



THE LANGHAM
Melbourne

PRESS RELEASE

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The Langham, Melbourne releases 2010 program of intimate Cooking MasterClasses exploring multi-cultural cuisines

Melbourne, 11th February 2010 - The Langham, Melbourne's 2010 program of cooking MasterClasses has just been announced and features an exciting exploration of global gastronomy. The Langham's much-loved Executive Chef, Anthony Ross has created a series of eight intimate cooking Master Classes from Monday 19th April through November. Places are limited to ten students per class and bookings are now open via rest.res@langhamhotels.com or by calling 1800 641 107.

Throughout the series, aspiring chefs will have the opportunity to learn everything from traditional Thai, dark and decadent chocolate delights, exotic Malaysian fare and the secrets of sushi. Anthony will share one-on-one his favourite recipes, passion for local produce and his masterful skills from his French and Asian culinary training, all the while entertaining guests with his fun and innovative cooking style.



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Date	Master Class themes	Cost
Monday 19 th April, 10:00am-2:00pm	Chocolate Bar Afternoon Tea - Dark and delicious treats from Langham's signature Afternoon Tea	\$120
Tuesday 11 th May, 10:00am-2:00pm	Traditional Malaysian cuisine - Curry Laksa and spicy satay	\$120
Tuesday 8 th June, 10:00am-2:00pm	Sensational sushi - Japanese Sushi, tataki and miso soup	\$120
Tuesday 13 th July, 10:00am- 2:00pm	Crème Brulee and Souffle - the tricks to mastering five-star desserts	\$120
Tuesday 10 st August, 10:00am- 2:00pm	Indian Cuisine - Healthy and delicious Indian vegetarian dishes and naan bread	\$120
Tuesday 7 th September, 10:00am-2:00pm	Children's Tiffin Afternoon Tea -Treats for young taste buds	\$120
Tuesday 5 th October, 10:00am-2:00pm	Easy entertaining - secrets to the perfect Sunday Brunch	\$120
Tuesday 9 th November, 10:00am-2:00pm	Malaysian Nyonya cuisine using exotic spices and oils	\$120

The first in the series of half-day classes will be held on Monday 19th April in the commercial kitchen of Alto on the hotel's 25th floor. Here, Chef Anthony and students will recreate the delicious treats of Langham's signature Chocolate Bar Afternoon Tea including layered white and dark chocolate mousse featuring cocoa from Ecuador. After the class, the group of chefs will taste their creations in Langham's home of the chocolate bar, ARIA Bar & Lounge.

Each individual class in the series will include a half-day cooking class with Langham's Executive Chef, Anthony Ross, all ingredients and equipment as well as a take-home apron and menu folio. Students will learn the art of creating a number of delicious dishes and will leave



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each class with the ability to recreate a complete five-star dining experience for their friends and family.

**The Langham, Melbourne's series of Melba Master Classes are priced at \$120.00 per person per class.*

For further information and to book your opportunity to learn from Anthony Ross, please call 1800 641 107, email rest.res@langhamhotels.com or visit www.melbarestaurant.com.au

Background notes:

Situated in the exclusive riverside Southbank precinct and offering stunning views of the Melbourne city skyline, the Yarra River and Federation Square, The Langham, Melbourne offers an opulent inner-city experience.

The 25-floor hotel is a member of the prestigious Leading Hotels of the World and has 387 luxuriously appointed rooms including 45 executive club rooms complete with personalised butler service. The Langham, Melbourne was voted the top hotel in Melbourne in the region of Australia, New Zealand and the South Pacific in Travel & Leisure USA World's 500 Best Hotels List 2010, named the top city hotel in Australia, New Zealand and the South Pacific in the Travel + Leisure USA World's Best 2009, is included on the Condé Nast Traveler US 2008 and Conde Nast Traveller UK 2008 Gold Lists as one of the World's Best Hotels and is listed in the top three hotels on mainland Australia on the Condé Nast Traveler US Gold List for 2009.

The hotel's chic Aria Bar & Lounge and interactive Melba restaurant offer guests exciting and sophisticated dining and drinking options. Extensive conference and meeting facilities are offered by the hotel and the five-star property is home to the highly acclaimed, luxury Chuan Spa. A member of the Leading Spas of the World, Chuan Spa offers treatments founded on Traditional Chinese Medicine and adjoins the sun terrace, pool and hotel's Health Club.

Reservations for Langham hotels can be made by logging onto langhamhotels.com.

Anthony Ross, Executive Chef, The Langham, Melbourne

Anthony Ross is the Executive Chef at *The Langham, Melbourne*, a luxurious five-star hotel located in the beautiful Southbank precinct. Since his commencement in 2001, Ross has been dedicated to the innovation and development of the hotel's dining establishments and was deeply involved in the planning of the hotel's Melba restaurant and Aria lounge (which opened in 2006). The result was the introduction of cooking stations and open & interactive kitchens where the chefs have the opportunity to interact with guests while creating culinary feasts.

As Executive Chef, Anthony has also played a significant role in the immensely popular Melbourne Food and Wine Festival, in particular, the Langham Melbourne MasterClass, which attracts an enviable lineup of renowned international chefs. Anthony is responsible for coordinating the international chefs, as well as his culinary team, which prepares all the tastings at the MasterClass experience.



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This concept of interactive cooking was introduced by Ross during his tenure as Executive Chef at *Jupiter's Townsville Hotel and Casino* (1999-2001) in Queensland – a concept that was endorsed by Remy Martin's *Australian Gourmet Traveller Restaurant Guide 2001*. Ross' experience and solid foundation made him the ideal person to head The Langham, Melbourne's culinary team.

Ross has a strong focus on developing innovative strategies, training his kitchen staff to interact with customers to enhance their dining experience and add a new dimension to the level of service. These strategies, developed during his eight year tenure as Executive Chef at the *Sheraton Townsville Hotel & Casino* (1993-1999) were further developed at *The Langham, Melbourne*, where Ross trained his 43 culinary staff to deliver exceptional products and service.

Ross is also responsible for the creation of signature dishes at Melba, establishing a dedicated and loyal customer base with his delicious offerings.

Prior to his position as Executive Chef at *The Langham, Melbourne*, Ross worked at the *Paul Bocuse Restaurant* as Premierè Chef de Partie (1991-1993), earning the restaurant the Best New Restaurant Award (1991) in *The Age Good Food Guide* – Victoria's leading fine dining publication. *Paul Bocuse Restaurant* was awarded Three Chefs Hats – the highest award given to a restaurant – by *The Age Good Food Guide* the following year.

Ross also worked as Chef de Partie (1987-1991) at *Gallery Café* at Hilton on the Park, serving as an innovator in the east / west fusion of contemporary cuisine, with his combination of Australian ingredients with Asian and French cooking techniques. Prior to this, Ross worked in his native Hong Kong as a Demi Chef at *Le Restaurant de France* in Hotel Regal Meridian (1982 – 1987), where he acquired the skills and appreciation for fine French cuisine.

Using the best techniques and skills from his French & Asian training, premium local produce to create signature dishes, and strategies and creative concepts he developed, Ross' consistently ensures that the guests at *The Langham, Melbourne* leave with a truly unique dining experience.

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