

October, 2017

Keio Plaza Hotel Tokyo Starts Special Course Menu “Vendôme” by Honorary Executive Chef Hirochika Midorikawa’s Apprentices to Commemorate the French Cuisine Chef Prize of the “La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey”

TOKYO - [Keio Plaza Hotel Tokyo](#), one of Japan’s most prestigious international hotels located in Shinjuku, Tokyo, will start a special course menu to commemorate Honorary Executive Chef Hirochika Midorikawa having become the first Japanese to be selected to receive the prestigious [“La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey”](#) award. The special course menu will be served from December 1 (Friday), 2017 to February 28 (Wednesday), 2018, in private rooms of [Duo Fourchettes French and Italian Cuisine](#) on the 44th floor. Executive Chef Hiroshi Ichikawa (Recipient of the Académie Culinaire De France Gold Medal Award), Western Food Executive Chef Shinichi Sato (Member of the Académie Culinaire De France), and other disciples will prepare this special course menu supervised by Honorary Executive Chef Midorikawa. As part of this special commemorative event, guests will be also able to enjoy a complimentary glass of “Pierre Mignon Brut Prestige” champagne, which was served during the award ceremony in France.



The [“La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey”](#) is a prestigious award bestowed upon only the best chefs of French cuisine in recognition of their remarkable skills. Members of the awards committee of the [l’Académie Culinaire de France](#) preserve Mr. Dutrey’s wishes by selecting only one person from French chefs around the world every few years. Previously, the renowned French chefs Paul Bocuse and Joël Robuchon also received this award in 1994 in 2014 respectively. Hirochika Midorikawa attended the awards ceremony held at The Westin Paris - Vendôme on April 5, 2017 to become the first Japanese recipient and 30th chef to receive this prestigious award.

Hirochika Midorikawa entered the world of western cuisine at the age of 15 and went to Europe to extend his professional career, learning German and Swiss cuisine, in addition to furthering his knowledge and skill in French cuisine. Thereafter, he joined the Keio Plaza Hotel upon its founding in 1971 and honed his skills working on the front line of gourmet cuisines at our hotel. One point he takes particular pride in is giving to his customers in Japan what he learned in Europe: to preserve the simple, original taste and scent of the ingredients for his Midorikawa-version of French cuisine. And he is proud of the fact that every staff member in the kitchen has learned to value what he values.

■Special Course Menu “Vendôme” by Chef Midorikawa’s Apprentices

Date: December, 1 (Friday) ~ February 28 (Wednesday), 2018

(Not available from December 23, 2017 ~ January 8, 2018)

Reception Time: 12:00noon. ~ 12:30p.m. or 6:00p.m. ~ 7:00p.m.

Venue: 44th Floor, Private Rooms of [Duo Fourchettes French and Italian Cuisine](#)

Price per guest: JPY22,000 (Includes price of meal, service charge, taxes)

※ A separate fee for the private room will be charged

Welcome Drink: A glass of “Pierre Mignon Brut Prestige” Champagne

※ Minimum of 2 persons, Reservations required 5 Days in Advance

Contact for Restaurant Reservations: +81-3-3344-0111



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