



All4Chefs
Discover. Connect. Create

*"A Celebration of the Season
on The World's Best Tables"*

SUMMER MENU CHALLENGE 2024

photo credit
@Brian Rodriguez
Sirocco by Lebua

1ST EDITION



A GLOBAL CELEBRATION OF CULINARY CREATIVITY

What Is the Summer Menu Challenge?

An initiative by All4Chefs, the Summer Menu Challenge invites selected chefs to display their inspiration for their seasonal tasting menu. From amuse to dessert, each dish contributes to a collective expression of culinary creativity from around the world.

It's a celebration of ideas, culture, and the Universal Language of Food.

Reflecting on the 2024 Summer Menu Challenge

Curated by All4Chefs

As we move forward into 2025, we take a moment to revisit a standout moment from the global culinary scene. The Summer Menu Challenge 2024 was more than a showcase—it was a creative exchange, told through flavour, craftsmanship, and seasonal inspiration.

The Mission

Our mission is to spotlight talent, foster collaboration, and amplify the voices of chefs who are shaping the future of food. This eBook is part of that journey—a curated moment of inspiration and connection within our growing international network.

@photocredit Nicolo Rotella 8 ½ Otto e Mezzo Bombana



PARTICIPANTS

01

Sirocco Restaurant
Chef Brian Rodriguez
Thailand

02

Arnolfo 2** Michelin restaurant
Chef Gaetano Trovato
Italy

03

Szara Reneta Restaurant
Chef Piotr Polak
Poland

04

8 ½ Otto e Mezzo Bombana 2** Michelin
Chef Nicolo Rotella
China



PARTICIPANTS

05

The Japanese 2** Michelin
Chefs Dominic Satto & Fabio Toffolon
Switzerland

06

Smoked Room 1* Michelin
Chef Jesus Lobato Suarez
Dubai, UAE

07

Azafrán 1* Michelin
Chef
Argentina

08

Okura Hotel
Chef Sebastiaan Hoogewerf
Thailand

01 *Brian Rodriguez*



Brian Rodriguez
Executive Chef

"As a chef, I appreciate the beauty of seasonal ingredients, and each time of the year brings its own unique flavors and produce."



SIROCCO BY LEBUA BANGKOK

SUMMER MENU

Bread

Capers and seaweed butter

Amuse Bouche

Japanese Bluefin Tuna

Summer Tartare, Avocado, Tunisian Harissa, Yuzu

“Pastificio Mancini” Spaghetтини

Hokkaido Uni, Kaviari Oscietre Caviar, Vongole, Gold

Western Australia Fermantle Octopus

Calabrian Nduja, Andalusian Olives, Kombu

Summer Granita

Watermelon, Lemon sorbet, Mint foam, Espelette pepper

Iberico de Raza Pork loin

Corn, Apricot, Beetroot, Tarragon Mustard sauce

Japanese A5 Wagyu Beef

Squash, Australian winter truffle, Fermented black garlic,
baby carrot

Peachy Summer Treat

White Peach and Vanilla Bavaroise, Almond Ice cream,
Citrus, Yamanashi nectar

Petit Four



01 SIROCCO



02

Gaetano Trovato



“The evolution of flavour always comes from choosing the products from the market, our local products.”

SUMMER MENU

Val d'Arno chicken, salted lemon, roasted bell pepper

Langoustine, red beetroot, herring caviar

Amberjack, rhubarb, dill

Crispy red mullet, cauliflower, saffron, lime

Undergrowth

a dish that highlights the essence of the forest floor
through its aromas, taste, and visual appeal.

Raviolo, Pomarancino lamb, eggplant, yogurt

Tortello, Certaldo onion, Zolfino bean, kaffir lime

Risotto, saffron, cabbage, fermented garlic

Pigeon, Swiss chard, Hazelnut, Coffee

Ricotta, almond, orange blossom

Millefoglie, salted caramel, Vin Santo

Strawberry, tomato, oregano





02 ARNOLFO  





*“Simplicity reveals perfection.
A plate should say more by
showing less.”*

03

Piotr Polak

SUMMER MENU

Asparagus & Smoked Cheese

Cold Cucumber Soup

Poultry liver, Semolina, Basil

Duck/pickles beetroot/polish gołqbek

Pork Belly Leak

Duck Confit

Pumpkin Confit

Wild Garlic Black Pudding

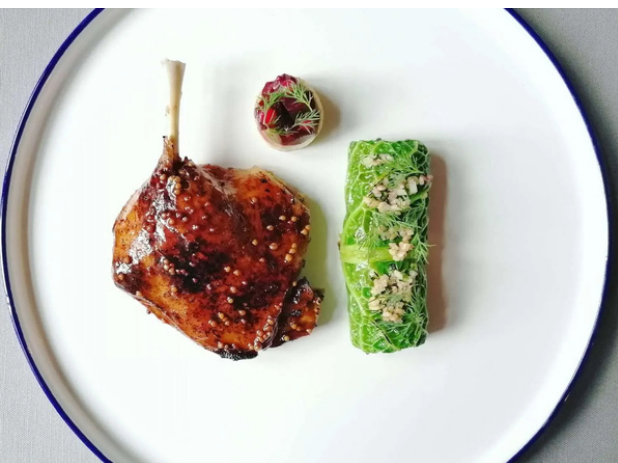
Guinea Fowl

Panna Cotta

Meringue black lilac

Coconut-Sauce Anglaise





03 SZARA RENETA



04

Nicola Rotella



*“ Passion is the ingredient that
turns the ordinary into the
extraordinary*



8½ OTTO E MEZZO BOMBANA

CHINA

SUMMER MENU

Italian roast beef

36 months parmesan cheese celery and caviar

Riso al Salto

porcini mushrooms and parsley sauce

Foie Gras terrine

pickles zucchini and stuffed zucchini flower

Roasted Duck

Yellow croaker , porcini and tarragon

Wagyu tenderloin beef tartare

fermented porcini ,yellow mustard emulsion and
black truffle

Tuna tartare

onion cone and caponata gelato

Traditional piedmont dessert bonet





04 8 ½ OTTO E MEZZO BOMBANA





05

*Fabio Toffolon &
Dominik Sato*

*"Every dish tells a story, and we want our
guests to leave feeling like they've
experienced something unique and
unforgettable."*

Luxury Lifestyle Magazine



THE JAPANESE - SWITZERLAND

SUMMER MENU

N25 Caviar Tartlette

Balfego Tuna / Konbu Shiroita

Parmesan-Chawanmushi-King Crab

Perigor Truffle / Peas

Hamachi from Japan-Shishito

Ponzu / Daikon Scallop- Myoga / Dashi / Yuzu

Breton lobster

N25 Caviar / Barba di Frate / Dashi-Vin Jaune

Norway lobster

Miso / Zucchini / Citrus

Brüggli Char- Fermented white Asparagus

grilled Peas / Mirin

Kinmadai

N25 Caviar / Poverade / Tomato-Dashi

Quail

Lettuce / Perigor Truffle / Yuzu-Kosho

Myoga

Strawberry / Shiso / Sobacha

Blackberry

Felchlin Chocolate / Piedmontese Hazelnut / Shiso



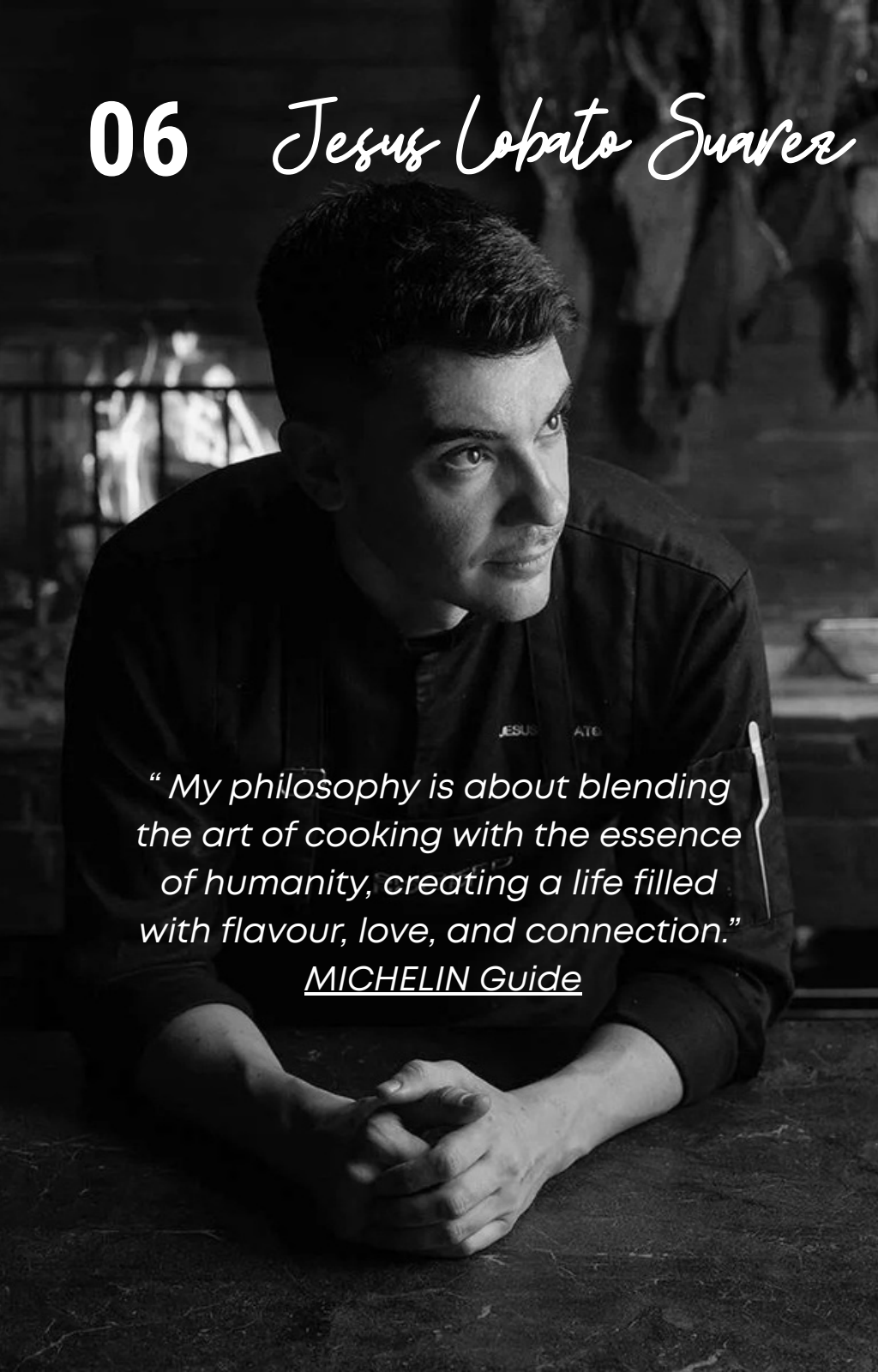


05 THE JAPANESE



06

Jesus Lobato Suarez



*“My philosophy is about blending
the art of cooking with the essence
of humanity, creating a life filled
with flavour, love, and connection.”*

MICHELIN Guide



SUMMER MENU

Sweet corn Chawamushi,

Hairy Crab and Sea Urchin from Hokkaido, burnt leek vichyssoise and dashi gel

Fresh Amaebi

from Hokkaido served with a beurre noisette, yuzu kosho paste, smoked pepper and fresh yuzu zest

Hokkigai

from Hokkaido served with a tosazu beurre blanc, fresh wasabi and penja pepper

Lobster Tail

cured in Kombu and served with a green peppercorn sauce and leek ash

Smoked Eel mousse

served with ajoblanco, smoked eel and red pepper caramel gel

Tuna belly

served with clarified miso soup, smoked caviar and fresh sudash zest

Lobster claws

cooked with maitake mushroom and shio koji beurre blanc topped up with yuba and citic caviar

Charcoal grilled Pigeon

from Bresse served with maitake mushroom, celeriac puree and amontillado foam





06 SMOKED ROOM



07

Sebastián Weigandt

"I like the diner to take away a cultural experience, to understand what cooking in this part of the world is about."

— Fine Dining Lovers

SUMMER MENU

Macaron – of carob and almond flour, goat cheese and goat jerky (dehydrated meat in salt)

Snacks:

Tartlet – Garlic and onion tartlet, with potato bagna cauda, red pepper pickle, olive pickle, tomatoes cream, onion cream, beef cured in salt for 3 hours.

Canned tomato sorbet – with black olive oil and stracciatella cheese.

Seed cream – pumpkin seed cream with pumpkin miso, sweet chili, pumpkin seed chutney, pumpkin veil, parsley oil.

Tomaticán – (typical dish of the region reinterpreted with the personal vision of the chef) based on egg yolks cooked at low temperature with smoked tomatoes, roasted peppers, tomato jam, croutons in butter, basil oil and white garlic, spicy meringue with cumin, oregano, paprika, grated egg yolk cured in salt and sugar.

Prawn carpaccio – celery aguachile, cashew cream and beetroot

Trout with trout eggs – pea cream, lemon cream, fresh peas salad, and XO sauce (dehydrated oysters, almond milk, pickled strawberries and taco de reina oil)
Smoked goat with onion puree, fried dough.

Main course: Rib eye cap, salad

Tiramisu – Chocolate, mascarpone ice cream, vanilla sponge cake, coffee toffee and grated bittersweet chocolate.

Bread





07 AZAFRÁN



08

Sebastiaan Hoogewerf



"I think us as Chefs never stop learning and should always be humble and open to learn. The real artist remains Mother Nature and its our job to respect and let the produce shine in our dishes."

OKURA HOTEL BANGKOK

SUMMER MENU

Japanese Oyster

Organic Changmai Tomato|Garden Herbs|Yuzu

Maegre Stonebass

Sake Beurre Blanc| Celeriac

Hamachi

japanese Pickles|Sea vegetables|Oyster Creme

Japanese Blue Crab

Crustacean Bisque

Ebi Prawn Tartar

Daikon|butter milk|Taragon oil|Caviar

Japanese Negi Leek

Leek & Soy veloute

Sakura

Buttermilk|Raspberry|Lychee

Green sea Urchin

Onsen Egg|Hollandaise|Genmai| Sudachi

Bluefin Chutoro

Dashi Jelly|Cucumber flower|Kombu

Hokkaido Milk Cheesecake

Lavender|Blackcurrent | Organic Cha Am Lemon





08 HOTEL OKURA





All4Chefs

Discover. Connect. Create

photo credit Nicolo Rotella
@8½ Otto e Mezzo Bombana



 **VOTE**
FOR
YOUR
FAVORITE
MENU

Let's go »



CHEF'S FAVORITE

KNIFE SHARPENER

HORL® 3

*Shop HORL® 3 with local delivery –
choose your country:*



[HORL® 3 United Kingdom](#)



[HORL® 3 France](#)



[HORL® 3 Germany](#)



[HORL® 3 Spain](#)



[HORL® 3 USA](#)



Affiliate links – we may earn a small commission at no cost to you.



CHEF'S CHOICE



**JOHN BOOS®
& CO.**

KitchenAid®



LEONTITO
Organic Greek honey.

This eBook contains affiliate links. We may earn a small commission at no extra cost to you.

JOIN OUR SUMMER MENU CHALLENGE 2025

CONFIRMED PARTICIPANTS

01

Hertzig Restaurant *
Chef Sören Hertzig
Austria

02

Galanga Monsieur George*
Chef Thomas Danigo
France

03

Essens Restaurant *
Chef Otto Wasak
Czech Republic

04

Chef's Table *
Chef Gary Alezra
Thailand

PARTICIPATION GUIDES

Download the Participation guide in your language

Deadline : 30th of June, 2025



Participation guide
Summer menu challenge 2025 



Guide de Participation – Défi Culinaire
Estival 2025 



Teilnahmeleitfaden – Sommermenü-
Challenge 2025 



Guida alla Partecipazione – Sfida Estiva dei
Menù 2025 



Guía de Participación – Desafío de Menús
de Verano 2025 

