



The Datai Langkawi Unveils an Exceptional Line-up of Culinary Masters in The Chef Series 2026: The Art of The Distinctive

A Celebration of Distinctive Culinary Talents in an Iconic Rainforest Setting – from a Global Roster of Award-winning Chefs to a Celebrated TV Personality



Langkawi, Malaysia, 19 December 2025: [The Datai Langkawi](#) has unveiled the latest exemplary line-up of *The Chef Series 2026: The Art of the Distinctive*, its signature celebration of global gastronomy set against the lush backdrop of Langkawi's ancient rainforest. Continuing the tradition of showcasing the world's finest culinary talent, the series will feature Michelin-starred chefs from across Europe, including Chef Alain Roux from *The Waterside Inn* and Seamus Sam from *Evelyn's Table*, *both from the United Kingdom*, and culminating in an exclusive appearance by renowned chef and television personality Monica Galetti.

The Chef Series has become a defining part of The Datai Langkawi's calendar of signature events, reinforcing the resort's position as a leading global destination for gastronomy. Past editions have played host to some of the world's most acclaimed chefs, including Angela Hartnett, OBE; Douce Steiner; the late Michel Roux, OBE; Tom Aikens, and many more. The 2026 programme builds on this legacy, offering guests intimate, one-of-a-kind dining experiences, bringing world-class cuisine to life through the vibrant flavours of ingredients primarily sourced from the resort's own zero-waste Permaculture Garden and Langkawi's natural bounty.

The Line-Up of The Chef Series 2026: The Art of The Distinctive

- 13 to 17 January 2026: **Alain Roux**, *The Waterside Inn*, United Kingdom (Three Michelin Stars)
- 27 to 28 February 2026: **Seamus Sam**, *Evelyn's Table*, United Kingdom (One Michelin Star)
- 3 to 4 April 2026 (Easter Week): **Mathew Leong**, Norway (Asia's No.1 in Bocuse d'Or 2025)
- 19 to 20 June 2026: **Wong Chin Hua**, *Restaurant Shu KL*, Malaysia (Michelin Guide Young Chef 2026)

- 7 to 8 August 2026: **Douce Steiner**, Hotel Restaurant *Hirschen*, Germany (Two Michelin Stars)
- 6 to 7 November 2026: **Monica Galetti**, celebrated chef and UK television personality

Speaking about the 2026 edition, Stephane Duvacher, General Manager of The Datai Langkawi, shares: “*The Chef Series 2026: The Art of The Distinctive* reflects our commitment to bringing extraordinary culinary talent to Langkawi, while also recognising that true influence goes beyond Michelin accolades. From the legendary Alain Roux to the innovative Mathew Leong and the refined Douce Steiner, and now with the unique presence of Monica Galetti, each guest chef offers something entirely distinctive. These experiences are not just about dining – they are cultural journeys, shaped by sustainability, creativity, and the natural magic of Langkawi.”



Pictured (l-r): Alain Roux, Seamus Sam

Alain Roux, *The Waterside Inn* (13 to 17 January 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 his leadership, *The Waterside Inn* has maintained its prestigious three Michelin stars since 1985, a remarkable achievement exceeded by only two other restaurants, both in France.

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*

Seamus Sam, *Evelyn's Table* (27 to 28 February 2026)

Head chef at *Evelyn's Table* in London, Chef Seamus Sam has rapidly made a name for himself in the culinary world with his exceptional skills and innovative approach to cuisine. His leadership at *Evelyn's Table*, an intimate 12-seater counter dining experience from Studio Paskin, showcases a remarkable blend of creativity and precision, drawing on his rich background in some of the UK's most esteemed dining establishments.

Sam started his culinary journey working for Tom Aikens at his flagship restaurant *Elystan Street* in 2012, then worked at two Michelin-starred restaurants, *The Clove Club* and

Restaurant Story, before returning to Michelin-starred *Muse* by Tom Aikens as head chef in 2019. His culinary influences include the rich, multicultural environment of London and his Malaysian heritage – grounded in memories of his grandmother’s café in Johor – and the meticulous techniques of the renowned chefs he trained under.



Pictured (l-r): Mathew Leong, Wong Chin Hua

Mathew, Leong (Easter week, 3 to 4 April 2026)

Based in Stavanger, Norway, Mathew Leong is a celebrated Singaporean chef who ranked first in Asia and sixth in the world at this year’s Bocuse d’Or Final – the biennial world chef championship in France widely regarded as the ‘culinary Olympics’ and the world’s most prestigious culinary competition. The result marked the highest placement for Asia since 2015 and for Singapore since 1989.

Rooted in modern Nordic flavours and enriched by his Asian heritage, his cuisine draws on the finest ingredients sourced from nature around the world, creating a distinctive harmony of flavours that is uniquely his own.

In 2023, he made history as the first and only Singaporean featured on Forbes 30 Under 30 Europe in the Arts and Culture category since the list’s inception, and in 2025, he was named to the Forbes 30 Under 30 All-Star Alumni list.

Wong Chin Hua, Restaurant Shu KL (19 to 20 June 2026)

Wong Chin Hua, chef-patron of *Restaurant Shu KL*, is one of Malaysia’s most compelling new culinary voices. Awarded Young Chef by the *Michelin Guide 2026*, he is celebrated for his thoughtful exploration of heritage Chinese diaspora cuisine through a modern, technique-driven lens. Born in Singapore and raised in a Malaysian Chinese family, Wong began his culinary journey in 2013 at a Singapore restaurant founded by alumni of The Fat Duck’s R&D team. From there, he trained under influential chefs and at notable restaurants across Asia – from Singapore to Bangkok and Shenzhen – before the pandemic ultimately brought him back to Malaysia.

The idea for Restaurant Shu was sparked during his time in Shenzhen, where a moment of curiosity led him to question how the same foundational dish could evolve so distinctly across China, Thailand, Hong Kong, Singapore, and Malaysia. At Shu, Wong’s culinary ethos is anchored in purpose and storytelling: every component exists for a reason, and every dish poses a question about heritage. This sense of intentionality extends beyond the plate and into the overall dining experience.



Pictured (l-r): Douce Steiner, Monica Galetti

Douce Steiner, *Hirschen* (7 to 8 August 2026)

Returning to the The Datai Langkawi for a revered second residency is Germany's only two-starred female chef, Chef Douce Steiner, owner of hotel and restaurant *Hirschen* in the small town Sulzburg. Rooted in 500 years of culinary traditions and run by the Steiner family for over forty years, *Hirschen*'s philosophy is to offer an unforgettable experience and an awakening of the senses, focussing on traditional French cuisine and celebrating vegetables, fish and meat by selecting the very best produce.

After learning the ropes as a chef in her fathers' business, she trained with renowned and highly decorated chefs including Georges Blanc, Fritz Schilling and Harald Wohlfahrt. During her time at Wohlfahrt's *Schwarzwaldstube* restaurant in Baiersbronn, she met her husband, Udo Weiler, and together returned to the family business in Sulzburg in 1998, joining Steiner's father in the kitchen at *Hirschen*, which had been awarded two Michelin stars in 1995. Steiner took over from her father in 2008, regaining both Michelin stars in 2012. Most recently, Feinschmecker magazine named Steiner as 'Female Chef of the Year', strengthening her acclaimed culinary excellence.

Monica Galetti (6 to 7 November 2026)

The Datai Langkawi welcomes Monica Galetti, beloved culinary television figure and one of the most renowned female chefs in London, to share her expertise and years of experience. Best known for her long-standing role as a judge on culinary and hospitality shows, Galetti's appearance offers guests a rare opportunity to experience her creativity in an intimate setting away from the spotlight. She is also the author of three books: *Monica's Kitchen*, *The Skills* and *Monica at Home*.

Born in Samoa, Galetti developed an early interest in food before moving to New Zealand, where she trained as a chef. She moved to Britain in 1999 to work alongside Chef Michel Roux Jr at two Michelin starred *Le Gavroche* where she was classically trained and introduced to fine dining kitchens. Working alongside a highly regarded team, Galetti honed her skills and experience which would eventually serve as foundations for the opening of her former restaurant *Mere*.

The exclusive culinary events of The Chef Series 2026 will take place at the resort's *The Dining Room*, surrounded by the dramatic ambiance of the ancient rainforest, and offer opportunities for guests to meet and interact with the chefs, as well as savouring their world-class cuisine.

For more information on The Chef Series 2026: The Art of the Distinctive, 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: The Art of the Distinctive, please click [here](#).

ABOUT THE DATAI LANGKAWI

One of the world's most stunning resorts, The Datai Langkawi, a member of Leading Hotels of the World, 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.

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 programme 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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