

AGENDA 2015

TRADITIONAL CREATIVITY

TRIBUTE ♂ CLAUDIA

VILA JOYA'S INTERNATIONAL
GOURMET FESTIVAL
10-15 NOV 2015

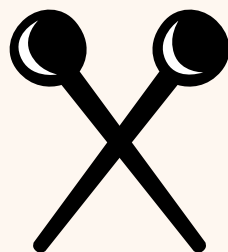


Home, Restaurant & Spa



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MASTER CHEFS



The tradition of a festive week of exchanging culinary crEATivity and passion for beautiful culinary moments has taken the Tribute to Claudia to a new level: It is one of the most prestigious, important and internationally recognized Gourmet Festivals.

In its 8th year, from November 10th to 15th we pay tribute to Vila Joya's founder Claudia Jung. Also we will be paying very special honour to our Chef Dieter Koschina, who is celebrating 20 years as a Michelin Star Chef. Chef Koschina has been part of the Vila Joya family since 1991, where he achieved his first Michelin Star in 1995 and has held

his second Star since 1999. Still today he is creating his magic and delighting us all with his superb Michelin Star Cuisine.

This year's Gourmet Festival is about gastronomic traditions: Traditional crEATivity.

We will be paying tribute and inviting those special Chefs who have influenced gastronomy and hospitality, Chefs that have passed valuable food traditions from one generation down to another. In the words of Joy Jung, the founder's daughter: 'It was my mother's influence that shaped not only my personal growth, but also the



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growth and passion of Chef Dieter Koschina, Vila Joya and the Portuguese Gastronomical Culture as a whole. We invite you to join us in celebrating these days of traditional gastronomy with the Vila Joya family and famous Michelin starred Chefs, in memory of my mother and in the company of my father who will be celebrating his 85th birthday".

Do not hesitate to contact us for more information, by phone +351 289 591 795 or by email info@vilajoya.com

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November 10 | Tuesday

Hotel Traditions

Seven Chefs representing the most experienced hotel group 'Feine Privathotels' from Germany, Switzerland and Portugal will join together to showcase their traditional gourmet creations.

'Feine Privathotels' is not a hotel chain but a group of hoteliers who share common values based on passion for haute cuisine, a sense of culture and joie de vivre as well as unconditional commitment to hospitality tailored to the individual.

* Michelin

Restaurant Erbprinz

Hotel Erbprinz

Chef Ralph Knebel

* Michelin

Restaurant Phillip Soldan

Hotel Sonne Frankenberg

Chef Erik Arnecke

* Michelin

Restaurant Caroussel

Hotel Bülow

Chef Benjamin Biedlingmaier

Sea Cloud

Chef Michael Fietz

Restaurant Charn Alpina

Hotel Paradies

Chef Daniel Stütz

Restaurant Kurfürstenstube

Der Europäische Hof Heidelberg

Chef Michael Szofer

** Michelin

Restaurant Vila Joya

Vila Joya

Chef Dieter Koschina

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November 11 | Wednesday

Incredible India by Chef Alfred Prasad

During Claudia & Joy's many travels throughout India, both discovered the richness and diversity of Indian life, the vibrant colours and flavours, and the uniqueness of its cuisine.

Our festive night coincides with Diwali, the most significant festival in Indian culture. To tribute and celebrate the historic connections of Portugal & India, that go back to Vasco da Gama, we invited Indian Chef Alfred Prasad to showcase a festive 21st century spin on centuries old traditional Indian dishes, delicately balancing authenticity and crEATivity.

Alfred Prasad earned the honour of becoming the youngest Indian Chef to win a Michelin Star at 29 years of age whilst he was Executive Chef at the Tamarind of Mayfair.

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November 12 | Thursday Tribute to Koschina

Dieter Koschina – 20 years a Michelin Star Chef.

During his long and celebrated career in the world of gourmet cuisine, Chef Dieter Koschina has trained many of today's renowned Chefs who are now working around the world. In tribute to Koschina, 20 of those special Chefs have been selected to work together to create a spectacular 20 course Amuse Bouche Dinner.

** Michelin

Restaurant Ammolite

Europapark

Chef Peter Hagen

Restaurant Balance

Hotel Stegersbach

Chef Bernhard Posch

Restaurant Seefischer

Chef Christian Gölles

Restaurant Adler

Chef Siggie Tschurtschenthaler

Restaurant At Eight

Chef Peter Kroiss

Chef Thomas Klug

* Michelin

Restaurant Westfälische Stuben

Parkhotel Surenburg

Chef Richard Nussel

Restaurant Das Schiff

Romantik Hotel

Chef Clemens Nachbaur

Restaurant Schlossherrnstube

Chef Gunther Döberl

Restaurant Terazza

Chef Klaus Deutschmann

Chef Matthias Bernwieser

Chef Gerhard Brugger

Chef João Tavares

* Michelin

Restaurant KAI3

Hotel Budersand

Chef Jens Rittmeyer

Harvey Nichols

Chef Lucy Lourenço Queiroz

Atelier Wolf

Chef Michael Wolf

Restaurant De Kluizenaer

Chef Alexander Kooman

Hotel Restaurant Karr

Chef Julian Karr

Chef Christian Spitzer

Chef Rudi Tomsej

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November 13 | Friday

Koschina & Friends

Since 2007 'Koschina & Friends' has become the gourmet highlight in Vila Joya's spectacular programme of haute cuisine. This evening is dedicated to Chef Koschina's closest cooking friends! Join us in celebrating crEATive gastronomy and culinary culture.

** Michelin

Restaurant Ocean
Chef Hans Neuner

* Michelin

Restaurant Lohninger
Chef Mario Lohninger

Restaurant Ski-Clubstube
Arlberg Hospiz
Chef Mathias Seidel

Chef Jörg Wörther

Chef Gebhard Schachermayer

* Michelin

Restaurant Ikarus - Hanger 7
Chef Martin Klein

* Michelin

Restaurant As Garzas
Chef Fernando Agrasar

Blue Gin

Distiller Hans Reisetbauer

** Michelin

Restaurant Vila Joya
Vila Joya
Chef Dieter Koschina

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November 14 | Saturday

crEATive Portugal

All Michelin Star Restaurants in Portugal have been invited to participate in the Tribute to Claudia Gourmet Festival. They will create an amazing dinner menu interpreting their preferred childhood dish into a modern gastronomic creation.

** Michelin
Restaurant Ocean
Chef Hans Neuner

** Michelin
Restaurant Belcanto
Chef José Avillez

* Michelin
Restaurant The Yeatman
Chef Ricardo Costa

* Michelin
Restaurant Pedro Lemos
Chef Pedro Lemos

* Michelin
Restaurant São Gabriel
Chef Leonel Pereira

* Michelin
Restaurant Il Gallo d'Oro
Chef Benoît Sinthon

* Michelin
Restaurant Henrique Leis
Chef Henrique Leis

* Michelin
Restaurant Feitoria
Chef João Rodrigues

* Michelin
Restaurant Fortaleza do Guincho
Chef Miguel Vieira

* Michelin
Restaurant L' and
Chef Miguel Laffan

* Michelin
Restaurant Largo do Paço
Chef André Silva

* Michelin
Chef Vitor Matos

** Michelin
Restaurant Vila Joya
Chef Dieter Koschina

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November 15 | Sunday

Munich Maestros

Munich is the birthplace of German Haute Cuisine, and hometown of the Jung family. Having been immersed in the culinary tradition of Munich, Chef Dieter Koschina and Vila Joya are proud and delighted to welcome the most inspiring and internationally renowned Icons of German Gastronomy.

Chef of The Century
Chef Eckart Witzigmann

** Michelin
Restaurant Tantris
Chef Hans Haas

** Michelin
Restaurant Residenz Heinz Winkler
Chef Heinz Winkler

Chef Otto Koch



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