

Stubai Valley Press-Information

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An ode to Austria from the chef from the Stubai Valley

At the first Austrian Gourmet Week in Singapore, Armin Leitgeb from Schönberg, together with Josef Mühlmann, puts the spotlight on the most delicious dishes of alpine cuisine.

From 29 October to 2 November 2022, premium steakhouse 665°F at Andaz Singapore, in collaboration with Austrian Embassy Singapore and Austrian National Tourist Office, will jointly host the inaugural event of Austrian Gourmet Week in Singapore. Gourmands can look forward to an exclusive four-hands dinner experience by guest Chef Armin Leitgeb, armed with experience in Michelin-starred establishments as well as 17-point Gault&Millau Chef Josef Mühlmann. The duo will serve a six-course menu that highlights Alpine cuisine as a nod to their roots, underpinned by their finesse and talent.

Austrian Gourmet Week aims to introduce Austria's cuisine, vineyards and agriculture as part of a **ReFocus Austria** initiative by the Austrian government to aid economic recovery during and after the pandemic. To date, more than 100 Austrian diplomatic representations of the Foreign Ministry have organised ReFocus Austria tailor-made events and activities abroad to strengthen the domestic export industry. "The **Austrian Gourmet Week** will give Singaporeans an excellent opportunity to discover Austria's fantastic culinary traditions. This **ReFocus Austria** event is an invitation to visit Austria and to enjoy all it has to offer: great food, amazing landscapes and an abundance of art and culture," said Peter Guschelbauer, Austrian Ambassador to Singapore.

Chef Armin and Chef Josef are members of Koch.Campus, a not-for-profit association of purveyors of Austrian fine food where talent meets nature's finest. Koch.Campus defines stellar contemporary Austrian cuisine, and how this concept is implemented and presented in restaurants in partnership with domestic primary food producers.

"Food and drinks play an important part in enjoyable holidays. Austria Gourmet Tourism is gaining popularity as we have a huge variety of high-quality regional and sustainable products to offer and a very diverse culinary scene with talented chefs influenced by many European cuisines," said Emanuel Lehner-Telic, Director of the Austrian National Tourist Office.

Stephan Karl, General Manager of Andaz Singapore added, "Andaz Singapore has been consistently innovating its culinary concepts and keeping its dining scene fresh and inspiring. This gastronomic week at premium steakhouse 665°F highlights the duo-chef culinary talents from Austria, and is perfect for gourmands and foodies seeking memorable experiences coupled with sky-high views and service."

Stalwarts of Austrian Culinary Arts

Armed with over two decades of culinary experience, 46-year-old Chef Armin is known for his creations that are greatly influenced and reflective of his worldly experiences in Michelin-starred restaurants across the globe such as Restaurant Tantris in Munich, Paul and Marc

Haeberlin at the Auberge de L'ill in Alsace, and The French Laundry by Thomas Keller in California. On Singapore shores, he was second-in-command in the culinary team at Raffles Singapore before becoming Chef de Cuisine at the current three-Michelin-starred restaurant Les Amis for close to four years. The restaurant was voted as one of the best by San Pellegrino and Miele Guide under his helm.

41-year-old Chef Josef credits his mother for stirring his interest in cooking. In the pursuit to perfect his craft, he gleaned new skills and techniques in some of the toughest kitchens in Munich and the Middle East, alongside respected mentors such as Italian Michelin-starred Chef Norbert Niederkofler. In 2003, he returned home to Austria to manage his family-owned restaurant that highlights Alpine cuisine to the world and beyond.

An exquisite Austrian dining experience

Both chefs will present a showcase of refined dishes that are exquisitely presented, and deftly prepared using premium ingredients and imported produce from Austria. Whet palates with a trio of Austrian bites like **Backhend'l (fried chicken)** with cucumber salad and pumpkin seed oil; **Speck with apricot mustard**; and **Marinated Forest Mushrooms** with warm potato espuma and herbs. This is followed by Chef Armin's iconic dish of a **Lightly Smoked Eel** with crispy pork crouton, mustard and horseradish. Equally memorable is the **Tyrolean-style Rye Ravioli**, finished with white cheese, brown butter and chives, as well as the **Farmers Bread Wrapped Crispy Egg**. Another main course highlight is the meltingly tender and flavourful **Braised Lamb Leg**. Conclude on a sweet note with an **Oven-Baked Apple**, served with salty caramel and cranberry ice cream.

High-resolution images, biographies and other assets can be downloaded [here](#).

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