



THE DATAI LANGKAWI ANNOUNCES PART II OF THE CHEF SERIES 2025: THE GOLD LIST

*A line-up of celebrated Michelin-starred chefs continues the culinary journey in the heart of
Langkawi's rainforest*



Langkawi, Malaysia, 22 May 2025: [The Datai Langkawi](#) has unveiled Part II of *The Chef Series 2025: The Gold List*, the highly anticipated continuation of its annual culinary celebration. This second chapter brings together an exceptional roster of some of the world's most celebrated Michelin-starred chefs, including Chef Alain Roux from the UK's *The Waterside Inn*, with each chef offering exclusive dining experiences that combine their culinary philosophies with the natural bounty of Langkawi.

Building upon the legacy of previous editions, part II of *The Chef Series: The Gold List* further affirms The Datai Langkawi's position as a leading destination for gastronomic excellence. Guests will be treated to immersive, one-of-a-kind dining events hosted in the heart of the resort's lush rainforest setting, with the visiting Michelin-starred chefs curating menus that reflect their signature style while incorporating seasonal, locally sourced ingredients, many from the resort's own zero-waste Permaculture Garden.

The Line-Up of Part II of The Chef Series 2025:

- 18 and 19 July 2025: Chef Gert De Mangeleer, Hertog Jan at Botanic, Belgium (two Michelin Stars)
- 4 and 5 December 2025: Chef Thibaut Gamba, Logis De La Cadène, France (one Michelin Star)
- 13 to 17 January 2026: Chef Alain Roux, The Waterside Inn, United Kingdom (three Michelin Stars)

The exclusive culinary events will take place at The Dining Room and The Beach Club, surrounded by the serene ambiance of the ancient rainforest, as well as on the resort's newest addition, the Gadis Pulau Catamaran. The 54-foot catamaran departs from the pristine shores of Datai Bay to unveil Langkawi's breathtaking landscapes, complemented with sunset champagne and canapés with a Michelin-starred touch, it offers an unmissable experience.



Stephane Duvacher, General Manager of The Datai Langkawi, shares: "The continuation of *The Chef Series 2025* with this incredible Part II line-up reaffirms our ongoing dedication to bringing the finest culinary minds to our rainforest paradise. From the legendary Alain Roux to the innovative Gert De Mangeleer and the creative Thibaut Gamba, each chef offers something entirely unique. These are not just dining experiences – they are cultural and sensory immersions, grounded in sustainability and inspired by the natural magic of Langkawi, reflecting our shared ethos of environmental stewardship and culinary innovation."



Pictured (l-r): Chef Gert De Mangeleer; Chef Thibaut Gamba; Chef Alain Roux.

Chef Gert De Mangeleer (18 and 19 July 2025)

One of Belgium's most celebrated culinary minds, Chef Gert De Mangeleer made global waves with his restaurant Hertog Jan in Bruges, Belgium. Together with his long-term collaborator Joachim Boudens as sommelier, they have become the world's youngest culinary duo to earn three Michelin stars in the span of just five years. After transitioning from the original Hertog Jan to his Omakase-style concept *Hertog Jan at Botanic* in Antwerp, Chef De Mangeleer continues to push boundaries by weaving Japanese traditions with dishes that evolve with the seasons, featuring the freshest produce from the on-site gardens, ensuring that every meal offers a new and exciting palate adventure. Immediately after the opening in 2021, the restaurant was awarded 2 Michelin stars and 18/20 in Gault Millau. His participation in The Chef Series 2025 promises a deeply thoughtful and immersive gastronomic journey.

Chef Thibaut Gamba (4 and 5 December 2025)

A rising star in the French fine dining scene, Chef Thibaut Gamba leads the Michelin-starred *Logis De La Cadène*, one of Saint Émilien's oldest restaurants, part of the prestigious Château Angelus estate. Chef Gamba's cuisine is inspired by the elegance of French gastronomy, with delicate, subtle dishes that showcase local produce. Having trained under several of the world's most acclaimed Michelin-starred chefs, including France's Pierre Gagnaire, Jean-Louis Nomicos, and American culinary icon Thomas Keller, Chef Gamba brings his own distinctive style of cuisine, rooted in elegance, respect for the product and the pleasure of sharing. As part of this year's The Gold List series, Chef Gamba's residency promises to be a culinary highlight, with menus paired with exquisite wines from Château Angelus. Adding to the occasion, Hubert de Boüard, owner of Château Angelus, will also be present at the dinner events, making this an unmissable celebration of French gastronomy and fine wine.



Chef Alain Roux (13 to 17 January 2026):

In a special extended showcase set to open 2026, Chef Alain Roux, the celebrated custodian of Britain's most enduring three-Michelin-starred restaurant *The Waterside Inn*, will be at The Datai Langkawi for an unforgettable five-day culinary residency. The son of the legendary Michel Roux, OBE, Alain continues the legacy of the Roux dynasty with his refined French classic cuisine and an unwavering commitment to excellence. The longevity and quality of the Roux family restaurants and the outstanding work and profile of The Roux Scholarship have helped put Great Britain on the culinary map. Under Alain's leadership, The Waterside Inn has maintained its prestigious three Michelin stars since 1985, a remarkable achievement shared by only three other restaurants worldwide. His residency will include:

- **13 and 14 January 2026:** Degustation Dinners at *The Dining Room*
- **15 January 2026:** Sunset Cruise with Canapés aboard *Gadis Pulau Catamaran*
- **16 and 17 January 2026:** Alfresco Beachside Dining at *The Beach Club*

Previous editions of *The Chef Series* have welcomed local and international culinary luminaries, including Angela Hartnett, OBE; Cristina Bowerman; Florence Dalia; Douce Steiner; Nils Henkel; the late Michel Roux, OBE; Tom Aikens; Arnaud Faye; Darren Theo; Mano Thevar; Michel and Sébastien Bras; Ana Roš; Jordi Artal and Jan Hartwig.

For more information on *The Chef Series 2025 – The Gold List*, please visit the website of The Datai Langkawi here: www.thedatai.com/events-and-occasions/the-chef-series.

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Notes to Editors:

For high-resolution photos of The Datai Langkawi, please click [here](#)

For high-resolution photos of The Chef Series 2025, please click [here](#)

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 the 121 rooms, villas, and suites at The Datai Langkawi, including the five-bedroom The Datai Estate Villa, offer breath-taking 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 and home to resident naturalists and marine biologists, and The Spa featuring Ramuan treatments, its own Akar retail range, and Voya



facials. Leisure facilities include three pools, a state-of-the-art fitness centre at The Health Club; an array of wellness activities including Pilates and yoga, retail outlet The Boutique, 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 resort has founded The Datai Pledge in 2020 – a sustainability and conservation trust that supports Langkawi’s unique fauna, flora, and communities. All proceeds from The Datai Pledge aid this work and contribute to local non-profit organisation. The Datai Langkawi is managed by Datai Hotels and Resorts Sdn Bhd, a company incorporated to manage and operate hospitality properties in Malaysia and beyond.

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