



## THE DATAI LANGKAWI UNVEILS PART I OF THE CHEF SERIES 2025: THE GOLD LIST

*Stellar line-up of world-renowned Michelin-starred visiting chefs will take guests on a culinary journey through the world's finest flavours*



**Pictured (l-r):** The Datai Langkawi overview, The Chef Series 2025 - The Gold List, The Dining Room

Langkawi, Malaysia, 24 January 2025: [The Datai Langkawi](#), the iconic luxury resort nestled in the heart of a pristine Malaysian rainforest, is delighted to announce part I of the highly anticipated 2025 edition of *The Chef Series*, aptly named *The Gold List* for its sheer stellar line-up. One of the resort's signature activations, *The Chef Series* celebrates the very best in global culinary talent, offering exclusive world-class dining in the surrounds of the natural beauty of Langkawi to deliver a truly unforgettably experience.

Further cementing its reputation as a leading destination for fine dining, part I of the 2025 edition of *The Chef Series* features an all-star line-up of four internationally celebrated chefs, boasting a combined total of nine Michelin stars. Each chef will create a bespoke menu that reflects their culinary philosophy, guided by the produce of Langkawi and the organic ingredients cultivated in the resort's own zero-waste Permaculture Garden. Showcasing cuisines from Europe to Asia and sharing a passion for locally sourced, seasonal produce, this remarkable line-up brings together diverse culinary philosophies and unique styles.

The Line-Up of The Chef Series 2025 comprises:

- January 2025: Ana Roš of *Hiša Franko*, Kobarid, Slovenia (three Michelin Stars and one Michelin Green Star\*)
- March 2025: Jordi Artal of *Cinc Sentits*, Barcelona, Spain (two Michelin Stars)
- April 2025: Jan Hartwig of *JAN*, Munich, Germany (three Michelin Stars)
- June 2025: Kim Hock of *Au Jardin*, Penang, Malaysia (one Michelin Star)

The exclusive culinary events will take place at The Dining Room, surrounded by the serene ambiance of the ancient rainforest. Guests will also have the chance to participate in cooking demonstrations, providing a glimpse into the artistry and passion behind each dish.



Stephane Duvacher, General Manager of The Datai Langkawi, comments: “The Gold List edition of *The Chef Series* in 2025 continues our tradition of culinary excellence, uniting the world’s most celebrated chefs with the inspiring setting of Langkawi. Each event is a true highlight in our calendar, and this year’s line-up promises to elevate gourmet experiences at The Datai Langkawi to new heights. Each chef brings their unique vision and unparalleled skill to our resort, creating unforgettable moments for our guests while celebrating the beauty and bounty of Langkawi. We are thrilled to once again welcome an incredible roster of exceptionally talented chefs who share our commitment to sustainability and culinary innovation. These collaborations allow us to blend their talent with the extraordinary richness of our local produce to create a truly unique experience.”

*The Chef Series* reflects The Datai Langkawi’s ethos of environmental stewardship and culinary innovation. The resort’s award-winning restaurants and wine cellar continue to receive global acclaim, further establishing the resort as a global gastronomic destination.



***Pictured (l-r): Ana Ros, Jordi Artal***

### **Ana Roš (24 and 25 January 2025)**

As Chef Patron of *Hiša Franko*, Roš leads one of the few restaurants worldwide to hold three Michelin Stars and a Michelin Green Star\*. In 2017, she was recognised as World's Best Female Chef by *The World's 50 Best Restaurants*. A self-taught cook, Roš channels the seasons, terroir, her character, travels, and femininity into her cuisine.

*Hiša Franko* has consistently appeared on *The World's 50 Best Restaurants* list since 2018. In 2024, Roš was awarded 3 knives in *The Best Chef Awards* and a special award *The Best Chef Voted by professionals in 2024* while in 2022 she won *The Best Chef Pristine Award* for her dedication to using the highest quality local produce in a terroir-focused approach. Roš' influence extends beyond the kitchen. She serves as an ambassador for gastronomic tourism at the UN World Tourism Organisation (UNWTO) and features on *Chef's Table* on Netflix, showcasing her innovative use of ingredients from her remote surroundings. Roš will conclude the 2024 Cheffe Series as the final featured cheffe and kick off The 2025 Gold List edition as its opening highlight.



### **Jordi Artal (14 and 15 March 2025)**

Jordi Artal is a celebrated chef, renowned for his innovative reimagining of traditional Spanish cuisine. As the visionary behind *Cinc Sentits*, a two-Michelin-starred restaurant in Barcelona, he combines cutting-edge techniques with a profound respect for his heritage, shining a spotlight on the finest seasonal ingredients, presenting dishes in meticulously crafted tasting experiences that delight and engage the senses.

Transitioning from a successful career in Silicon Valley to the culinary arts, Artal brings a distinctive analytical precision to his cooking. At *Cinc Sentits*, he artfully bridges Catalan culinary traditions with modern flair, creating dishes that honour his roots while pushing the boundaries of creativity. Each plate is designed as a sensory journey, immersing diners in the flavours, textures, and spirit of Catalonia. A champion of sustainable sourcing and authenticity, Artal's dedication to excellence has earned him widespread acclaim, cementing his reputation as a trailblazer of the Catalan slow food movement.



*Pictured (l-r): Jan Hartwig, Su Kim Hock*

### **Jan Hartwig (18 and 19 April 2025 - Easter Sunday Dinner Feature)**

Jan Hartwig stands as one of Germany's most celebrated culinary talents. In 2022, he opened the eponymous restaurant *JAN* in Munich, which made it onto the extended list of *The World's 50 Best Restaurants* and earned three Michelin stars just six months after opening. Renowned for his precise techniques, attention to detail and artistic presentations, Hartwig's creations are a harmonious blend of classical mastery and modern innovation, captivating both the palate and the eye.

Before launching his signature restaurant, Hartwig made his mark at *Atelier*, where his leadership propelled the establishment to international acclaim, earning three Michelin Stars in only three years. At *JAN*, he elevates fine dining to an art form, combining his passion for premium, local ingredients with a meticulous approach to flavour and texture. His dedication to craftsmanship and creativity has solidified his reputation as an influencing voice in contemporary European cuisine.



### **Su Kim Hock (20 and 21 June 2025)**

Chef Su Kim Hock is a proud representative of Malaysia's rich culinary heritage, blending traditional flavours with modern sophistication that celebrate local ingredients and sustainable practices. As the visionary behind one-Michelin-starred *Au Jardin* in Penang – an island south of Langkawi, Kim Hock utilises French cooking techniques with Malaysian produce, celebrating local ingredients and sustainable practices. At *Au Jardin*, the menu changes monthly and showcases sophisticated European fare with subtle local twists.

Su Kim Hock honed his craft in prestigious kitchens worldwide before returning to his roots to establish *Au Jardin* as a beacon of modern gastronomy. His menus emphasise sustainability, featuring farm-to-table creations that pay homage to Malaysia's vibrant culinary traditions while integrating contemporary techniques. Under his leadership, *Au Jardin* has become a standout in Malaysia's fine-dining landscape, earning accolades for its innovative and heartfelt approach to cuisine.

Part II of The Chef Series 2025: The Gold List will be revealed soon, with more outstanding culinary artists to be added to this year's roster.

Previous editions of *The Chef Series* have welcomed culinary luminaries, including Angela Hartnett; Cristina Bowerman; Florence Dalia; Melba Nunis; Douce Steiner; Nils Henkel; the late Michel Roux Sr; Tom Aikens; Arnaud Faye; and Michel and Sébastien Bras.

*For more information on The Chef Series and to make a dinner reservation for any of the events of The Chef Series 2025, please visit the website of The Datai Langkawi here: [www.thedatai.com/events-and-occasions/the-chef-series](http://www.thedatai.com/events-and-occasions/the-chef-series).*

**-ENDS-**

*\* The Green Star award was introduced in 2021 to highlight restaurants at the forefront of the industry regarding their sustainable practices. These establishments offer dining experiences that combine culinary excellence with outstanding eco-friendly commitment.*

#### **Notes to Editors:**

For high-resolution photos of The Datai Langkawi, [please click here](#)

For high-resolution photos of The Chef Series 2025, [please click here](#)

#### **ABOUT THE DATAI LANGKAWI**

One of the world's most stunning resorts, The Datai Langkawi, is situated on the northwest tip of the island of Langkawi in Malaysia. Located in an ancient rainforest rich in wildlife and overlooking the tranquil Datai Bay awarded by National Geographic one of the Top 10 Beaches worldwide, the iconic property enchants with mesmerising nature, visionary architecture, understated elegance, and Malaysian hospitality. All the 121 rooms, villas, and suites at The Datai Langkawi, including the five-bedroom The Datai Estate Villa, offer breath-taking views of the surrounding nature. Elevated among



treetops, set in the very heart of the rainforest, and located directly on the coastline, the dining outlets which include the award-winning The Gulai House, The Pavilion, The Dining Room, and The Beach Club, pay homage to the exotic flavours and culinary traditions of the region and beyond. Bespoke facilities include The Nature Centre, an educational facility and home to resident naturalists and marine biologists, and The Spa featuring Ramuan treatments, its own Akar retail range, and Voya facials. Leisure facilities include three pools, a state-of-the-art fitness centre at The Health Club; an array of wellness activities including Pilates and yoga, retail outlet The Boutique, a reserved space to showcase local arts and talents at The Atelier, as well as one of the most scenic golf courses in the world designed by golf legend Ernie Els, The Els Club Teluk Datai. The resort has founded The Datai Pledge in 2019 - a sustainability and conservation trust that supports Langkawi's unique fauna, flora, and communities. All proceeds from The Datai Pledge aid this work and contribute to local non-profit organisation. The Datai Langkawi is managed by Datai Hotels and Resorts Sdn Bhd, a company incorporated to manage and operate hospitality properties in Malaysia and beyond.

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