

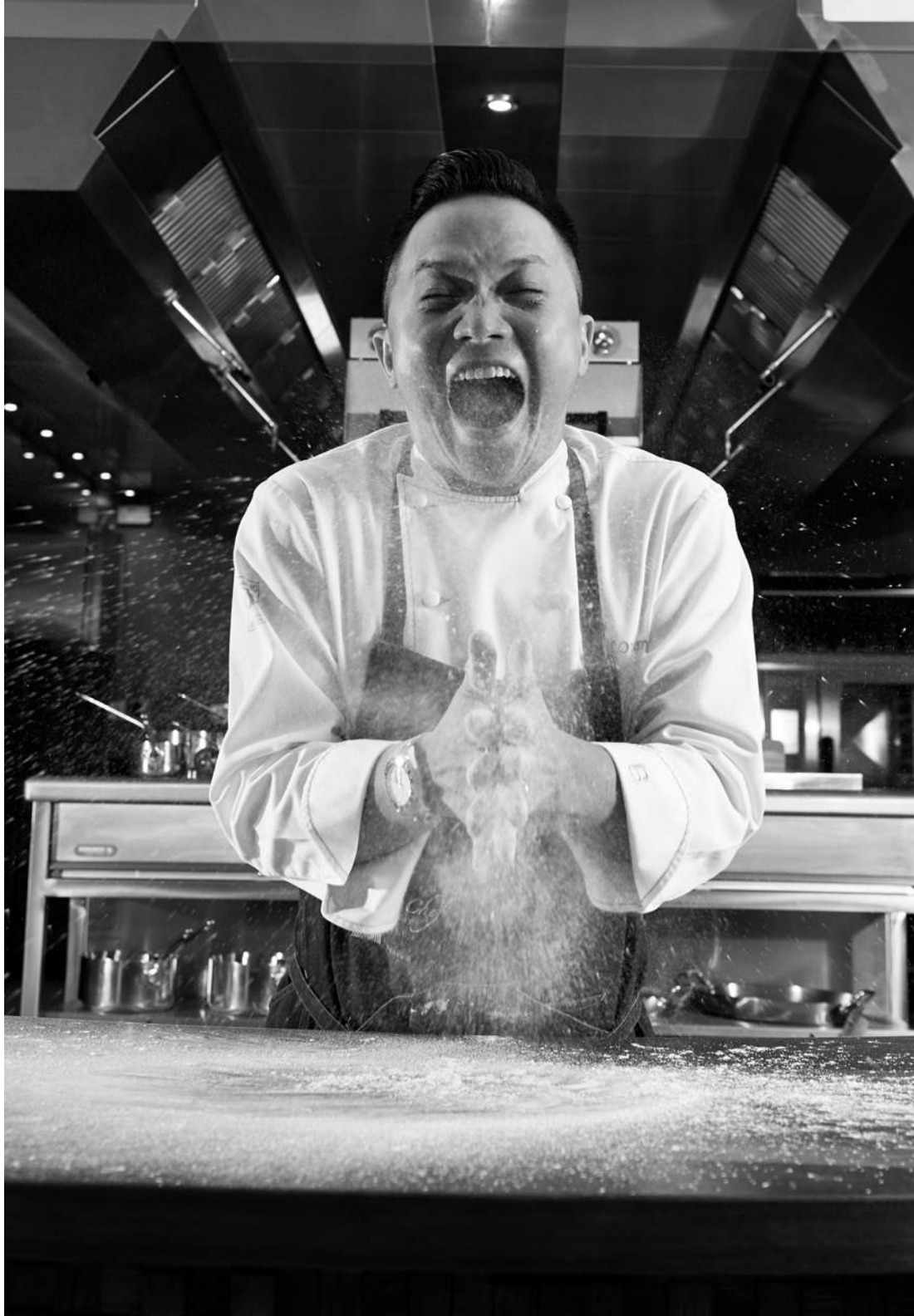
REIF
OTHMAN

transforming the
culinary landscape



REIF OTHMAN

REIF OTHMAN'S CULINARY CREATIONS
ARE WITHOUT LIMITS,
A SENSORY EXPEDITION AND GASTRONOMIC
JOURNEY THROUGH A PERFECTLY BALANCED
ONE-OF-A-KIND CUISINE...
He explores all that Asia and the Mediterranean
has to offer, his "MEDITTERASIAN" concept is a
concoction of exquisite flavours
that fuse East and West.



dates

1977

birth

from 2007 to 2017

hospitality degree

professional experiences

One Rochester Group - Singapore

Regional Executive Chef of Zuma Restaurants

Play Restaurant & Lounge

The Experience by Reif Othman

from 2009 to 2014

Regional Executive Chef

Zuma Restaurants

from 2015 to 2017

Culinary Director

Play Restaurant & Lounge

R.A.W. Galadari Holdings

Absolute F&B Facilities Management

from 2018

Executive Chef / Business Partner

Twiga Sumosan



awareness is fine BUT ADVOCACY TAKES YOU TO THE NEXT LEVEL...

With his credibility in the culinary world Reif Othman was named by Arabian Business Magazine the 12th Most Influential Person in Dubai the 100 Most Influential Person in the Emirate 2017.

<http://www.arabianbusiness.com/dubai-100-most-influential-people-in-emirate-675669.html?itemid=675484>

2016-2017 saw Reif pick up

- The Best New Comer by Time Out Magazine
- Best Asian Restaurant by Time Out Magazine
- Restaurant of The Year by Time Out Magazine
 - Chef of the Year by WHAT's On Magazine
 - Best Innovative Chef of the Year by ProChef
- Inducted into the Irish beef club as the first Asian to the Bord Bia Chef's Irish Beef Club in Ireland, this was by the Irish government representing Middle East
 - FACT Magazine 2017 Restaurant of the Year
- Caterer POWER 50 - Number 1 in the Chef Category

awards at ZUMA

2009 - 2014

- Best Japanese Restaurant 2010, 2011 by WHAT's On Magazine
- Best Asian Cuisine & Restaurant of the Year 2011/2012 by BBC Good Food Magazine
- Black Box Competition for Best Chef of the Year 2012 by BBC Good Food Magazine
- Best Lunch Business 2010, 2011 by Time Out Magazine
- Best Japanese Restaurant 2011 by Time Out Magazine
- 83/100 - Best Restaurant in the World by San Pellegrino in 2012
- Best Business Lunch 2012 by WHAT's On Magazine
 - Best Asian Restaurant 2012 by BBC Good Food Magazine
 - Best Japanese Restaurant 2012 by Time Out
- 87/100 - Best Restaurant in the World by San Pellegrino in 2013
 - Best Business Lunch 2013 by WHAT's On Magazine
- Best Restaurant of the Year 2013 by BBC Good Food Magazine
 - Best Japanese Restaurant 2014 by Time Out
- 77/100 - Best Restaurant in the World by San Pellegrino in 2014
 - Best Fine Dining 2014 Zuma Abu Dhabi by Ahlan



2014 - 2015

- Executive Chef of the Year 2014 by ProChef Middle East
- Best New Comer Zuma Abu Dhabi 2014 by Time Out
- Best Business Lunch 2014 by WHAT's On Magazine
- Best New Restaurant Zuma Abu Dhabi 2014 by BBC Good Food Middle East
 - Chef of the Year Zuma 2014
- 88/100 - Best Restaurant in the World by San Pellegrino in 2015

WGkonnnect with REIF OTHMAN



Four Hands - Six Hands

Reif Othman brings the soul of his kitchen to these special four hands dinner. This avant-garde styled chef will come together with Michelin Starred Chefs, Celebrity Chefs and Chefs on the S.Pellegrino 50 Best Restaurants and take guests on a culinary journey of flavours.

Reif Othman - a guest chef at participating restaurants and will also host chefs at The Experience and Play in Dubai.

The four hands dinner vary from one night to two nights...

The first of the four hands dinner series “East Meets West” took place on 21 June in London at The Franklin with Michelin Starred Chef Alfredo Russo on 21 June 2017, followed by Paris at Le Chiberta A Restaurant with Guy Savoy with Chef Stéphane Laruelle.

18, 19, 20 September 2017 a series of Four and Six Hands Dinners with Michelin Star Chefs at The Experience by Reif Othman.

24 November 2017, Reif Othman led the Best Chefs Of Dubai with Michelin Star Chef Alfredo Russo in a 11 Hour Brunch.

ALFREDO RUSSO

FROM MICHELIN STARRED RESTAURANT

DOLCE STILNOVO - TURIN, ITALY

East Meets West - The Franklin with The Experience

The Franklin London will be the stage of a special culinary alliance between Michelin Star Chef Alfredo Russo and guest Chef Reif Othman (Chef of the Year and Best Innovative Chef of the Year - Dubai) for an exclusive collaborations on Wednesday, 21 June 2017, in collaboration with WG Magazine, Italian wineries - Bastianich, Moschioni and Dorigo (doc Friuli Colli Orientali).

Known for his 'New Italian Style Cuisine', Alfredo Russo is an extraordinarily gifted chef who combines tradition and innovation to create distinctly modern Italian cuisine. He takes the beautiful simplicity of Italian cooking styles and gives them a taste, texture and presentation all of his own. His signature is playful, elegant and sometimes outspoken dishes that surprise as well as satisfy. The accent is always on the freshest, finest ingredients and inventive, sometimes seemingly impossible, flavor combinations.

www.thefranklinlondon.com



STARHOTELS
COLLEZIONE



FOUR HANDS DINNER

TWO CHEFS, FOUR HANDS, EIGHT SIGNATURE DISHES



ALFREDO RUSSO

FROM MICHELIN STARRED RESTAURANT DOLCE STILNOVO, TURIN, ITALY

REIF OTHMAN

CHEF OF THE YEAR - THE EXPERIENCE AND PLAY, DUBAI

East Meets West - These two avant-garde styled chefs come together to take you on a culinary journey of flavours!

6.30 P. M. - WEDNESDAY 21 JUNE 2017

THE FRANKLIN HOTEL

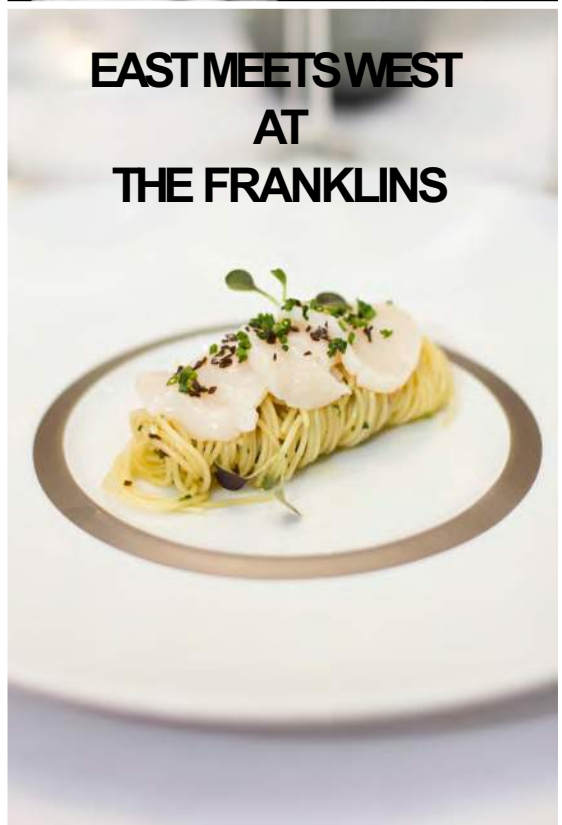
24 Egerton Gardens, London SW3 2DB

T: +44 (0)20 7584 5533 E: thefranklin@starhotels.com W: www.thefranklinlondon.com



DORIGO BASTIANICH







FOUR HANDS DINNER
EAST MEETS WEST AT
LE CHIBERTA
A RESTAURANT "WITH GUY SAVOY"



STÉPHANE LARUELLE

MICHELIN STARRED RESTAURANT LE CHIBERTA, PARIS

REIF OTHMAN

CHEF OF THE YEAR - THE EXPERIENCE AND PLAY, DUBAI

WEDNESDAY 28 JUNE 2017 - DINNER

LE CHIBERTA

3 rue Arsène Houssaye 75008 Paris
Tel : +33 1 53 53 42 00 www.lechiberta.com

WGkonnnect

LE CHIBERTA
A RESTAURANT WITH
GUY SAVOY
ONE MICHELIN STARS

dates: 28 June 2017

A Restaurant with Guy Savoy, a stone's throw from l'Etoile.

In 2004 Guy Savoy installed a team a mere stone's throw away from l'Etoile and the Champs Elysées. Such a remarkable location called for the expertise of his partner, Jean-Michel Wilmotte, to give Le Chiberta its informal 'club' style.

Throughout its myriad rooms, with their bottle-lined walls, are scattered contemporary artworks by Bertrand Lavier and Gérard Traquandi. From the Wine Room to the Bar, each space can be adapted to the occasion, from business lunches to themed dinners, cocktail receptions to personalised breakfasts.

At the hands of a team very much guided by the 'Guy Savoy spirit', directed by his associate Thierry Belin and with Chef Stéphane Laruelle leading the kitchen, Le Chiberta brims with imaginative treasures, as much in its choice of wines as in the creativity of its cuisine.

Since January 2016 Le Chiberta features a Huîtretrade, an oyster bar where guests can sample speciality oysters from France's finest producers, to be enjoyed either raw or prepared in the house style.

<http://www.lechiberta.com>

CHEF'S KONNECT™ - SINGAPORE SLING
PART I & II
CHEEK BY JOWL & WHITEGRASS
AT THE EXPERIENCE
TWO CHEFS, FOUR HANDS
EIGHT SIGNATURE DISHES



September 2017 at The Experience by Reif Othman was the stage of a special culinary alliance between Michelin Star Chef Rishi Naleendra and Michelin Star Chef Sam Aisbett with Chef Reif Othman (Chef of the Year and Best Innovative Chef of the Year - Dubai). An exclusive collaborations on Monday, 18 September and Tuesday, 19 September 2017, in association with WGkconnect, RATIONAL, LAVAZZA and WG Magazine.

“The Experience is constantly pushing the culinary barriers with its unique experiences for our guests. This four hands dinner over two days with Rishi Naleendra and Sam Aisbett will showcase a perfect mix of culture that makes the gastronomy in Dubai so special” adds Reif Othman.

With a rich and expansive culinary background from Australia, Rishi Naleendra started his career at Taxi Dining Room in Melbourne. In 2011, Rishi relocated to Sydney with an offer to work as Chef de Partie at Tetsuya's where he developed a relentless attention to detail. A skill that would serve him well when he moved to the award-winning Yellow by Brent Savage. Eager for more challenges, Rishi moved to Singapore to head up Maca, which received praises for the artful combination of seasonal produce and their flavours. More recently, a chance meeting with Loh Lik Peng led to an opportunity for Rishi to call a space of his own - Cheek by Jowl.

Sam Aisbett is part of a new generation of Australian chefs, transforming the notion of Modern Australian food with his flavor-driven approach to international ingredients with a distinctly Asian touch. The menu at Whitegrass transcends geographical boundaries and is inspired by Sam's extensive travels. As Chef-Owner of Whitegrass, Sam offers a comfortable and relaxed platform for diners to enjoy inspired food at the highest level. Sam spent several years as Head Chef at Peter Gilmore's Quay in Sydney, and as a Senior Sous Chef under Tetsuya Wakuda at Tetsuya's.

CHEF'S KONNECT™
JUST MEDITERRANEAN
SIX HANDS DINNER
THREE CHEFS, SIX HANDS
NINE SIGNATURE DISHES

Michelin Star Chef Miguel Vieira
Chef Reif Othman
Chef Francesco Guarra cino

Reif Othman welcomes Michelin Starred Chef Miguel Vieira of Restaurant Fortaleza do Guincho, Cascais, Portugal and Executive Chef Francesco Guarracino of Roberto's Abu Dhabi to a six hands dinner for an exclusive one-night on 20 September 2017 at The Experience by Reif Othman.

In association with WGkconnect, RATIONAL, LAVAZZA and WG Magazines, a six hands dinner with Chef Miguel Vieira, Chef Francesco Guarracino and Chef Reif Othman brings their own personal unparalleled culinary flair to the table.

Reif Othman adds "This six hands dinner is a culinary creation without limits, a concoction of exquisite flavours of the Mediterranean. I look forward cooking with Miguel Vieira, one of Portugal's best chef and Francesco Guarracino who brings his Italian tradition."

"I am very much looking forward to meet and cook with such great chefs and very thankful for this opportunity to bring a bit of my cuisine to the UAE. I'm sure that it will be a great and memorable evening in both restaurants" says Miguel Vieira.

Miguel Vieira's cuisine is unique, a dining experience that is focused and inspired by a combination of fresh and quality ingredients inspired by the

Atlantic. With a solid education and background in classic French cuisine, Miguel worked in some of the most prestigious kitchens - One Lombard Street, Château de Divonne, Masion Pic and El Bulli Hotel, until he arrived in Budapest in 2008 to open the "Costes" restaurant, where he won the first and the only Michelin star in Hungary in 2010 and put Hungary on the gastronomy map.

Miguel Vieira is the first Portuguese chef to assume the leadership of one of the most prestigious and influential cuisine in the country since 1998. Restaurant Fortaleza do Guincho was opened by acclaimed French Chef Antoine Westermann who introduced a haute cuisine restaurant, which quickly became a reference in Portugal. In 2001 the restaurant received its first Michelin star which is held until today. 2015 was a banner year for the history of the restaurant when Miguel Vieira arrived as the new Executive Chef of Fortaleza do Guincho - the first time a Portuguese took the reins of one of the most emblematic cuisines of Portugal.

"It is an honor to be part of the 6 hands concept and to cook alongside Chef Miguel and Chef Reif. It is not often that Chefs experienced in different cuisines get to collaborate and share their own culinary skills with each other and have it all come together for the people to enjoy" says Francesco Guarracino.

**11 HOUR
BRUNCH**
*Benefiting the
Al Jalila Foundation*
**THE BEST
CHEFS
OF DUBAI
WITH
ALFREDO
RUSSO**

11
HOUR
BRUNCH
**ALFREDO RUSSO - WG MAGAZINES
SHERATON DUBAI CREEK HOTEL & TOWERS**

FRIDAY 24 NOVEMBER 2017 - 12.00 PM TO 11.00 PM



SHERATON DUBAI CREEK HOTEL & TOWERS

REIFOTHMAN / PLAY
COLIN CLAGUE / RÜYA
TIM NEWTON / BAGATELLE
POPPY KOURKOUTAKI / ELIA
THORSTEN KILLAN / AL MUNTABA
RYAN WADDELL / THE CLUB HOUSE
GEORGES NAJM / KHAYMAT AL BAHAR
FRANCESCO GUARRACINO / ROBERTO'S ANDREA
RUSSO / VIVALDI BY ALFREDO RUSSO JAMES
KNIGHT-PACHECO / VIDA DOWNTOWN CRISTINA
MENNAH / TOP CHEF COOKING STUDIO GILLES
BOSQUET / LA CANTINE DU FAUBOURG THIBAUT
BERTIN / TOP CHEF COOKING STUDIO PRADEEP
KHULLAR / MINT LEAF OF LONDON JOHN
BUENAVENTURA / CUISINERO UNO SHAHADAT
HOSSAIN / ALTABADIA
FEDERICO TERESI / SIMPLY ITALIAN
YIANNIS KATSIKAS / SHIMMERS
ALBERT RAVEN / LE PETIT BELGE
ILIAS KOKOROSKOS / MYTHOS
DENIS BELYAEV / SUVOROFF
AZIRI BIN ISHAK / LATITUDE
ADHI PRAMONO / PLAY

24/11 will see a blend of 23 of The Best Chefs of Dubai with Alfredo Russo. Vivaldi by Alfredo Russo will be the stage of this 11 hour culinary experience which is brought by Michelin Star Chef Alfredo Russo, WG Magazine and Sheraton Dubai Creek Hotel & Towers. Benefiting the Al Jalila Foundation, all culinary proceeds will be donated to the Al Jalila Foundation, a not-for-profit organization founded by His Highness Sheikh Mohammed Bin Rashid Al Maktoum, Vice-President and Prime Minister of the United Arab Emirates and Ruler of Dubai.

The 11 Hour Brunch is a collective of the best chefs of Dubai, guests will be able to savor signature dishes from these award winning chefs and restaurants, including Reif Othman, Colin Clague, Tim Newton, James Knight-Pacheco, Pradeep Khullar, Gilles Bosquet, Thorsten Killan from Al Muntaha - Burj Al Arab Jumeirah and other well-known faces of Dubai.

TASTE OF SPAIN

FLAMENCO, TAPAS & PAELLA NIGHT

WG Magazine in collaboration with Tourism of Spain will stage a Flamenco, Tapas, and Paella night on 4 March at Cuisinero Uno, Steigenberger Hotel to promote Spain and Spanish cuisine in Dubai. Luis Ezqueta Figueroa and John Buenaventura will bring authentic Spanish paella and tapas dishes to the table; and Guest Chef Reif Othman will mentor and add a Japanese twist to the evening.



STEIGENBERGER
HOTEL BUSINESS BAY
DUBAI

PRESENTS

Flamenco Tapas & Paella night

WITH
LUIS EZQUETA FIGUEROA
JOHN BUENAVENTURA
AND GUEST CHEF REIF OTHMAN

4 MARCH 2018
FROM 7 PM ONWARDS

CUISINERO UNO TAPAS BAR

FOR RESERVATIONS CONTACT:
ISABELLE / OMAR
TEL: +971 4 431 7816
E-MAIL: INFO@CUISINERO-UNO.COM

CUISINERO UNO TAPAS BAR
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BUSINESS BAY, DUBAI



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FOR MORE INFORMATION CALL T+971 44 441455

pop-ups

Reif starts the year with a series of pop-ups and collaborations in Dubai starting with High in Dubai's Jumeirah burger restaurant then on to Craft Café with Roberto Segura in Dubai Design District, he then turns his attention to Slab at La Mer with Omar Rodriguez and to Waka the Peruvian restaurant at the Oberoi.

consultancy

Baky Hospitality in Cairo
and Le Sushi in Beirut



WE'RE ALL MAD HERE

REIFOTHMAN X MO. ORFALI

POP UP DINNER | MARCH 19TH | 7-11:30 PM | AT MAD TAILORS

MAD TAILORS

dubai pop-ups



contributed to a cook book with
the worlds cutting-edge chefs



*A passion for the finer things in life -
a desire to view the world through the greatest expression of pleasure -
Lavazza coffee and gastronomy!*

-Flavel Monteiro



The Experience by Reif Othman

“THE EXPERIENCE IS NOT YOUR
REGULAR CHEF’S TABLE,
IT’S REIF’S MAGNIFICENT LIVING ROOM...

The exclusive setting seats 12, and the
bespoke menu is tailor made to suit the
appetite of his guests, giving them an
interactive experience with the chef and
the food; bringing forth an engaging
atmosphere, which will result in a dining
extravaganza.

REIF COOKS AND SERVES EVERY DISH
HIMSELF, TREATING GUESTS TO A
COMPLETELY UNIQUE AND CUSTOMIZED
DINING EXPERIENCE, UNLEASHING NEW
HEIGHTS OF CREATIVITY.



PLAY Restaurant and Lounge

PLAY Restaurant and Lounge is a place where friends and family can expect consistency when it comes to good food and an inviting atmosphere.

A place for thinkers, dreamers, trendsetters and the mavericks, everyone who approaches life in a more playful way.

This is the place where those looking for a destination that reflects their outlook on life, their style and their aspirations can get together, socialize, laugh and enjoy exceptional food, drinks and music in a unique atmosphere designed to stimulate all the senses.

PLAY IS NOT JUST A DINING VENUE
IT'S A STATE OF MIND, AN EXPERIENCE!

ACUISINE betwee n East & West

USING ONLY THE SEASONS FINESTPRODUCE SOURCED
MAINLY FROM JAPAN AND EUROPE. REIF OTHMAN'S
RESPECT OF INGREDIENTS WHEN PRESENTING HIS
DISTINCT MEDITTERASIAN CUISINE.

Dedicated food runners at Tokyo's Tsukiji Market, Kyoto's
Vegetable Market and in Bordeaux for Sturia Caviar.

Sturia Caviar - Bordeaux, France
Pioneered in sturgeon farming in France, this great delicacy
of Sturia is the perfect size of the eggs, maturity of the caviar
which is a requirement of Reif. The caviar is lightly salted,
which releases all of its long hazelnut flavours on your palate.

Japanese Wagyu: From top-notch farms, Reif offers premium
Wagyu Japanese beef from Sendai, and hold the highest
possible A5 beef ranking. Renowned for its sumptuous texture,
rich taste, and superb aroma. Fine grain and excellent fat
content, showcased by exceptional marbling.

John Stone Beef, Ireland: Nominated as the Ambassador of
the Chef's Irish Beef Club and the first Asian out of the EU,
this dry aged, grass fed beef is aged for six weeks.

Working closely with farmers in Toulouse, France. Winter
Truffles are supplied by Jean Luc.

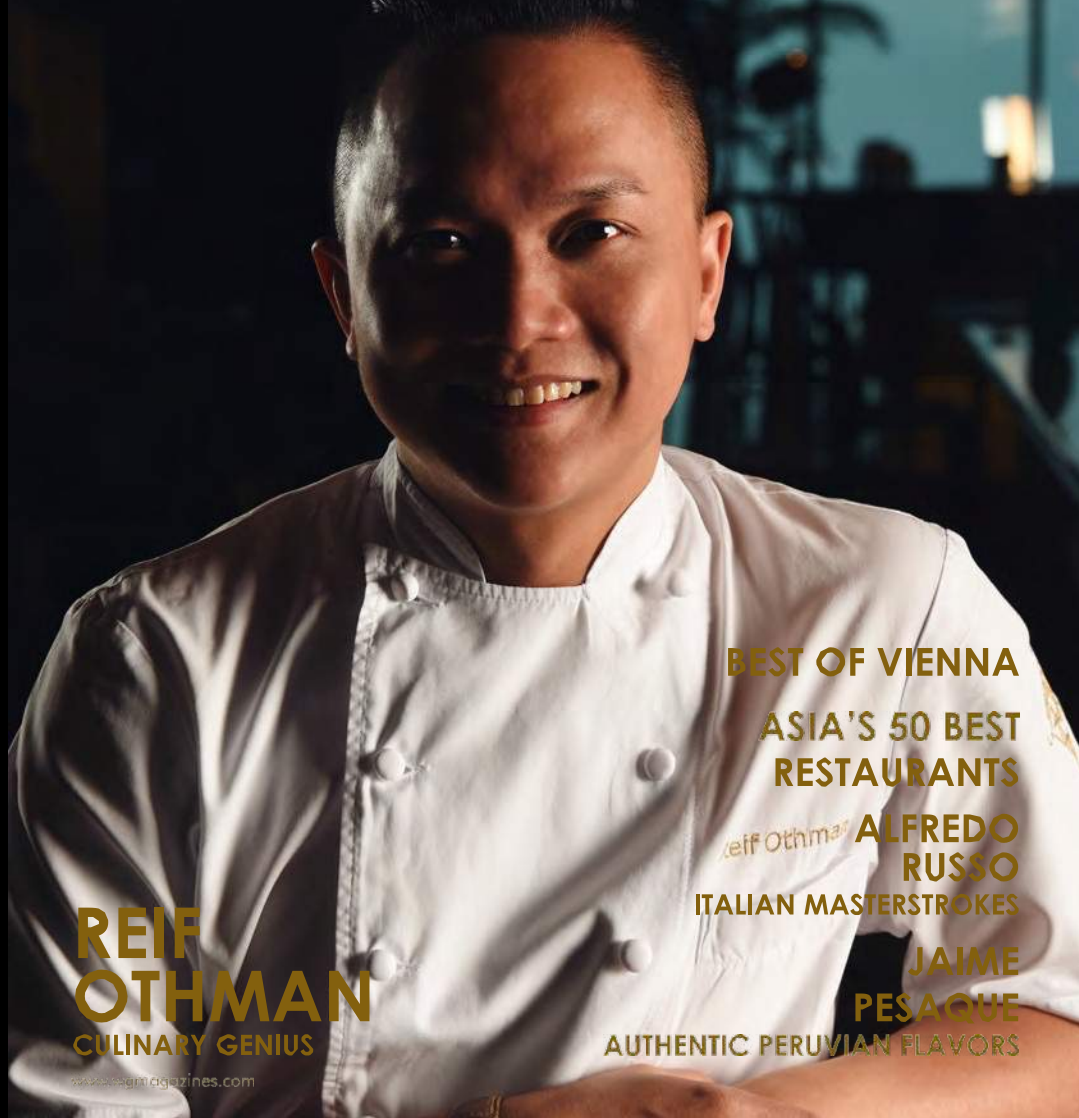
Seasonal... Fresh Vegetables, Fisherman's Catch, Egg of the
Sun - Miyazaki Mangoes, Sweet Kyoho Grapes with a mild
acidity from Yamanashi and Nagano prefectures and high
quality desert strawberries are flown in from Japan to
PLAY and The Experience.



STURIA CAVIAR WITH CAULIFLOWER & CRISPY RICE

W/G

MARCH 2017



**REIF
OTHMAN**
CULINARY GENIUS

www.wgmagazines.com

BEST OF VIENNA

**ASIA'S 50 BEST
RESTAURANTS**

**ALFREDO
RUSSO**
ITALIAN MASTERSTROKES

**JAIME
PESAQUE**
AUTHENTIC PERUVIAN FLAVORS

W/G MAGAZINES