continuing its celebration of the very best in Malaysian hospitality and gastronomy, [The Datai Langkawi](#) welcomes one of the country's most respected and acclaimed chefs, Darren Chin, for the next edition of the resort's relaunched *Chef Series*. From 1 to 3 November 2019, Darren Chin will take up residency at The Datai to present a specially crafted six-course edition of his signature gastronomic menu, fusing classic French culinary techniques with the very best ingredients from around the world and closer to home.

As one of Kuala Lumpur's top fine dining establishments, Darren Chin's eponymous eatery, [DC Restaurant](#), opened in 2014 as his first venture, quickly earning him a reputation as one of Malaysia's best Western cuisine chefs and the launch of his second restaurant [Bref](#), last year. His integration of classical French techniques with the best Asian and international ingredients has won Darren Chin both popular and critical acclaim, including Malaysia Tatler magazine's 'Best Independent Restaurant 2018' and the Golden Cauldron for 'Best All-Round Restaurant' at successive editions of the Malaysia International Gastronomy Festival (2016 and 2018).

Chef Darren Chin's cooking over the years has revelled in absolute freedom: the freedom to explore the world's best ingredients; to support local farmers; explore fresh and exciting wine pairings with new flavour profiles; and the freedom to incorporate techniques from various cultures, all with the single goal of enhancing his guests' experience. Although classically trained at Le Cordon Bleu Paris, Darren Chin is also a proponent of *la jeune cuisine* or young cuisine – cooking that is unpretentious and centred on the freshest ingredients of the day. His specially curated menu for the *Chef Series* will pay homage to the exotic and sumptuous in nature.

Over three days, Darren Chin will present innovative dishes that combine textures and flavours for a unique gastronomic experience for guests at the resort. The event will feature a six-course dinner at the resort's indoor and outdoor The Dining Room venue overlooking the main pool, every evening from 1 to 3 November. The menu will include a selection of Darren Chin's signature dishes including yuzu meringue with fresh crab and an apple and lemon gel; wild Atlantic turbot, quinoa with zucchini and orange, and corn cream; and a butternut squash sorbet served with grapefruit granite, hazelnuts and lime zest. Recently appointed as ambassador of Dom Pérignon in Malaysia, Chef Darren Chin will elevate guests' experience with a journey through a selection of exquisitely paired wines, including those from the acclaimed champagne house.

Chef Darren Chin will also deliver a complimentary cooking demonstration in a laid-back setting by the much-loved The Beach Club on 2 November, before ending his series with a cooking class followed by lunch held at the resort's cooking school, The Dapur on 3 November. Here, guests can enjoy a unique hands-on gastronomic experience of creating and then enjoying their very own culinary delights.

The *Chef Series*, which has welcomed culinary luminaries including the legendary Michel and Sébastien Bras, invites the most celebrated chefs from around the globe to showcase their extraordinary skill and talent at the resort. The most recent edition of the *Chef Series* saw London-born Chef Nelly Robinson from Australia, create an unusual menu based on childhood memories and fairytales, with joyous surprises and twists at every turn.

The six-course dinner at The Dining Room is priced at RM490+ per person and RM780+ per person with wine pairing including Dom Pérignon champagne. The Cooking Class at The Dapur is priced at RM450+ per person. For dinner reservations please call +604 9500 500 or email reservations@dataihotels.com.

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ABOUT THE DATAI LANGKAWI

One of the world's most stunning resorts, [The Datai Langkawi](#), is situated on the northwest tip of the island of Langkawi in Malaysia. Located in an ancient rainforest rich in wildlife and overlooking the tranquil Datai Bay awarded by National Geographic one of the Top 10 Beaches worldwide, the iconic property enchants with mesmerising nature, visionary architecture, understated elegance and Malaysian hospitality. All of the 121 rooms, villas and suites at The Datai Langkawi, including the five-bedroom The Datai Estate Villa, offer breathtaking views of the surrounding nature. Elevated among treetops, set in the very heart of the rainforest and located directly on the coastline, the dining outlets which include the award-winning The Gulai House, The Pavilion, The Dining Room and The Beach Club, pay homage to the exotic flavours and culinary traditions of the region and beyond. Bespoke facilities include The Nature Centre, an educational facility home to resident naturalists and marine biologists, and The Spa featuring Ramuan treatments, a Bastien Gonzales studio and Phyto 5 facials. Leisure facilities include three pools, a state-of-the-art fitness centre at The Health Club; an array of wellness activities including silat and yoga, retail outlet The Boutique stocked with items of beauty within the region, a reserved space to showcase local arts and talents at The Atelier, as well as one of the most scenic golf courses in the world designed by golf legend Ernie Els, The Els Club Teluk Datai. The Datai Langkawi is managed by [Themed Attractions Resorts & Hotels Sdn Bhd](#), an investment holding company incorporated to develop, manage and operate hospitality and attraction destinations.

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