

WORLD GOURMET FESTIVAL



MARCH 17-26, 2017

The 1st Annual World Gourmet Festival March 17-26, 2017

The World Gourmet Festival, held from March 17-26, 2017, welcomes World Class Chefs, Bartenders and Food & Beverage experts from America, the Middle East and Asia.

The 1st annual World Gourmet Festival will showcase outstanding cuisine, extraordinary bartending skills and superb wines for a 10 day celebration in order to elevate Mumbai's reputation as a culinary hotspot in India and tap into the region's growing appetite for fine and luxury food and beverages,

Four Seasons Hotel Mumbai will tie-up with leading Indian winemakers Fratelli Vineyards and Beverage partners Pernod Ricard to enhance the world class culinary experience at the 1st annual World Gourmet Festival, supported by our principal sponsors.

'March' into Four Seasons in March 2017!



Vikram Reddy
Regional Vice President & General Manager



Jasjit Assi (JJ)
Hotel Manager

SCHEDULE MARCH 17-26, 2017

	FRIDAY 17 MARCH	SATURDAY 18 MARCH	SUNDAY 19 MARCH	MONDAY 20 MARCH
AER BAR & LOUNGE	Marco - Hendrick's Bar FS Dubai	 Special Sundowners with Alex Veringa - Quinary Bar		An Evening with the Mixologists
SAN:QI				
CLUB	Hari Nayak INR 6600 + taxes Beverages Extra	 Hari Nayak INR 6600 + taxes, other beverages extra		Dharshan Munidasa INR 7600+taxes, including rare malts and other beverages extra
M THE MANSION Cocktail & Dining Lounge		 Dharshan Munidasa INR 7600 + taxes, including rare malts and other beverages extra	 Sandeep Arora Apiritual Luxury Living Paired Dinner	



HARI NAYAK NYC

Hari Nayak is more than a chef- he is a restaurateur, author as well as a culinary consultant from New York city. Chef Hari started his epicurean journey from the Culinary Institute of America and in the kitchens of New York & Paris and today, is one of the most sought after chefs for his unique style of presenting Indian cuisine with a modern accent. As one of the early pioneers of contemporary Indian cooking, Hari Nayak strives to present Indian culture and cuisine to the forefront on the global culinary map and has successfully conceptualized over 10 restaurants - from the Middle East to the United States spanning across fine dining to fast casual. His modern uncomplicated approach to Indian cooking has helped many Western kitchens embrace Indian cuisine and created a sensation of sorts specially in North America. Author of 6 bestselling books like Modern Indian Cooking and My Indian Kitchen that feature his simple yet eclectic style of cooking, Hari is currently all set to release his new book "Spice Trail - 100 modern global recipes to excite and inspire home cooks" in India in the summer of 2017.

MARCH 17 & 18, 2017

The Club | 7:30 pm onwards
INR 6,000 plus taxes (beverages extra)
INR 7,500 plus taxes (includes rare malts)