

## American Chef Philippe Striffeler cooks along in Serre Restaurant

Californian Weeks in restaurant at Hotel Okura Amsterdam

Amsterdam, May 30, 2013 - The kitchen team at Serre Restaurant from 20 June will strengthen the international award-winning guest chef Philippe Striffeler of Hotel Nikko San Francisco. The chief of the American sister hotel of Hotel Okura Amsterdam has a menu with Californian influences made for his arrival in the Netherlands. Striffeler cooks a few days out in the kitchen of Serre Restaurant, where he shares the secrets of Californian cuisine with Chef de Cuisine Marc van der Tang. His arrival marks the start of the Californian weeks in Serre Restaurant. The special menu will remain until July 7, 2013 on the map.

### Background Striffeler

Philippe Striffeler F & B director of Hotel Nikko San Francisco, part of the Okura group. He is Executive Chef of the Hotel Nikko based Anzu Restaurant, known for its sustainable, organic California cuisine with Asian influences. The origin of Swiss Striffeler began his career as an apprentice to renowned chefs, including Jean Troisgros (Restaurant Troisgros, France), Roger Verge (Moulin de Mougins, France) and Ziojen Norbert (Norbert Restaurant, Switzerland). Then he expanded his international experience in regions including Asia, Saudi Arabia and Japan. During his long career is Striffeler highly decorated for his achievements, including the Hotel Hero Lifetime Achievement Award from the Hotel Council of San Francisco.

### Californian weeks

The collaboration with sister hotel Nikko San Francisco is the starting signal for the California weeks in Serre Restaurant. Chefs Striffeler and Van der Tang prepare a Californian menu, including the San Francisco Cioppino, the famous stew with seafood, served with sourdough bread and garlic foam. The guest chef cooks from 20 to 23 June of the kitchen of Van der Tang. Then the special menu will remain available until July 7, 2013. A three course menu costs €35,-, a four-course menu €46.50. The menu can be expanded with a wine pairing for respectively €22,- or €29.50. For reservations you can contact the department restaurant reservations: 020 6787 450 or [serre@okura.nl](mailto:serre@okura.nl).

### About Hotel Okura Amsterdam

Hotel Okura Amsterdam is close to many cultural attractions. The hotel has 300 luxurious rooms, including the largest (485m<sup>2</sup>) and most luxurious suite in the Benelux. At Hotel Okura Amsterdam has four restaurants which have been awarded two Michelin Star (s). On the ground floor are two Japanese restaurants: Teppanyaki Restaurant Sazanka serving the guests' eyes are prepared and traditional Japanese restaurant Yamazato awarded a Michelin star. The Serre Restaurant - Inspired by Ciel Bleu is awarded a Bib Gourmand. The international and innovative two stars Ciel Bleu Restaurant on the 23rd floor of the hotel offers panoramic views over the city. Cooking in the 'Taste of Okura' the guest himself prepares dishes of Okura's chefs while sommeliers explain how the culinary creations with wine or combine zijn. Verder sake, the hotel has two bars including the Twenty Third Bar which was voted best cocktail the Netherlands. For relaxation, guests can visit Nagomi Spa and Health.

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Noot voor de redactie (niet voor publicatie)

Voor meer informatie en/of beeldmateriaal kunt u contact opnemen met:

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